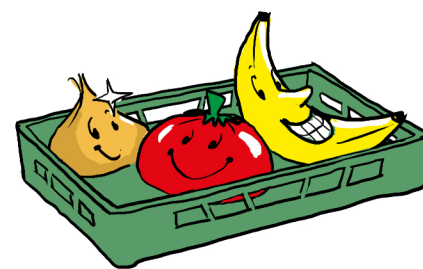


# IoT4Agri

quality-controlled logistics  
in perishable food  
supply chains



COST REDUCTION



PRODUCTS REMAIN FRESH  
ALL THE WAY TO  
THEIR DESTINATION

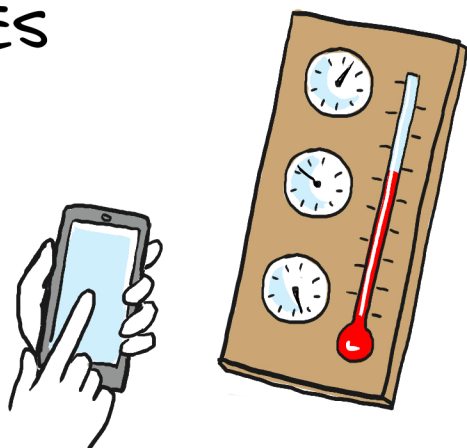


LESS FOOD WASTE

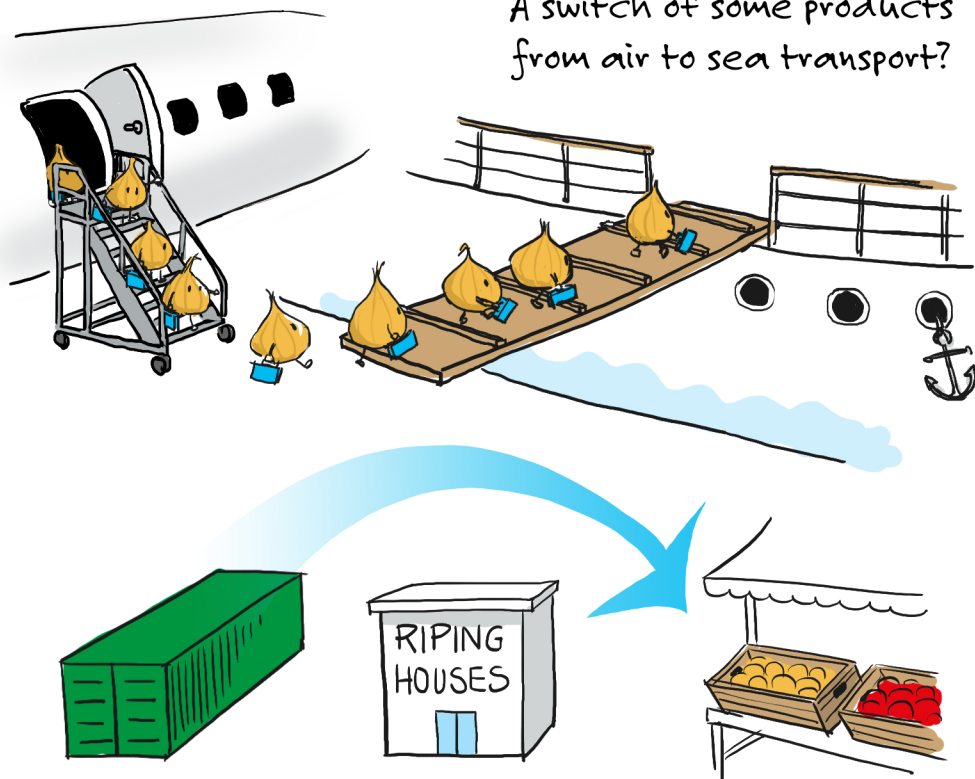
IMPACT

## OPPORTUNITIES

Adjustments in  
unexpected or  
fluctuating  
circumstances  
along the way...

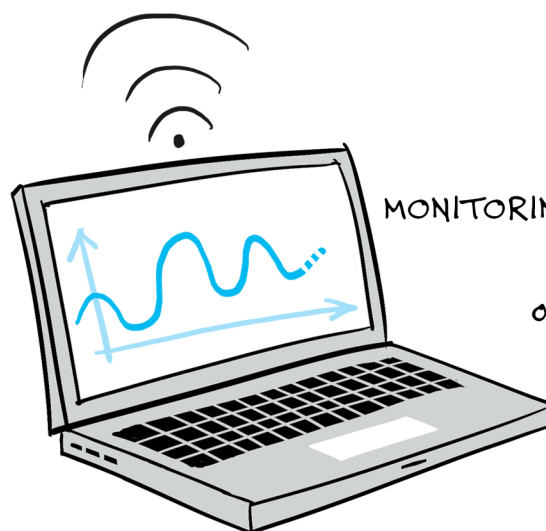


...and possibly:  
A switch of some products  
from air to sea transport?



Possibly skip the ripening houses and reduce costs

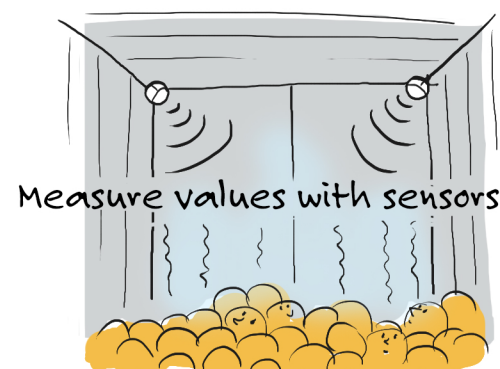
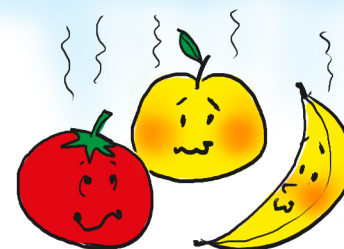
## RESEARCH



MONITORING QUALITY DEVELOPMENT

obtaining information and  
efficiently controlling  
local conditions via IoT

Certain fruits and vegetables produce ETHYLENE,  
which causes the products to spoil faster



Measure values with sensors

How to keep the level of ethylene as low as possible?

## CHALLENGES

### TIMING

Simultaneous research of  
various types of  
perishable foods is difficult,  
due to seasonality



PLANNING

real-time **INTERVENTION**  
in logistics chain



### TECHNIQUE

Installing the sensors requires  
a high level of technical insight  
and has to be done on site



**TNO** innovation  
for life

**THERMO KING**  
Transportkoeling

**FOOD & BIOBASED RESEARCH**  
WAGeningenUR



Het Internet Huis  
MASTERS IN INTERNET OF THINGS

**PARTNERS**

**EUROPOOLSYSTEM**

**van Oers**  
UNITED  
delivering excellent produce



**purfresh**

**SMART  
PORT**