



ILC technology in the Food Supply Chain

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European Union



The European Regional Development Fund

The Interreg IVB
North Sea Region
Programme



OVERVIEW

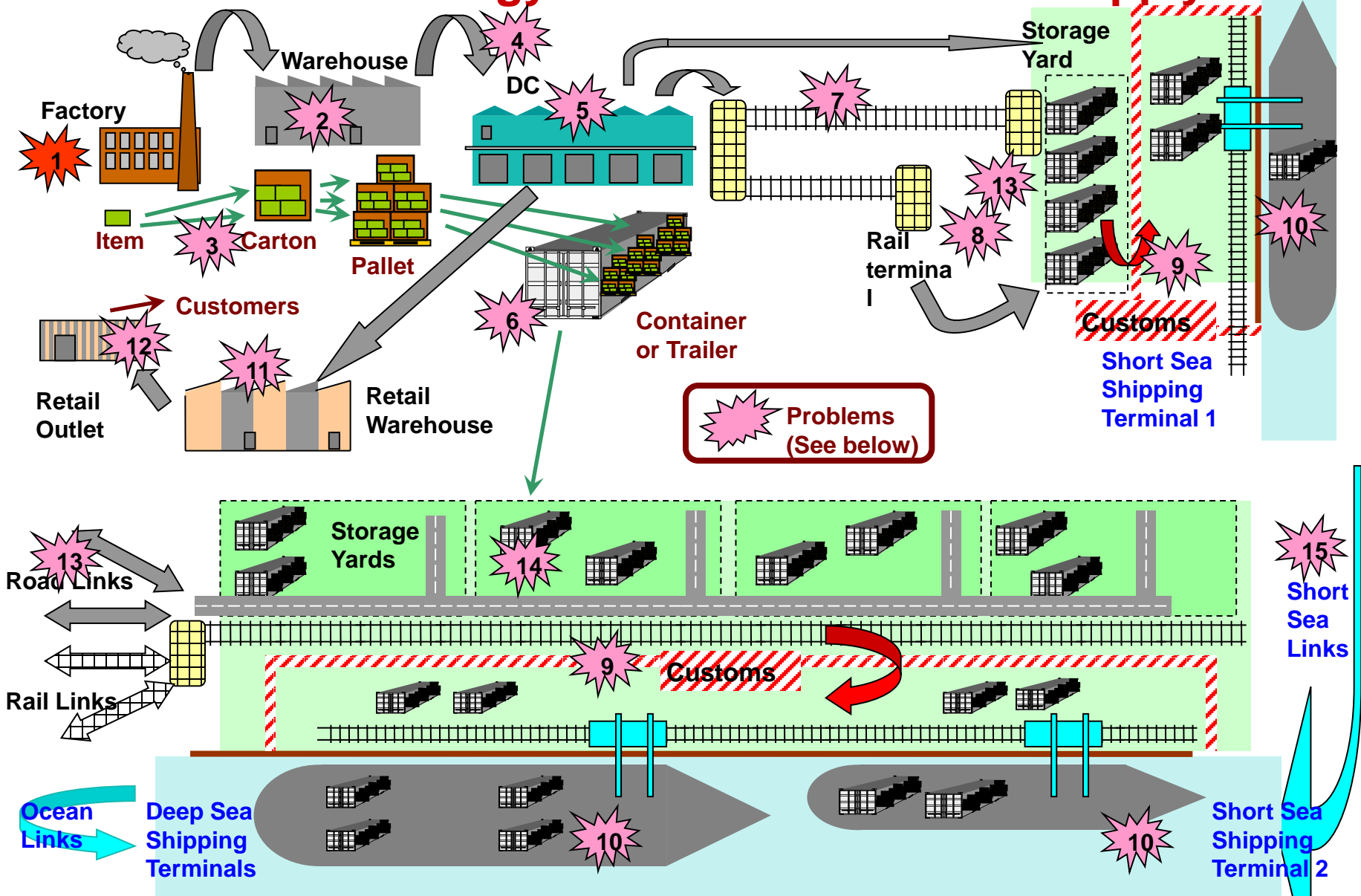
- Food logistics and supply chains;
- Connected flows of data and goods
 - ***The Internet of Things;***
- Identification, Location, Communication (***ILC***);
- Technologies and their limitations;
- Case studies and implementations;
- Summary and lessons to learn.

