

## CASE STUDY Grocery Store Reduces “Shrink” Loss by 63%

### PROBLEM:

A large Grocery chain was looking to extend the shelf life of food and reduce their “shrink” rate on produce, meats and seafood.

### SOLUTION & RESULTS:

The Grocery store implemented the Technology in their Produce display cases, Meat and Deli cases, Walk in Coolers and their meat cutting room. After installing the technology, these areas were monitored for 12 months and compared to the prior year. Food freshness and quality was maintained longer which led to over 63% reduction in food “shrink” loss. **The store General Manager commented “the multiple benefits and enormous savings received make this a must have technology in all of our stores”**

Test Criteria	2012 - Without The Technology	2013 With The Technology
Shrink % + Produce, Meat, Fish	2.3% loss	0.85% loss
Customer Perception	n/a	Many unsolicited comments on “freshness” of food areas
Employee Perception	Issues with food odors in the walk in coolers, and fish and meat cases	Noticeable reduction of food odors, especially in the meat & fish areas
Maintenance	Quarterly cleaning of cooling coils	Frequency of cleaning reduced by 75%

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