PRECISELY MANAGE AND MONITOR THE TEMPERATURE IN YOUR VEHICLES

Maintaining the cold chain is imperative to the success of many enterprise fleets, especially fleets that transport foods and beverages. With SP Temperature Management technology, highly sensitive temperature probes can be installed in your vehicles—the probes are integrated with Silent Passenger software to ensure optimal temperature.

With SP Temperature Management, you can constantly monitor vehicle temperature to avoid costly spoilage while also maximizing the productivity of shipping logistics such as merge-in transit.

STAY COMPLIANT WITH FEDERAL MANDATES

The U.S. Food and Drug Administration requires all food facilities to manage, monitor and maintain records of the transportation of their goods. SP Temperature Management can be vital in helping the food industry comply with FDA regulations.

KEY FEATURES

Real-time fleet temperature control monitoring and reporting

- Silent Passenger software integrates with temperature probes installed in vehicles
- Receive real-time alerts via text or email when your cargo goes out of a configured range for a certain period of time
- Know the temperature in your vehicles as they travel
- Manage and monitor temperature easily and precisely
- Historical reporting is stored on the Silent Passenger cloud solution for proof of temperature to ensure proper cold chain requirements
- Adhere to FDA regulations
THE SOLUTION | Silent Passenger Temperature Management
Experts from Vehicle Tracking Solutions met with their team, taking a deep dive into the company’s intricate cold chain needs. Highly sensitive temperature probes were then installed in the company’s vehicles fleet-wide.

The temperature probes were integrated with Silent Passenger software. This enables their fleet operators to constantly monitor and maintain the precise temperature inside each of the company’s vehicles no matter where they are on their route, virtually eliminating costly spoilage while also minimizing cross-contamination. As an added benefit, operational efficiency and overall productivity were increased. SP Temperature Management technology optimizes shipping logistics such as merge-in transit.

THE RESULTS | Increase Profits with Powerful Fleet Management Software
SP Temperature Management immediately and dramatically reduced the opportunities for spoilage during food and beverage shipments. In fact, their company reports that in the first year of utilizing SP Temperature Management, they have seen an increase in profits.

“Vehicle Tracking Solutions and its state-of-the-art technology provided us with the ability to always know the exact temperature of our shipments, safeguarding the foods and beverages we transport for our customers,” said Fleet Operations Manager. “With SP Temperature Management, we are in continual compliance with FDA regulations, we have the peace of mind in knowing the perishable goods we ship are protected, and our customers have shown their confidence in us and our cold chain capabilities with a steady stream of increasing business.”