What is Logistics?

- The right **thing**
- In the right **place**
- At the right **time**

- **(Safely)**
- **(Securely)**
- **(and at appropriate cost)**

Potential Technology Benefits in a Generic Supply Chain



- 1) Raw materials and components supply; Road transportation to factory; In-factory inventory control; Manufacturing QA.

Identification, Location, Communication

Identification

Location / Positioning

Communication

Integration



ILC Concept

We do not always need all three

Eg on a production line Position is usually known.

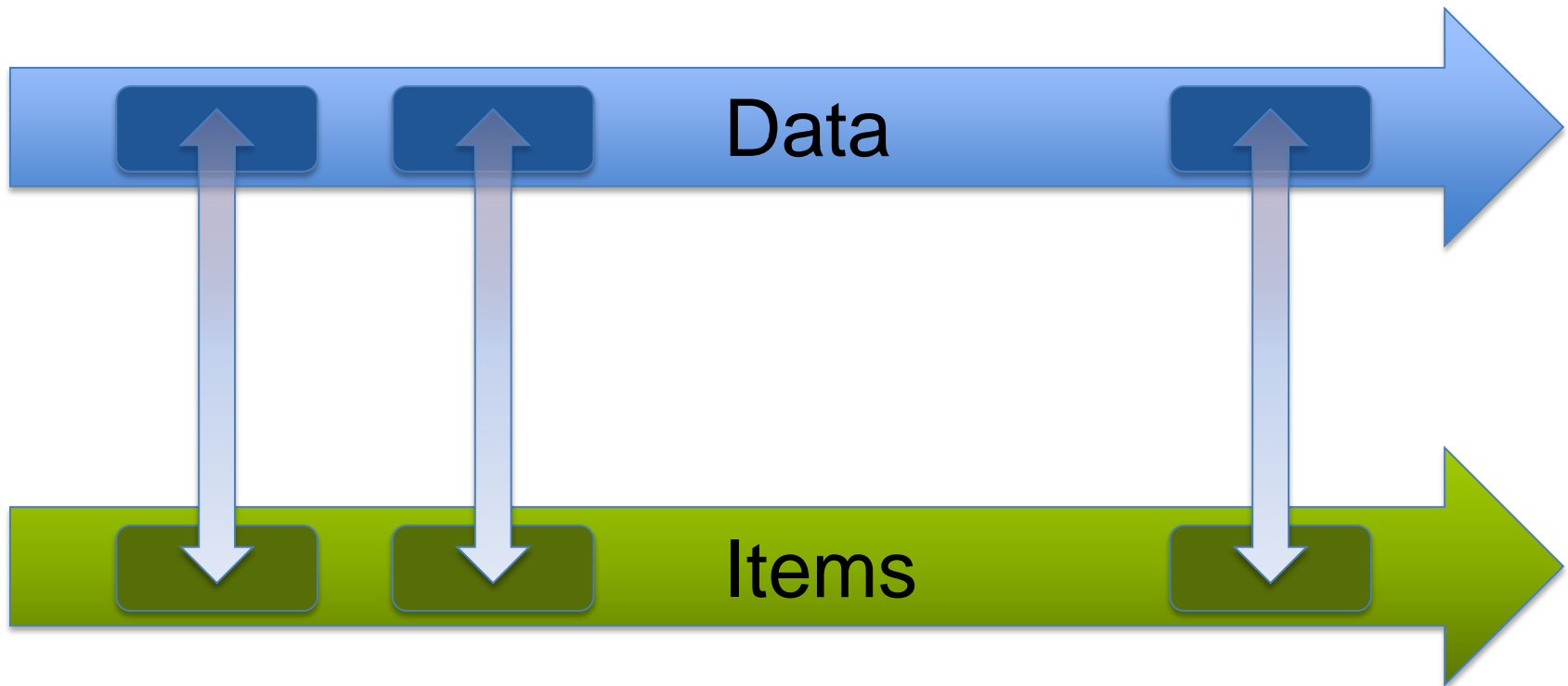
.. and often two or more are combined

Eg AIS for ship ID, Location and Communication.

