

Cold Chain Safety Is Cumulative

Emerson is involved in every step of food's journey to the restaurant – from the point of harvest, processing, in-transit over land and sea, cold storage, in-store refrigeration and quality assurance.



What's at Stake for Restaurants and C-Stores

FOOD SAFETY IN AMERICA

1 in 6 Americans (48 million people) contract foodborne illnesses each year^A



BRAND REPUTATION IMPACT

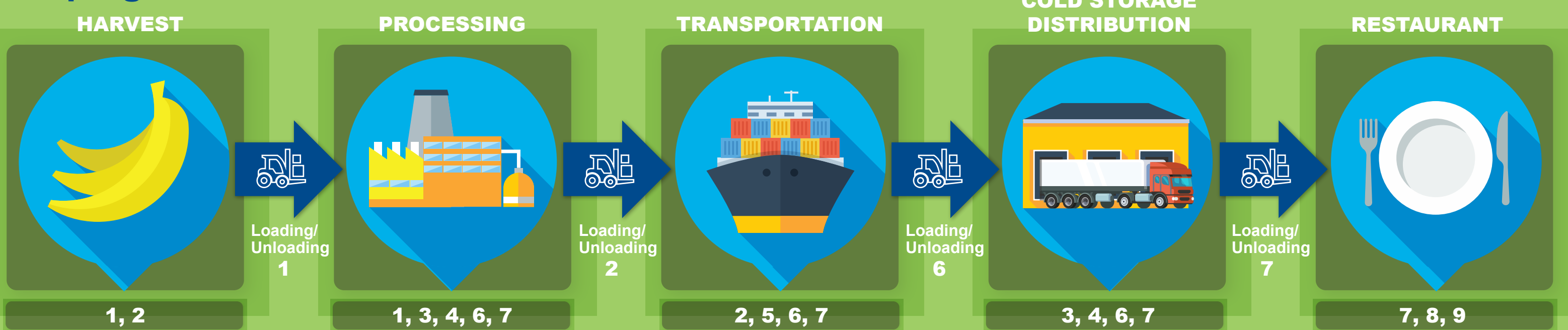
A publicized outbreak can severely tarnish a brand's reputation^C

POTENTIAL COSTS OF OUTBREAKS

A restaurant could incur between **\$4,000 to \$2.5 million** for a single outbreak^B



Helping to Build End-to-end Cold Chain Solutions



PRODUCT KEY

- 1** Pulp temperature probes
- 2** Real-time temperature loggers and trackers
- 3** Industrial compressors and refrigeration solutions
- 4** Cold storage facility temperature monitoring
- 5** Refrigerated shipping container compressors and refrigeration solutions
- 6** Transportation/cargo controls, software, reporting and services
- 7** Commercial compressors, condensing units and refrigeration solutions
- 8** Food prep temperature probes
- 9** Multi-site facility monitoring software, controls and services

A. <https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>

B. <https://www.sciencedaily.com/releases/2018/04/180416085950.htm>

C. <https://www.reuters.com/article/us-chipotle-results-stocks/no-easy-solutions-to-chipotles-public-image-problem-idUSKBN1FR26Q>

D. [https://cdn2.hubspot.net/hubfs/1006883/Content Offer Downloads/FoodLogIQ 2017 Transparency Survey White Paper.pdf](https://cdn2.hubspot.net/hubfs/1006883/Content%20Offer%20Downloads/FoodLogIQ%202017%20Transparency%20Survey%20White%20Paper.pdf)

Emerson provides the products, expertise and resources to collaborate with our customers and help them achieve their cold chain objectives.

