

# GÖTTINGEN

A hand is shown pointing towards a glowing, futuristic shopping cart icon on a digital interface. The interface features glowing lines and a circular arrow, suggesting a smart or automated retail process. The background is dark blue with binary code (0s and 1s) scattered throughout.

**SMART  
RETAIL SUMMIT**

## Smart Retail Summit Programm



# SMART RETAIL SUMMIT

## »Smart Retail: Balancing Sustainability and Digital Omnichannel Management«

29. November 2022 · Alte Mensa, Adam-von-Trott-Saal, Wilhelmsplatz 3, 37073 Göttingen

11.00 **Welcome Coffee**

11.30 **Opening** | Prof. Matthias Schumann, Prof. Yasemin Boztuğ, Prof. Manuel Trenz  
**»Smart Retail Group Göttingen«**

12.00 **Keynote** | Prof. Alexander Hübner (TU Munich)  
**»Smart Retail Logistics: How can Analytics and Sustainability be Reconciled?«**

14.00 Tobias X. Gruber (Head of Sustainability, Otto Group), Prof. Waldemar Toporowski  
**»Smart Retail and the Sustainability Challenge with Digital Omnichannel Integration«**

15.00 Dr. Melanie Bockemühl (Digital Transformation Expert), Prof. Maik Hammerschmidt  
**»Smart Retail and AI-based Customer Communication«**

17.00 Lars Siebel (Head of Logistics, REWE), Prof. Matthias Klumpp  
**»Smart Retail and Logistics Innovations«**

## Programm

12.00 **Keynote** | Prof. Alexander Hübner (TU Munich)

**»Smart Retail Logistics: How can Analytics and Sustainability be Reconciled?«**



**Prof. Dr. Alexander Hübner**

Professur für Supply and Value Chain Management

Technische Universität München

# Smart Retail Logistics: How can Analytics and Sustainability be Reconciled?

Smart Retail Summit 2022

Georg-August-University Göttingen

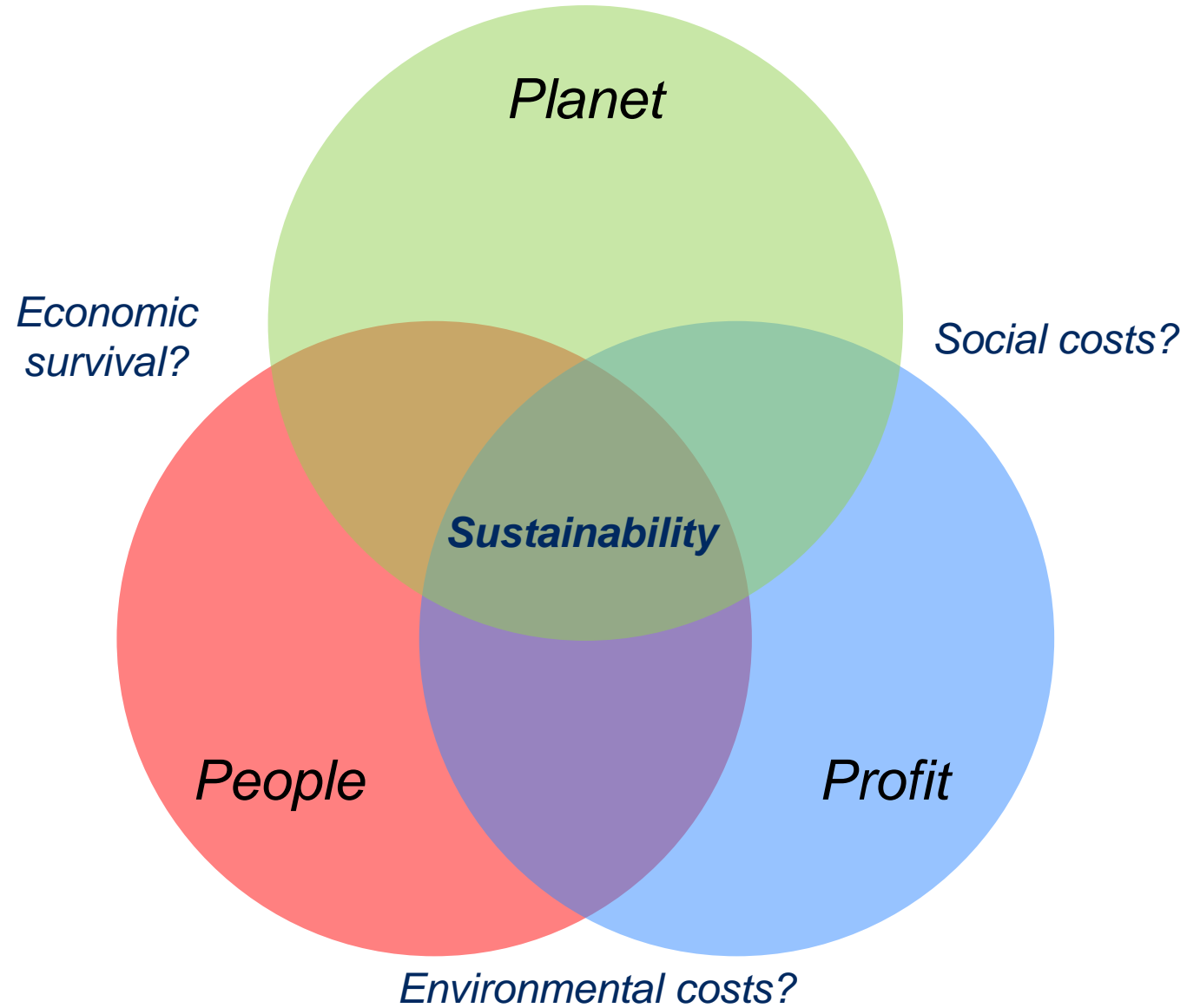
Alexander Hübner

Technical University of Munich

November 29th, 2022



# Sustainability means addressing 3Ps





# Example People: Should I be bothered as a supply chain manager?



- Many **multi-national brands produced in Rana Plaza**
- **Garment factory**
- Cracked walls and workers afraid to go in
- 3,639 workers
- \$0.12 to \$0.24 per/hour
- 14 hour shifts
- 2 days off/month
- **Certified factory**

Source: Institute for Global Labour and Human Rights, "Factory Collapse in Bangladesh," <http://www.globallabourrights.org/campaigns/factory-collapse-in-bangladesh>



# Example People: Should I be bothered as a supply chain manager?

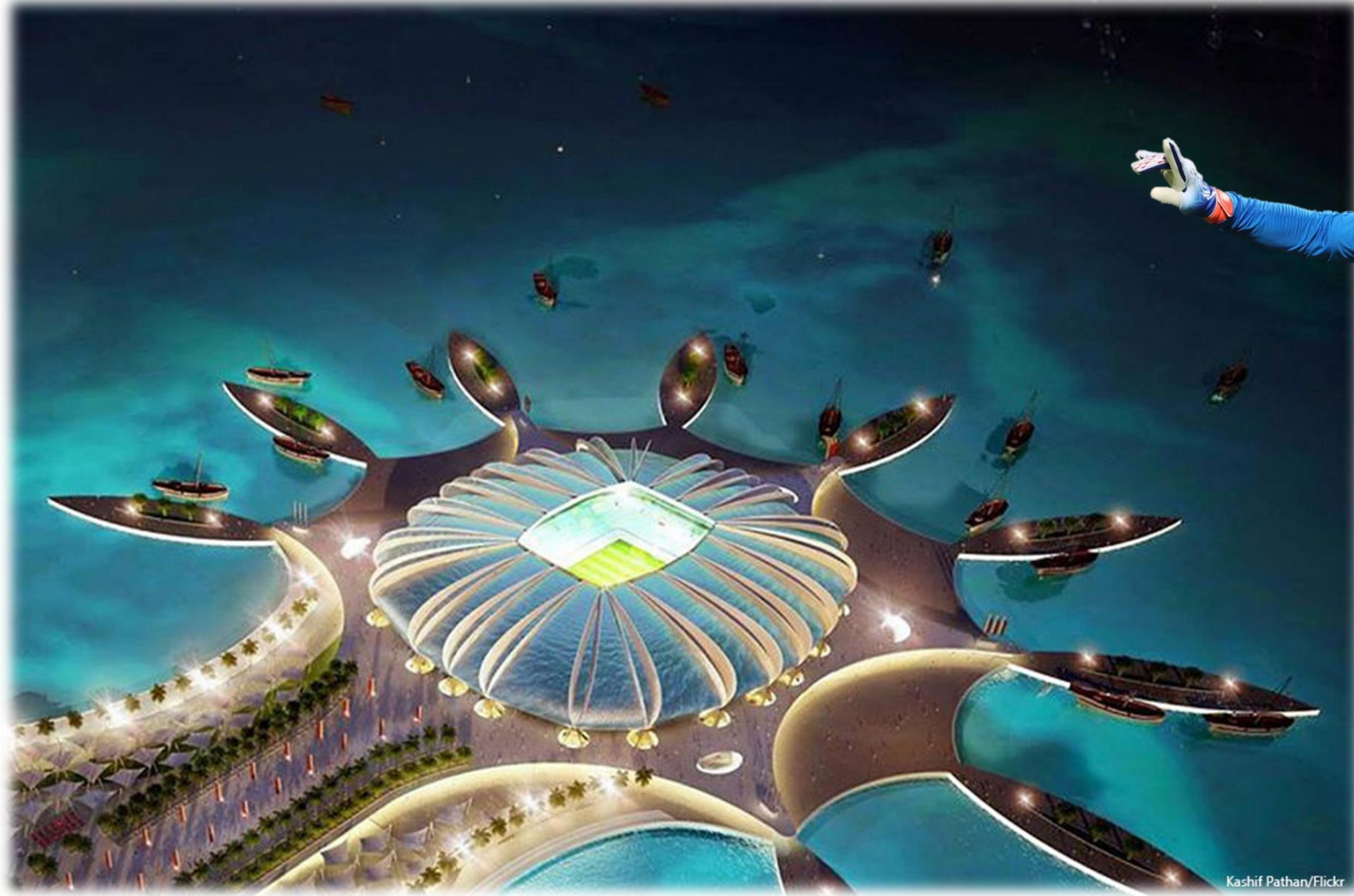
Rana Plaza factory in Bangladesh was audited and approved ...



... 1,137 deaths  
in factory collapse  
in 2013



# Example People: Should I be bothered as a supply chain manager?



Kashif Pathan/Flickr





# Example People: Should I be bothered as a supply chain manager?

SPORTS SOCCER

## A Nepalese World Cup Worker Dies Every Other Day in Qatar

Per Lijas @perlijas | Dec. 24, 2014



The appalling toll comes despite Qatari claims of reform

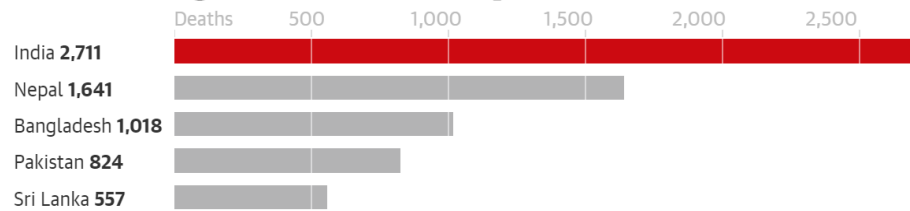
The *Guardian* reports that Nepalese migrants building the infrastructure for the 2022 World Cup in Qatar died at a rate of one in every two days during 2014.



Nepalese migrant workers queue to receive official documents in order to leave Nepal

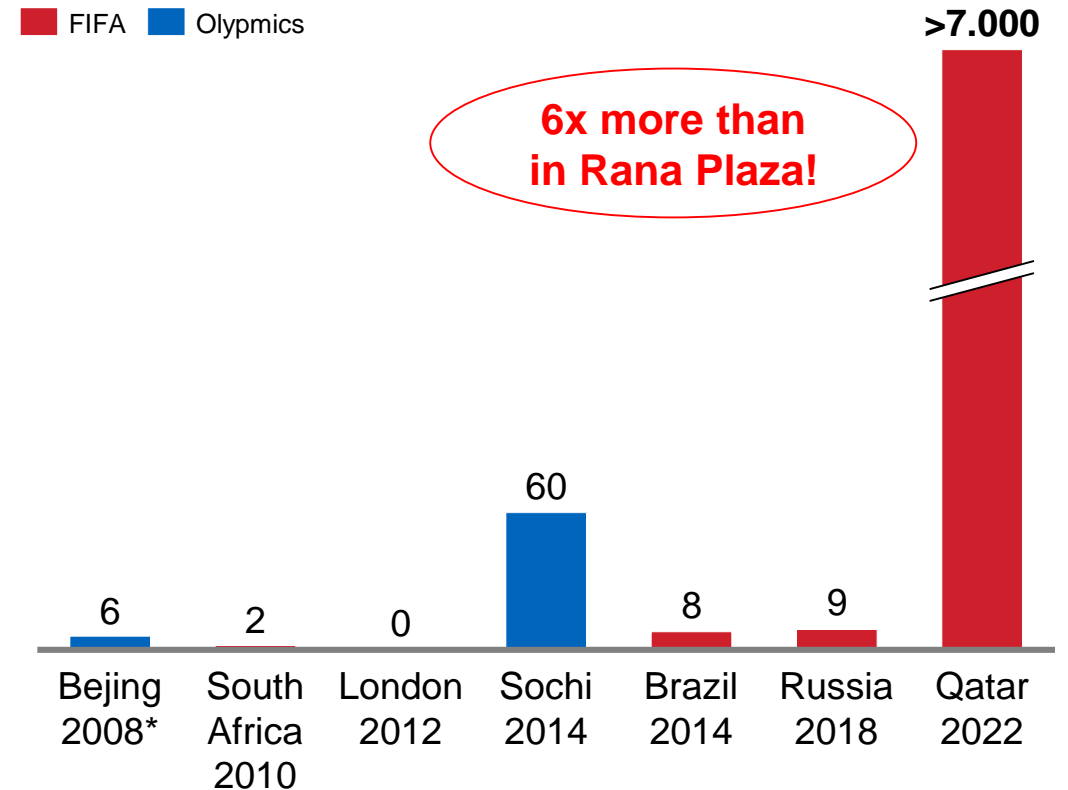
The death toll excludes deaths among Indian, Sri

### There have been 6,750 deaths of south Asian migrants since Qatar was awarded the right to host the World Cup in 2010



Guardian graphic | Source: Supreme Council of Health (Qatar), Embassy of India (Qatar), Embassy of Nepal (Qatar), Foreign Employment board (Nepal), Wage Earners' Welfare Board (Bangladesh), Embassy of Sri Lanka (Qatar). Figures 2011 to late 2020 for nationals from India, Nepal, Bangladesh and Sri Lanka. Pakistan figures from 2010 to 2020

Number of workers who died in construction in the run up to recent sporting events



**How much food is  
wasted?**

In % of total food produced

**Worldwide:** 1/3 of total  
produced food is wasted

(Gustavsson et al., 2011)

**In kg per person in EU**

**EU:** 344 kg per capita are  
wasted annually

(Eurostat, 2020)

# Food waste is a massive ecological issue

- Global food loss and waste equaled **8–10% of global GHG emissions**<sup>(1)</sup>
- As a country, **3rd largest emitter of GHG** behind China and the US<sup>(3)</sup>
- Food production and distribution amounts to **17% of energy consumption, 46% of land usage, and 80% of fresh water consumption** (U.S.)
- Wasted food means wasted resources in production (agricultural resources, use of fertilizers, packaging), transport (often long distances, fuel) and storage (powering the cold chain)

1. IPCC special report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems. <https://www.ipcc.ch/srcccl/> (2019).
2. FUSIONS. Estimates of European food waste levels. <https://www.eu-fusions.org/phocadownload/Publications/Estimates%20of%20European%20food%20waste%20levels.pdf> (2016).
3. Food and Agriculture Organization (2020)