System Integration and Data Flow are crucial.

The Internet of Things

- Connected Item flows and Data flows



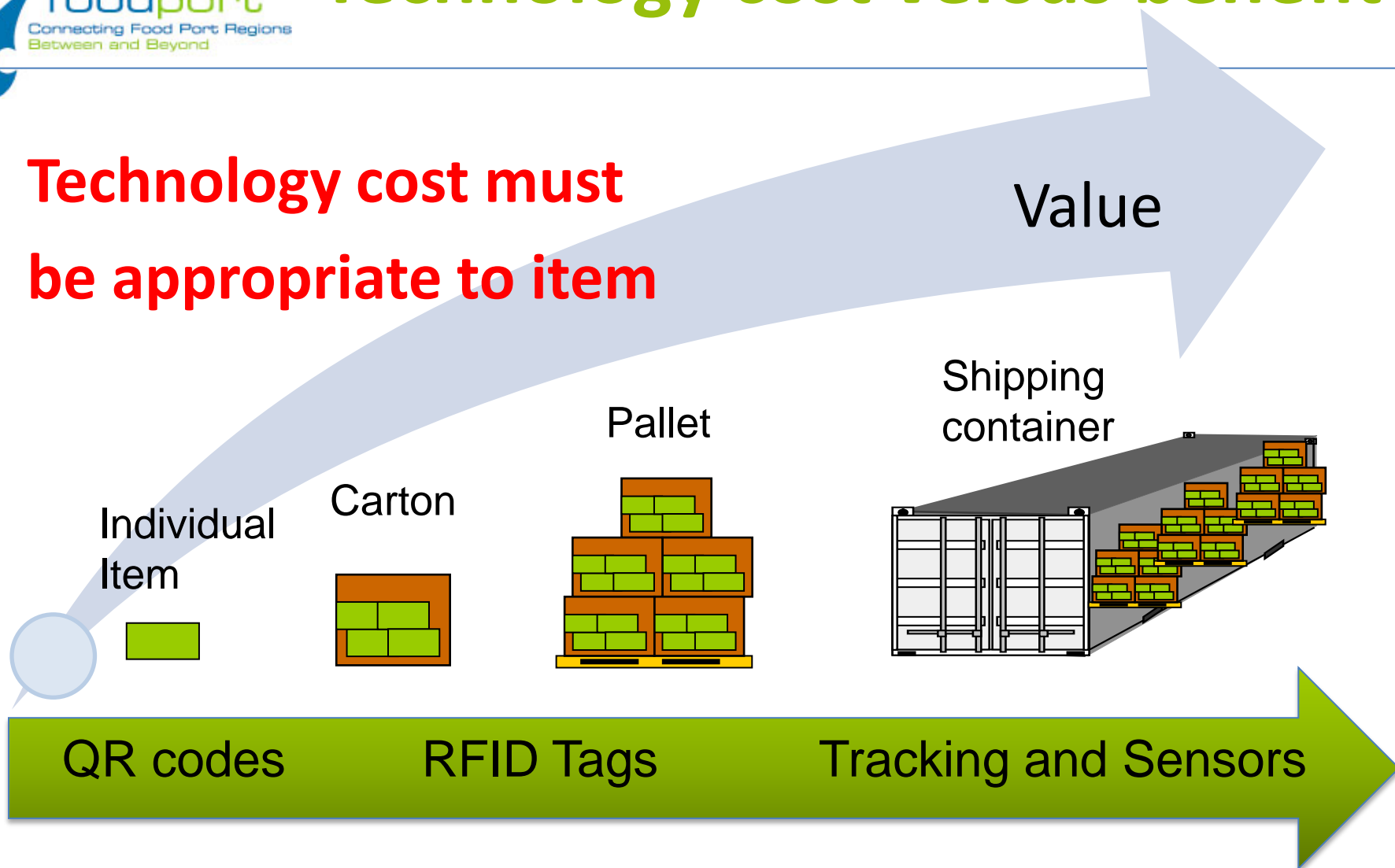
Logistics Technologies

- **Identification**
 - *Barcodes / QR Codes / RFID systems;*
- **Location**
 - *GPS / AIS / eLoran / WiFi;*
- **Communication**
 - *Mobile voice & data / WiFi / Internet / Satellite.*

