Product control for food companies

Logistics service provider Sud-Fresh ensures the traceability of over 4,100 SKUs from different owners across two warehouses.

Country: **Belgium** | Sector: **transport & logistics providers**

SUDFRESH

CHALLENGES

• **Guarantee the traceability** of mass-consumption foods stored at various temperature ranges.

• **Organise food** by demand level, best-by date and batch.

SOLUTION

• **Easy WMS warehouse management system**.

BENEFITS

• Real-time control of **4,100+ SKUs** across two facilities.

• **Goods management** according to each client's requirements, from cross-docking to FEFO criteria.

Based in Namur (Belgium), Sud-Fresh is one of the country's leading logistics providers specialising in food management. The company offers storage and transport services to food businesses in Belgium, France, Luxembourg and the Netherlands. In recognition of its excellence, Sud-Fresh was named Transporter of the Year at the Transport & Logistics Awards 2024, a prestigious honour awarded by the digital magazine Transportmedia.

» Founded: **1997**
» No. of employees: **300+**
» Fleet: **150+ vehicles**

Logistics service provider Sud-Fresh has earned the recognition of businesses and customers thanks to a high-performing supply chain. "Logistics is the backbone of any organisation. That's why punctuality is our goal, and service reliability is our standard," says Vincent Gaillard, General Manager of Sud-Fresh.

The company has installed Mecalux's Easy WMS warehouse management system in its facilities in Aubange and Rhisnes (Belgium) to drive its business expansion. "We follow technological advancements very closely, continuously investing in solutions that optimise logistics processes," says Gaillard. In a surface area totalling 40,000 m², Sud-Fresh accommodates 4,100 SKUs from multiple clients. Easy WMS supervises operations in Sud-Fresh's two warehouses, from the receipt of products from suppliers to their distribution to end customers in Belgium, France, Luxembourg and the Netherlands. Gaillard says: "Logistics processes are often seen as rigid and complex. Easy WMS has proved that's not true: this system gives us the flexibility to meet our clients' changing needs."
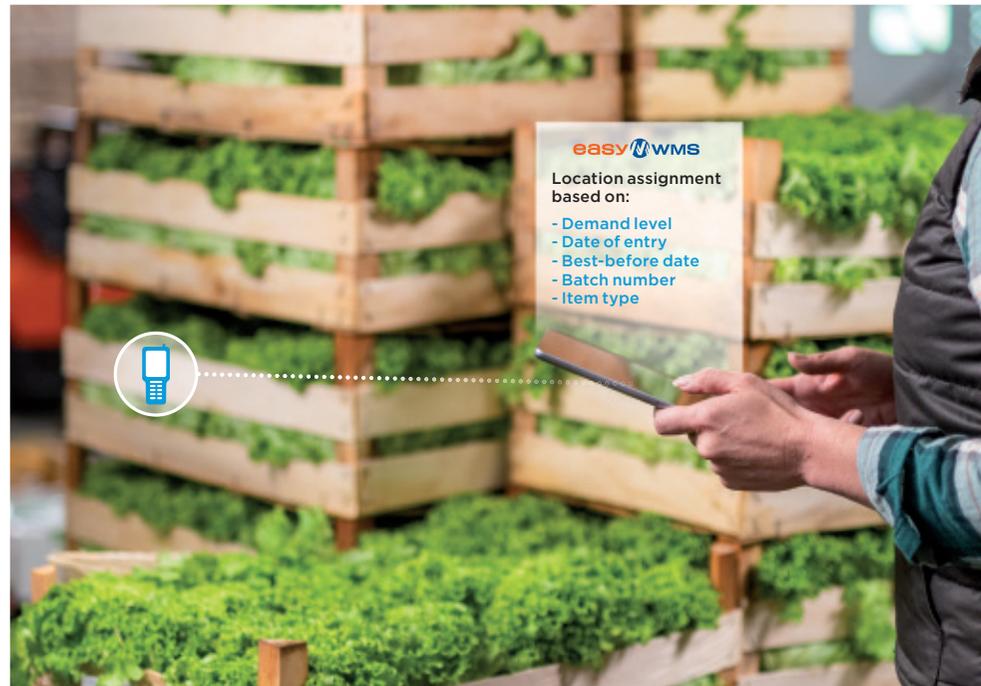
Software for food logistics

"We specialise in storing and handling temperature-sensitive products," says Gaillard. As a third-party logistics (3PL) provider in the food sector, Sud-Fresh faces the challenges of housing a large number of mass-consumption SKUs at various temperature ranges, managing goods in line with clients' needs and ensuring product traceability.

Easy WMS organises food from its receipt at either of Sud-Fresh's two logistics facilities until its shipment. Easy WMS first assigns each product a location taking into account several criteria: its demand level, date of entry, best-before date, batch number and item type. "Meat, fish and vegetables are housed in temperature-controlled areas. Meanwhile, other items like biscuits, chocolates and nuts are stored at ambient temperature," says Gaillard.

The Mecalux software has been integrated with each client's SAP ERP system to administer goods according to requirements. Through their ERPs, companies make requests for Easy WMS to take care of, such as managing products via cross-docking. Most customers require their merchandise to be managed in line with the FEFO (first expired, first out) method. This goods storage and retrieval principle is fundamental in food logistics. It guarantees that the SKUs with the earliest expiry or best-before date are shipped as soon as possible.

"Mecalux's warehouse management software is an ideal solution for optimising our logistics operations and ensuring effective traceability control. The system strictly monitors the location of each item in real time," says Gaillard. Easy WMS centralises all product information in a single platform, including the movements

easy WMS
Location assignment based on:
- Demand level
- Date of entry
- Best-before date
- Batch number
- Item type

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>
> **Vincent Gaillard**
> General Manager, Sud-Fresh

the goods make in the logistics facility and attributes such as batch numbers.

Forward-looking logistics processes

Sud-Fresh aims to adapt to the evolving needs of its food-industry clients. With the Mecalux system, the 3PL provider prevents temperature-controlled products from thermal shock, which could lead to issues such as product deterioration.

Digitalising the two warehouses in Belgium is part of Sud-Fresh's expansion project. "We plan to launch a new logistics centre equipped with two wind turbines that will generate enough electricity to power our future electric trucks," says Gaillard.