QCD X EROAD:

At the Core of Cold Chain **Logistics Innovation**



At a Glance

With EROAD's CoreTemp solution, QCD automated cold chain monitoring — reducing costs, improving compliance, and setting a new industry standard for quality.

The Challenge

QCD, a division of Golden State Foods, operates 25 distribution centers, delivering 35,000+ weekly shipments for major brands like Starbucks and Chick-fil-A. Handling over 15 million pounds of food weekly, they rely on reefers for precise temperature control to maintain product quality and compliance.

However, manual temperature checks for the reefers were costly, labor-intensive, and prone to errors. increasing the risk of temperature deviations and jeopardizing quality.

The Game-Changer: **EROAD Partnership**

In 2012, QCD partnered with EROAD to automate temperature monitoring, ensuring continuous oversight from warehouse to restaurant. This collaboration revolutionized QCD's approach to cold chain management, particularly with the integration of advanced reefer monitoring systems.



In Their Words

The work we've done has cascaded into requirements for all of our competitors [...] the charge and stay on the



CoreTemp: A Fresh Solution

Al-powered temperature simulation eliminates manual errors.

Real-time shipment visibility quarantees freshness and compliance.

Predictive analytics reduce waste and optimize quality.

EROAD's CoreTemp gave QCD the tools to consistently deliver safe, fresh, and high-quality products.

Partnership Outcomes



Savings that add up

Automation slashes labor costs



Retain top-quality produce

Produce delivered to customers last twice as long



Compliance made simple

Live monitoring simplifies audits



Setting the standard

QCD leads the industry with groundbreaking technology

Ready to Transform Your Cold Chain Fleet?

Discover how EROAD's innovative solutions can revolutionize your cold chain operations.

LEARN MORE

Read the Full Case Study