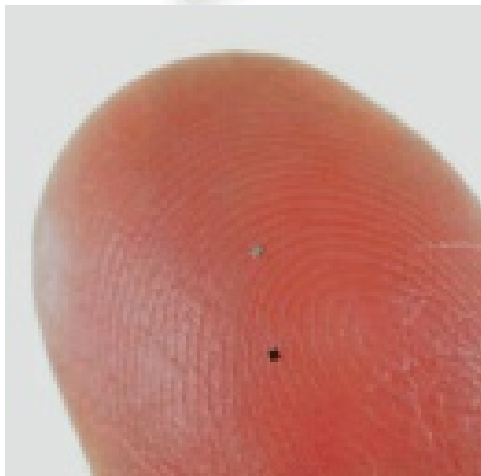
Two important points to consider.....

Technology cost versus benefit

**Technology cost must
be appropriate to item**



RFID Tags for all occasions



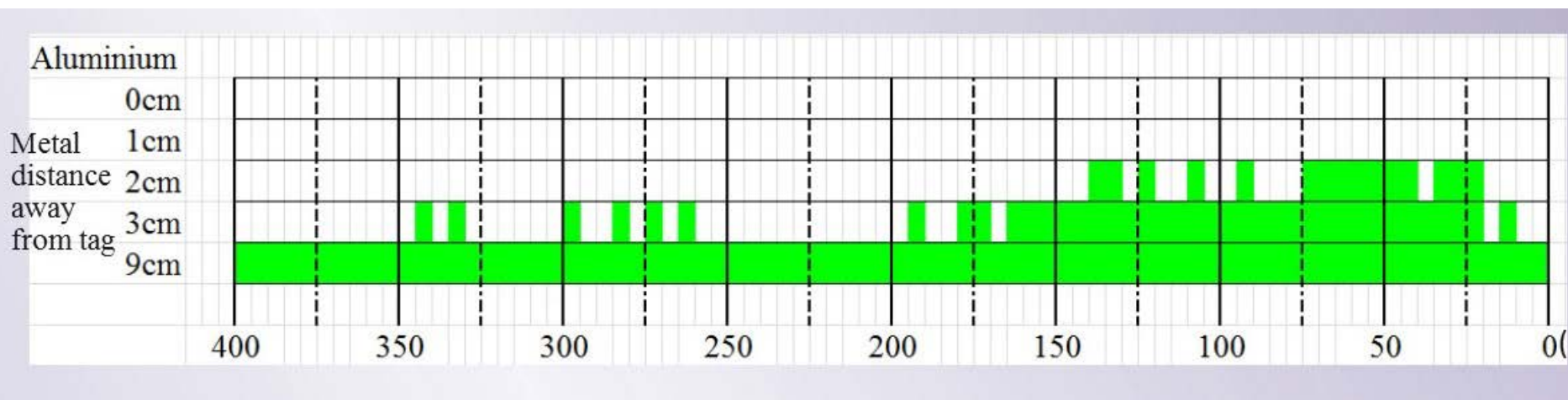
Practical RFID range tests

Tests results below are taken in our laboratory

Conducting material within 9cm of tag severely restricts read range

- Fresh fish – several fish box trials unsatisfactory
- Fresh pasta
- Canned food / liquids etc

