

## EXPRESSION OF INTEREST (EOI)

<b>EOI Reference</b>	2025-1061 EOI103	<b>EOI Close Date</b>	
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<b>Project Code</b>	2025-1061	<b>Research Organisation</b>	FIRST Management
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<b>Project Title</b>	Performance of frozen meat supply chains at warmer temperatures
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### Project Summary

The aim of this project will be to explore the feasibility of operating supply chains at a warmer temperature and develop prototype specifications for operating supply chains. The conventional storage temperature of frozen meat is -18°C and is regulated by many countries. Long shelf life may be achieved at -12°C, which reduces refrigeration costs and carbon emissions. Demonstrating the ability of supply chains at warmer temperatures to operate as reliably as at conventional temperatures is expected to be critical to gaining agreement for change from stakeholders.

### Type of Industry Participation Required

1. Selected product being shipped to selected receivers (domestic or international, who may be another site of your company, and possibly through an intermediate cold store) will be monitored for temperature using data loggers, and the identity of those shipments will be made available to the Research Organisation to obtain additional temperature data (set points, and actual temperature of transport and cold stores)
2. **Optional:** Where the receiver agrees to receive warmer product, (domestic or international), the same information can be obtained.

### Detailed Requirements for Participation

1. **Select product and receiver:** Select which products, and to which sites you want to monitor the temperature. The receiver could be another site of your own business or a friendly customer. The Research Organisation will gain the agreement of the transport company and cold store company (receiver) to participate
2. **Temperature measurement:** Measure temperature of meat inside and on the surface of cartons shipped from the processing establishment to other sites, domestic and international. The Research Organisation will supply disposable loggers for this purpose
3. **Supply chain information:** Identify transport (vehicle) and receiving (and intermediate) cold store companies for shipped product. The Research Organisation will supply a template for recording information
4. **Supply chain temperature:** Research Organisation will obtain set point temperature and operating temperature of the transport and cold stores for the shipped product
5. **Optional: Warmer temperature shipment:** Where the receiver agrees to receive warmer product, domestic and international, the temperature data will be obtained
6. **Data Analysis:** Analysed temperature data will be reported back to you for discussion. No identifiable data will be used in reports.

### Benefits of Participating

- Participating processing facilities will benefit from:
1. **Compliance with guidelines:** Participants will be provided with data which will validate the operation of their frozen cold chain against guidelines, and potentially pinpoint areas where performance could be improved
  2. **Reducing costs and carbon emissions:** Successful implementation of a warmer frozen supply chain will impact on the cost of freezing, storage and transportation of frozen meat, and reduce carbon emissions associated with those activities
  3. **Shaping international standards:** By contributing to this project, participants will help shape protocols and guidelines that could benefit the broader industry and lead to change in international standards for frozen food transportation and storage.

### AMPC Contact Details

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