



Roy: Connoisseur Meats

Committed to Logistics Excellence in the Distribution of Fresh and Frozen Meat Products in Canada



Roy: Connoisseur Meats is a family-owned company with over 45 years of experience in the distribution of meat products since 1979, located in Saint-Anselme, on the south coast of Quebec, born from the merger of three distribution networks and which has gradually enriched its range of products, consolidating its position as a reference in the industry.

The company distributes top quality beef, pork, veal and poultry products, fresh and frozen, in portions or whole, as well as sausages and specialty products. In addition, it offers advice to the most demanding retail sector: butcher shops, supermarkets, hotels, restaurants, among other institutions in the Quebec region, constantly renewing its commitment to excellence.

The Challenge

Operational challenges and strategic needs

Roy: Connoisseur Meats is committed to excellence in its food-grade meat products in logistics distribution, in the face of a lack of real-time visibility into refrigerated cargo temperature that posed a risk to quality and customer confidence, expressing interest in a temperature monitoring solution that could accurately measure ambient temperature of refrigerated cargo to ensure compliance and traceability of its quality standards.

Key actions in this challenge include:

- 1. Cold Chain Monitoring:**
Ensuring the integrity of refrigerated cargo by monitoring and controlling food-grade ambient temperatures.
- 2. Advanced Fleet Management:**
Through monitoring technology, we seek to expand fleet visibility and management, reinforcing operational efficiency and safety.
- 3. Event and Incident Analysis:**
Mechanisms to collect evidence that support and reinforce risk prevention and promote the adoption of good operational practices.
- 4. Supply Chain Value:**
Adding value through the digitalization of operational processes that provide certainty and confidence for proactive decision-making.



The Solution

Development, integration and implementation of technology

In support of our client's challenge, Didcom integrated a wireless temperature monitoring solution, incorporating probe temperature sensors, tailored to meet the food grade requirements that their business operation demands. The specialized integration has allowed Roy: Connoisseur Meats to expand the visibility and control of its cold chain, providing continuous temperature recording, real-time alerts and remote access to information, empowering vehicles with technologies to ensure quality standards in each delivery.

+ Temperature monitoring:

Effective implementation of food-grade temperature sensors to protect the integrity of refrigerated cargo and ensure its quality.

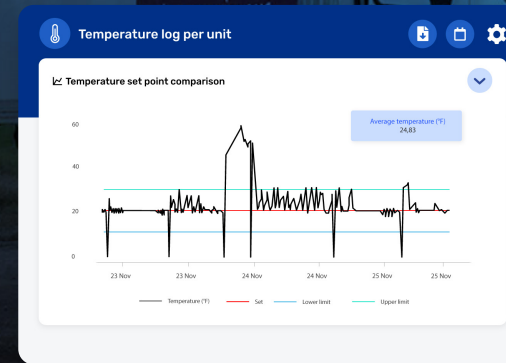
+ Operational and proactive control:

Configuration of rules and alerts to proactively monitor the operation under the required operational standards.

+ Operational visibility:

Empowering fleet management by providing visibility into vehicle performance and the status of refrigerated cargo throughout the journey.

These measures reflect Didcom's commitment to innovation and continuous improvement, setting new standards in fleet management and logistics distribution.



Didcom's innovative technology solutions

The effective implementation of Didcom's advanced technological solutions in Roy: Connoisseur Meats' vehicles allowed us to boost operational efficiency in its fleet management, empowering our client with technological and informational tools to ensure logistical excellence and meet the quality standards demanded by its business operation.

The fundamental benefit of the technological implementation of our solutions is the maximum use of operational information, providing our client with supply chain empowerment to help them fulfill their commitment to excellence.





The Benefits

Results that transcend

The collaboration between Didcom and Roy: Connoisseur Meats has resulted in a number of benefits for their distribution and logistics that not only highlight the success of our technological implementation, but also reflect the added value that Didcom brings to each project, empowering with the ability to monitor temperature in real time to ensure the freshness and quality of meat products, reinforcing consumer confidence in the client's brand.

Below are the key areas where we have added value:

- + **Guaranteeing the quality and freshness of meat products, meeting the highest standards**
- + **Strengthening customer confidence through transparency in cold chain management**
- + **Optimizing logistics and reducing operating costs through greater control and proactive decision-making**
- + **Improving the company's reputation and competitive advantage in the market**



Let us create a success story with your project!

Didcom can help you drive logistics excellence in fleet management through the integration of technological solutions that provide tools to empower operations and make proactive decisions, providing an accurate overview of the operation, turning data into a competitive advantage to add value to your business proposal.