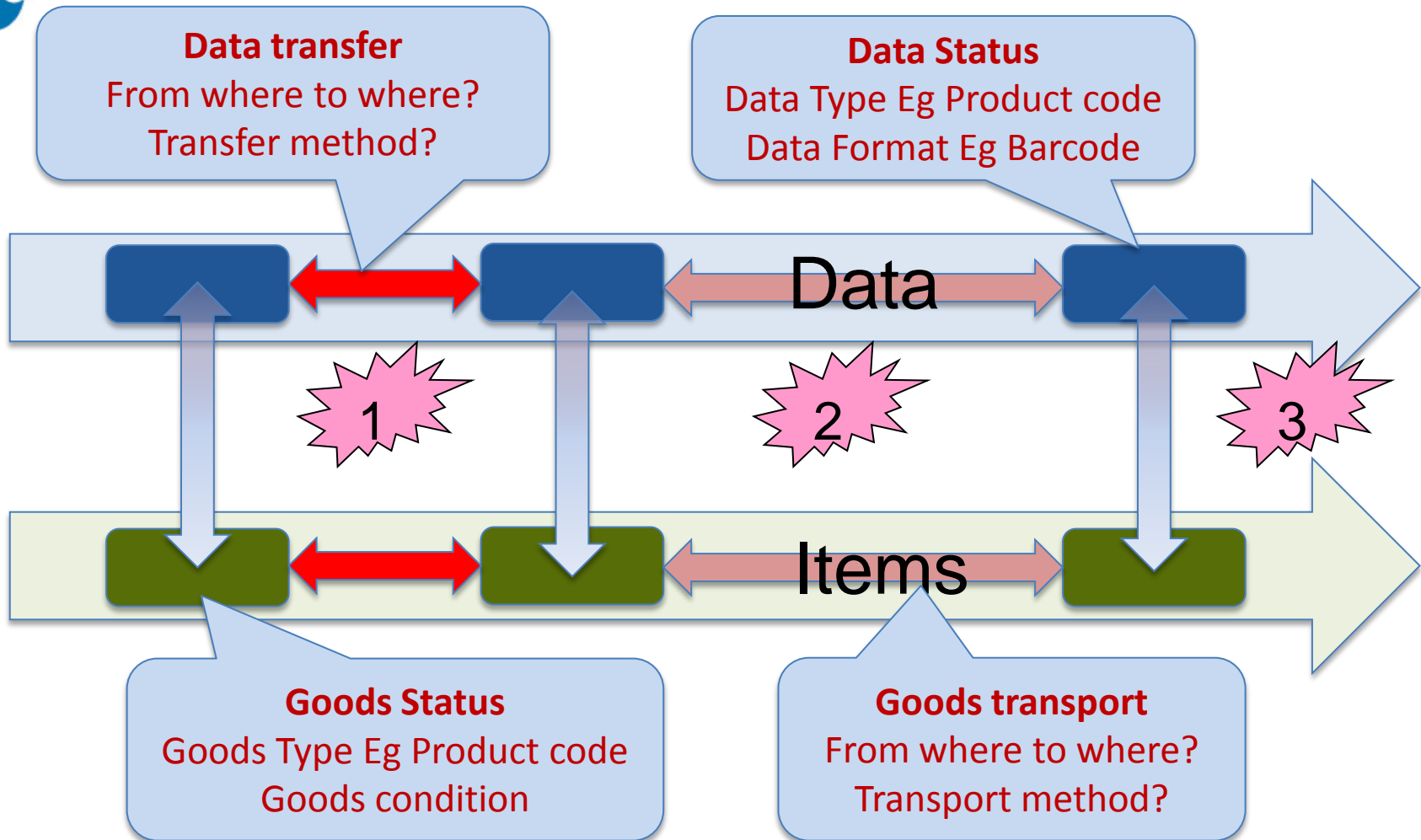
RFID tags must be placed carefully to ensure RF visibility!



