CHOOSING THE RIGHT FOOD GRADE 3PL PARTNER



Choosing the right Food
Grade 3PL partner for your
business requires defining
your business needs and
goals and identifying a
partner who can provide the
right solutions that are
tailored to your products.



There are different types of 3PL providers so it is important to ensure that the partner you choose has experience with products like yours. Food grade logistics providers understand the unique logistical and

regulatory requirements that these products demand. This guide includes a number of important things to look for when exploring 3PL providers for your food products.

Find a 3PL partner who can service not only your current needs, but one who can provide additional solutions as your business grows.

"White Glove" Cleanliness $^{^{\dagger}}$

When it comes to your food products, it's essential to ensure your 3PL provider demonstrates their commitment to cleanliness with consistent superior ratings by reputable certification agencies. Check to see if the ratings are prominently displayed on-site and available to you at any time. Many facilities can appear to be clean on the surface, but your best bet is to review their records to confirm their commitment to a clean, well maintained facility to ensure your products are in good hands.



Working Quality Assurance Program

It's important to ask key questions to help reveal if the company is genuinely committed to quality assurance and best practices. Are there adequate policies in place for food defense? Is there a proper pest control program in place? Is it obvious that the company ensures ongoing training on food safety management and sanitation processes? Is it evident that operations team members are trained on root cause analysis and corrective action policies?



Technology is an essential element in a successful supply chain today. It is important to work with a 3PL provider who has the systems and technology for real-time management of key elements of your business from inventory levels, to orders and documentation. And because business is constantly evolving, it's important that your partner has the flexibility to continually improve systems to provide the functionality you need.

Proper Cold Chain Maintenance

Maintaining a proper Cold Chain is one of the biggest concerns for food warehouses and is essential to ensure your product is stored properly at the optimal temperature and humidity tolerance. When assessing a 3PL partner's facility keep an eye out for monitoring devices, adequate procedures to ensure consistency including temperature logs, and backup generators in the event of equipment failure or a loss of power.

Repacking Flexibility

Make sure your 3PL provider has the flexibility to provide repacking services. There will be times when your customers request new configurations of your food products - variety packs, multipacks, co-promotions, displays, promotional configurations and so on. Fulfilling these needs in-house with your logistics partner is more cost effective and can be executed more quickly versus using an outside copacker.

Consolidation Services

Working with a logistics partner that specializes in food products can help your business reduce LTL costs. Ask your 3PL partner if they can provide consolidation services, combining your goods with other food products to share freight costs.

Organic / **Allergens**

If your food products require unique circumstances, be sure that your 3PL provider can adequately address your needs. 3PL providers who offer storage for certified organic products should have specific certification to do so from their state's Department of Agriculture. Reputable food grade logistics providers should also have protocols established to prevent allergen cross-contamination.

Certifications

Look for 3PL providers that meet both non-government and federal agency requirements to ensure you find a partner who upholds the best industry standards. Here are several key questions to ask potential 3PL providers in your search:

