

Focus: Collective catering

- Operations improvement
- Availability of objective data to prove compliance with regulations
- Greater control of internal processes



Business needs

Camst Group wanted to ensure the integrity and quality of the food offered to provide consumers with the highest quality products and with an adequate shelf life. To do this, it needed to monitor product integrity and temperatures in 8 refrigerators in its kitchens.

In addition, Camst Group wanted to use innovative tools to increase the efficiency of controls and ensure compliance with HACCP protocols. Employees also needed support in their daily activities to set up simpler internal communication and promote Food Safety and Quality.



Solution

Camst Group used the Wenda all-in-one Platform to monitor cold room temperatures in real time. After the Quality manager established the integrity thresholds, the data loggers were activated via smartphone and started recording: in this way Camst Group was able to monitor temperatures through smartphone notifications on a single dashboard.

In addition, Camst Group used Wenda's multi-access function, created to generate a flow of information in the company on the most performing refrigeration units. This paved the way for more efficient communication within the company.



The client

Camst Group is an Italian group that operates in the collective catering sector combining a passion for tradition with refined cuisine, controlled raw materials, great safety and product quality. The Camst Group's offer for public and private entities is divided into catering services using technology, state-of-the-art preparation methods, diversified and tailored solutions. All production, packaging, transport and distribution processes are certified.

Wenda is the Italian company, with an international footprint, which has created the only cloud, collaborative, all-in-one Platform able to govern temperature and traceability data, from production to sale.