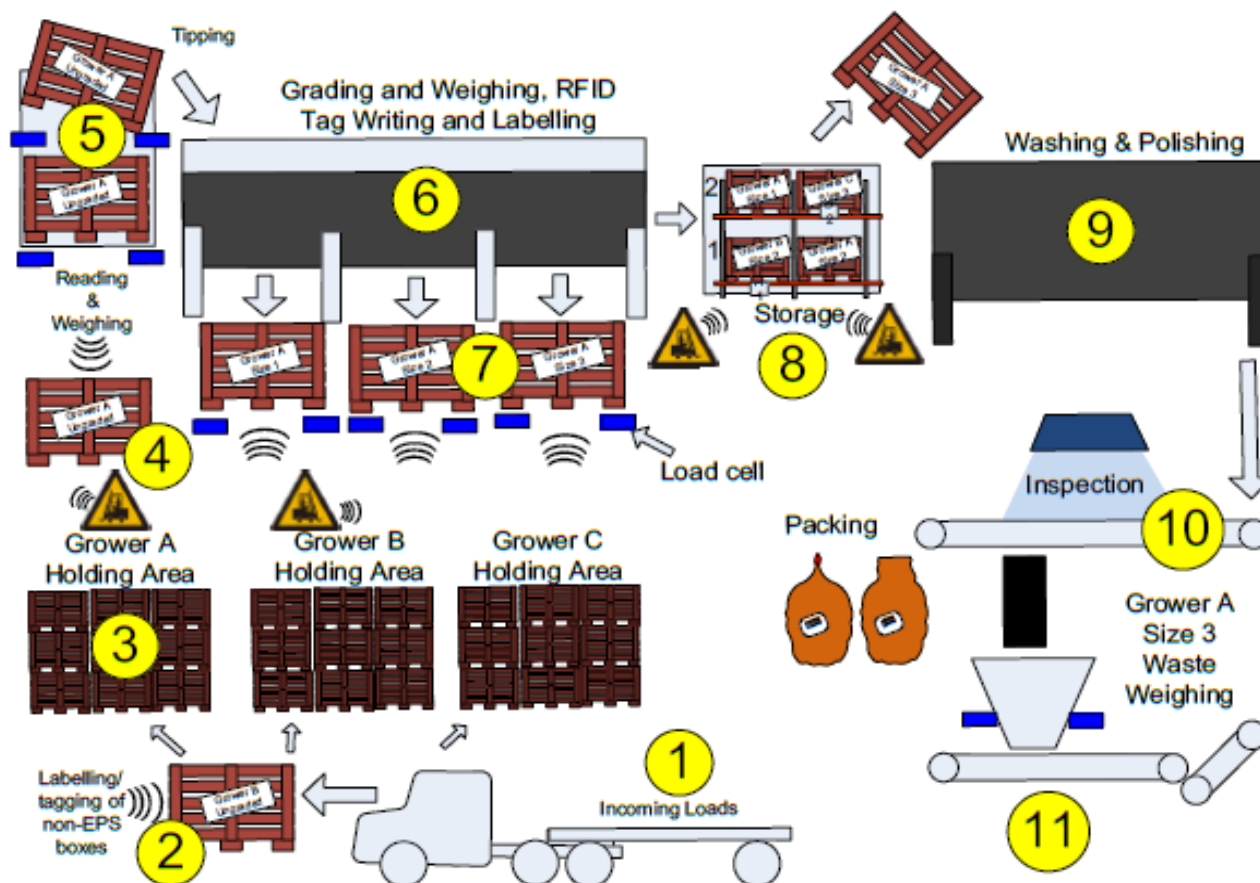
Five case studies

- **Whisky - ISOTANKS – See Frank's presentation**
- **Potatoes – Process map / RFID tests / feasibility**
- **Fresh fish – Very complex SC - Process map**
- **Fresh Vegetables – Low value items**
- **Manufactured food – Variety and JIT delivery**

Describe each case:



