

CASE STUDY
GREGGS

**We Helped Greggs
Save 5% on Energy
Annually and
Become Audit
Compliant**



Introduction

Manual food safety monitoring is labour intensive and prone to human error. This popular British bakery chain needed a reliable, automated solution that would help them improve compliance, reduce costs and lower their carbon emissions.

The Challenge

Greggs identified the need to automate temperature monitoring and compliance, with British Retail Consortium (BRC) standards at their food manufacturing sites, targeting the refrigeration and freezer units.

The required manual condition monitoring of these critical assets was labour intensive and also open to human error. Business leaders from within Greggs needed to find a solution that would automate this critical process, as well as the production of records to meet BRC compliance standards.

The Solution

Invisible Systems' wireless sensor technology, combined with our Real-Time Online portal allowed Greggs to validate that continuous monitoring had taken place for the annual BRC audit, but this was just the start.



With the guidance of Invisible Systems, Greggs installed a comprehensive system, including wireless temperature transmitters, RF gateways, wireless pulse transmitters and wireless electricity meters, allowing them to:

- Monitor energy consumption
- Reduce carbon emissions
- Minimise lost stock
- Cut the risk of human error

Project Outcomes

Following the implementation of our I-System solution, Greggs was able to achieve:

- Automation of condition and temperature monitoring across sites.
- Automation of reporting to satisfy BRC compliance requirements.
- A pro-active asset maintenance programme, leading to cost reductions in their processes.
- Continued energy savings across all utilities of 5% per annum.

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