

MILK IT: HOW TO IMPROVE EFFICIENCY WHILE PROTECTING QUALITY

**MEET MONNIT:** An award-winning leader in the Internet of Things (IoT), our wireless sensors help keep plant operations and food storage under control. Monnit's leading IoT solutions architects create end-to-end solutions for dynamic environments.

**THE PROBLEM:** A dairy producer suffered a costly catastrophe after an employee failed to properly close a sealing door in a sensitive area. Despite fastidiously overseeing manual temperature checks, FDA guidelines, and facility conditions, they had a serious problem: human error. That improperly closed door caused \$30,000 in product loss.

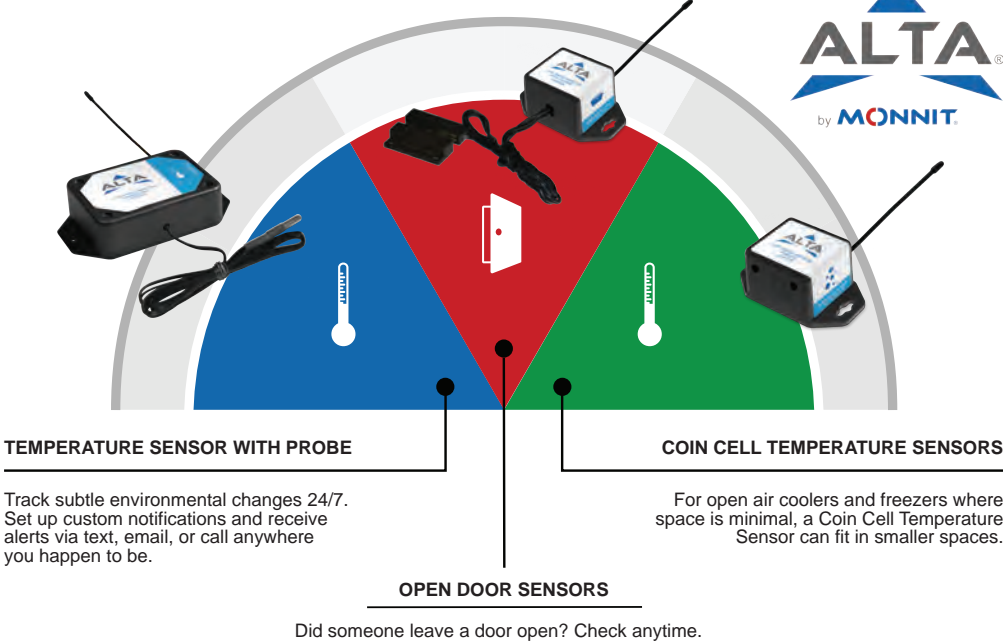
Such a loss brought executives to a tipping point. To keep growing, they had to remain FDA-compliant while resuming error-free operation. This realization led them to Monnit for an Internet of Things solution to help them move on to greener pastures.



**“For our production processes, temperature is critical. A simple mistake, such as not shutting a door, can cause an entire batch to go bad. We have tried other products but had issues with their reliability. Monnit sensors have been going strong for over a year now, and have never let us down. I can’t recommend them enough!”**

Karl S., Production Manager

THE SOLUTION: A 3-PART DEFENSE WITH MONNIT



After assessing the dairy’s operations, Monnit’s Utah-based team recommended installing leaded temperature probes and Open/Closed Sensors. The probes were deftly threaded through door seals, connecting the inside of the processing area with sensors mounted just outside of it.

With 1,200+ feet of range (non-line-of-sight through 12+ walls), the sensors began wirelessly relaying data to the online iMonnit sensor management and analytics dashboard, providing management and staff with operational data and analytics. Sensors were configured to update data every two minutes. Select employees were designated to receive text or email notifications if temps abruptly changed or a door was ajar.

Investing less than \$1,000, the company prevented additional spoilage in just weeks by catching human error and underperforming equipment. If left unchecked, these variables would have caused \$45,000+ in spoiled product. Beyond immediate product savings, the producer found that automating data collection streamlined FDA compliance.



LESS THAN \$1,000  
TO PROTECT VALUABLE INVENTORY

HERE'S HOW IT WORKS

