SMART **SENSE**

BY DIGI

Wholesale Seafood Distribution Temperature Monitoring

Guarantee quality and integrity from the processing plant to restaurants and grocery stores while increasing efficiency and safety. Centralize critical operational performance and compliance documentation across numerous locations.

A Complete Solution for Monitoring Seafood Quality



Ensure seafood product is **held within the critical temperatures** of -25°F to -40°F.



Receive a **real-time alert** and take action when a monitored condition has moved outside of an acceptable range.



Reduce loss by maintaining ideal holding conditions for sensitive seafood product that requires frozen or refrigerated storage.



On-demand, centralized reports are **instantly available** from any device, providing historical data and eliminating manual record keeping.



Leverage **end-to-end monitoring** for complete visibility into product-level temperature, from cold storage to delivery.



Gain **valuable insights** to track arrivals, departures, and stops in real-time as your fleet completes delivery routes.

Simple. Affordable. Temp Monitoring.



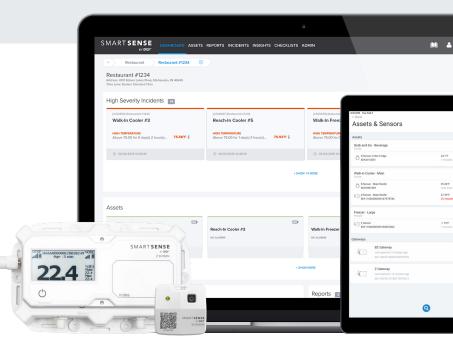
Easily add wireless temperature monitoring to your business-critical holding areas.



SmartSense is a plug and play solution that requires zero IT support.

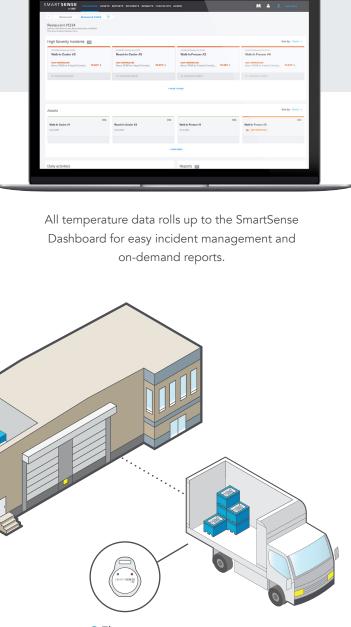


We offer flexible subscription options to fit the needs of most businesses.

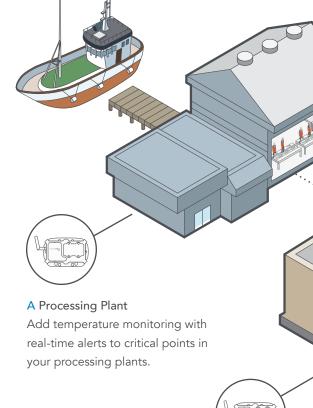


An IoT Platform for Seafood Distribution Oversight

SmartSense provides quickly deployable software and sensors to provide unparalleled visibility for wholesale seafood distribution operations.



Commercial Fishing Vessels



B Distribution Center
Be confident that all product
is held within the range of
-25°F to -40°F.

C Fleet

Guarantee freshness of product while in transit with GPS tracked temperature monitoring.