

Cold Chain, Temperature Controlled Supply Chain

Description:

Cold Chain, Temperature Controlled Supply Chain: Cold Chain Supports the Supply Chain (Cold Chain, Warehouse, Cold Storage and Reefers)

The cold chain refers to the management of the temperature of perishable products in order to maintain quality and safety from the point of slaughter or harvest through the distribution chain to the final consumer.

The cold chain ensures that perishable products are safe and of a high quality at the point of consumption. Failing to keep product at the correct temperatures can result in a variety of negative attributes including, among others, textural degradation, discoloring, bruising and microbial growth. Moreover, a quality product leads to a satisfied customer, greater demand, and overall protection of public health.

Cold chain management

Cold chain management refers to the logistical process used to maintain optimal conditions during the transport, storage and handling of products such as pharmaceuticals and chemicals.

- Cold chain is the system of transporting or storing vaccine within the safe temperature range of 2°C to 8°C (strive for 5°C – the midway point).

- Cold chain breach is the exposure of vaccines to temperatures outside the recommended range of 2°C to 8°C, excluding fluctuations up to 12°C lasting less than 15 minutes when restocking, cleaning the fridge or stock taking.

For more details download PDF File

Keywords: Cold Chain for Beginners, Cold Chain Projects, Cold Chain Equipment, Guidelines for Maintaining and Managing Vaccine Cold Chain, Cold Chain, Guide to Cold Chain for Beginners, Cold Chain Management, Cold Chain Industry, Vaccine Storage & Handling, India Cold Chain Opportunity, Supply Chain Management, Cold Chain Storage, Temperature Controlled Supply Chains, Controlled Temperature Chain, Cold Chain Storage, Cold Chain Management in Food Industry, Cool & Cold Chain, Cold Chain Distribution, Cold

Created At: 16 Oct, 2017