Potatoes – proposed process



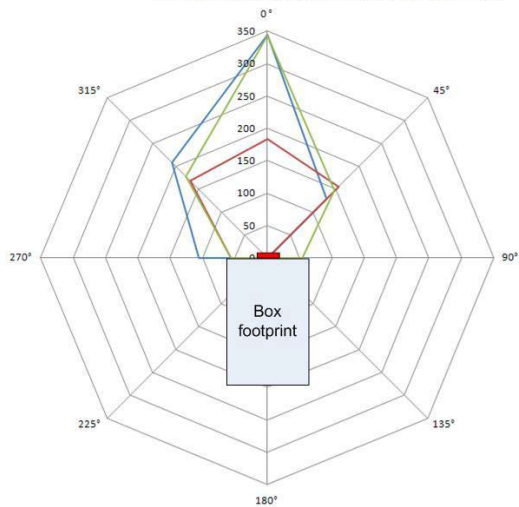
Other issues – waste monitoring

- Sub-standard potatoes
- Stones and soil

Potatoes – practical tests



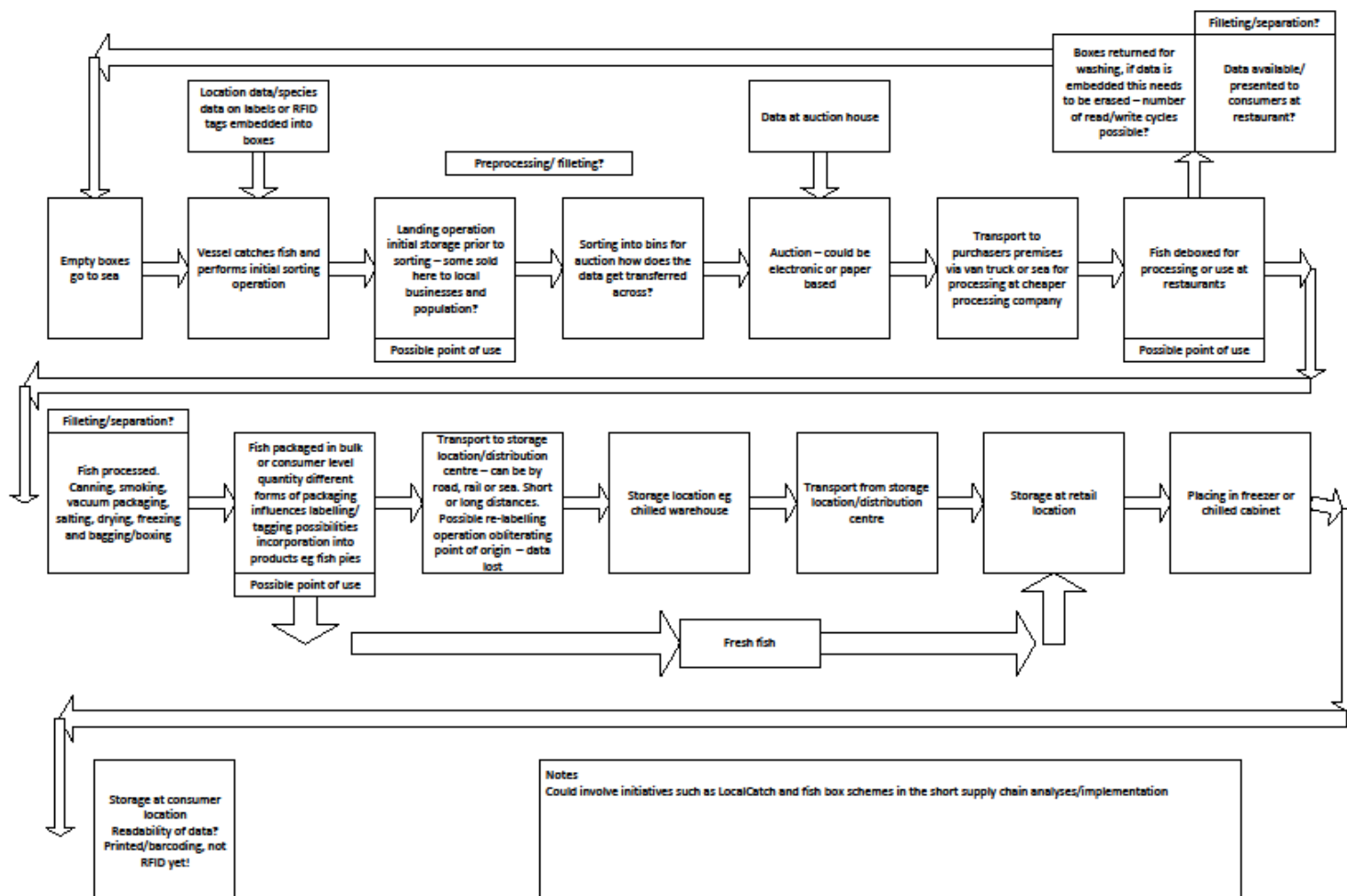
Test 2, Box full, tag mounted on short side





Fresh Fish case study.....

Fresh fish – process mapping





Real-time data input



Price results displayed instantly



Pack & Sea RFID Labelled boxes

RFID for Fresh Vegetables: Case study – Vers Schakel (Fresh chain) Packing centre to customer



RFID tagged trays
used to track
contents through
supply chain to retail
outlet.
Improved control and
reduced waste

Summary - Lessons to learn

- Accurate mapping of the supply chain is essential;
- Data should be standardised and shared across partners in the supply chain;
- Technology choice must be appropriate to value of item and to potential benefit;
- Technology should be tested in the real world before large scale adoption;
- Reusable boxes / totes can improve the financial case for RFID.

Thank you! Questions?

