



ActiveBuildings helped us keep our food fresh for longer, reducing our maintenance costs

REKHA.B, QUALITY ASSURANCE HEAD, CUREFOODS

Needs: Temperature monitoring and operation compliance

Risks: Compromised Health,
Huge Costs, Brand Reputation,
Possible lawsuits.

Absence of warning mechanism

THE CHALLENGE - CUREFOODS

CureFoods, one of the top cloud kitchen brands in the country, reached out to us for temperature monitoring and operation compliance.

A tiny fluctuation in temperature of the storage area or chillers due to overstocking or leaving the door open, can compromise customer health, incur heavy expenditure for discarding spoiled food, risk the brand image, jeopardise licences and invite lawsuits.

In the absence of a warning mechanism for lapses, response time is delayed and the staff is lax about operation compliance.

ACTIVEBUILDINGS UPGRADE

Sensors to detect changes in the temperature and environment in storage areas, chest freezers and vertical chillers.
Data availability to all ground staff and management to ensure inclusive and quick decision making.
Whatsapp alerts for ground staff and management so that any minor change can be quickly resolved.
Continued maintenance and service of sensors installed in case of issues.

HIGH MAINTENANCE COST

NO DEDICATED TECHNOLOGY

MORE FOOD WASTAGE

DELAYED ACTION RESPONSE

TECHNOLOGY INTRODUCED BY ACTIVEBUILDINGS

TEMPERATURE
MANAGEMENT SYSTEM
WITH ALERTS

INDOOR ENVIRONMENT
SENSORS WITH REAL-TIME
ALERTS

DATA INCLUSIVITY FOR WHOLE TEAM

WHATSAPP NOTIFICATIONS
FOR TEMPERATURE
FLUCTUATIONS

Savings on Maintenance Cost

Strict Operation Compliance by Staff

Quick Notifications & Alerts

Quick Problem Resolution

Better Inventory Control

Lower Food Wastage

OUR SUCCESS

DAILY AVERAGE ALERTS SENT

6345 TOTAL NOTIFICATIONS AND ALERTS

23% REDUCTION IN INVENTORY WASTAGE

IMPROVED OPERATION COMPLIANCE

IMPROVED MANAGEMENT OVERSIGHT

GET IN TOUCH WITH OUR EXPERTS TO KNOW MORE

TALK TO US