

CASE STUDY

APPLESAUCE PROCESSOR



VENTED STRETCH FILM



THE PROBLEM

The client produces both branded and private label apple products for several major grocery chains. However, multiple issues are impacting operations, resulting in unnecessary time and cost inefficiencies that need to be addressed.

THE PROCESS & ISSUES

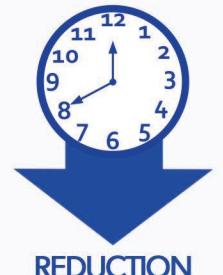
Applesauce is a hot-filled product that requires extended cooling time. It takes approximately three days in a chilled room before it can be wrapped and shipped.

This prolonged cooling period delays time-to-market and contributes to increased labor costs due to downtime.

As the business grows, the client has considered renting additional warehouse space to accommodate cooling needs.

Additionally, the operation consumes a large volume of conventional machine stretch film, driven by strict load containment requirements and frequent rewapping.

THE SOLUTION & RESULTS



The introduction of **AIRFLOW** 250 vented stretch film delivered significant operational improvements:

- ✓ Reduced cooling time from three days to one.
- ✓ Cut stretch film usage by 50%
- ✓ Eliminated the need to rent additional warehouse space for cooling.
- ✓ Provided excellent load containment, resulting in fewer damage claims.
- ✓ Enabled faster order fulfillment and improved turnaround times