Motivation

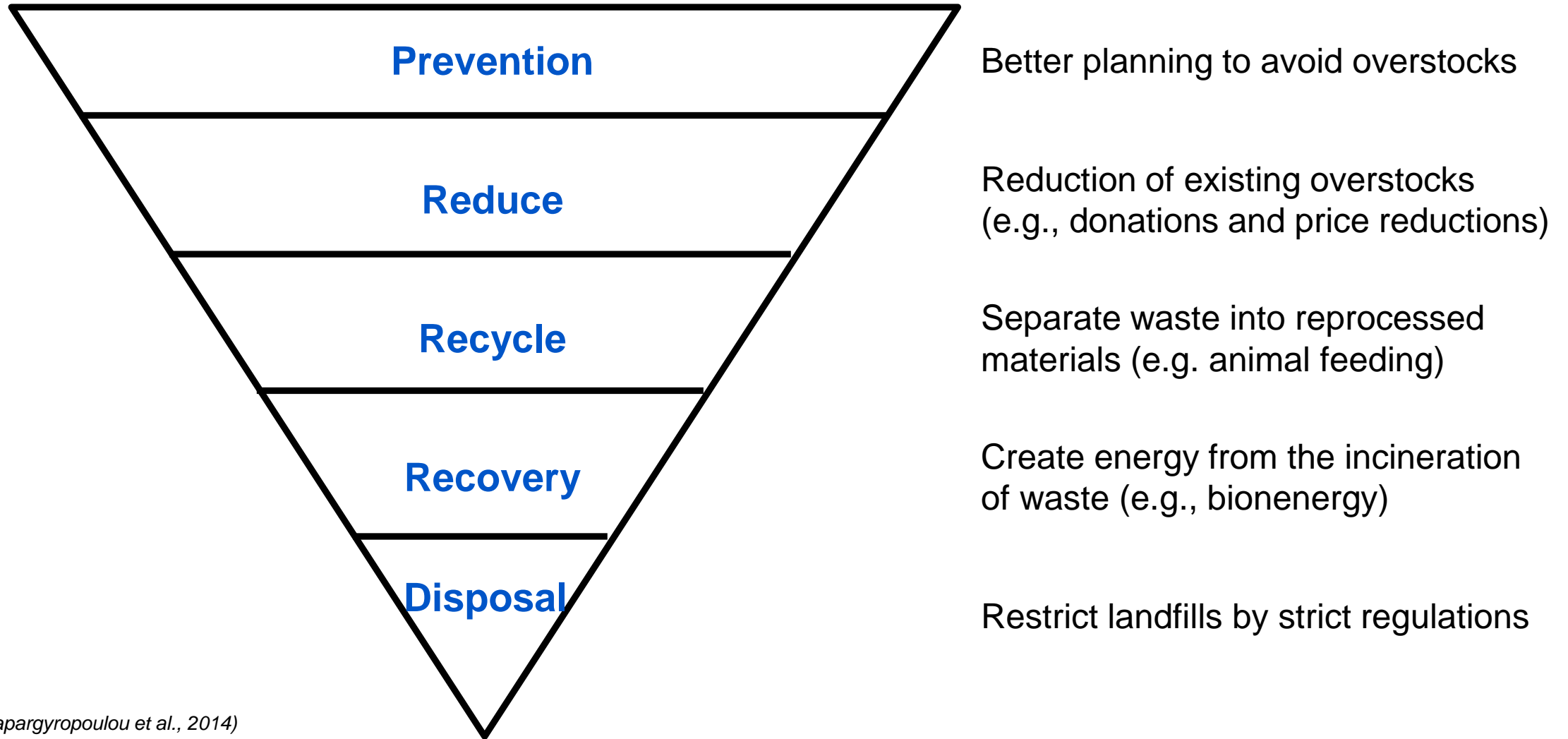
**Study 1: When customers pick for expiration dates**

Study 2: When retailers pick promotions

Study 3: When pickers pick their picks

Conclusion

# The waste hierarchy and its application to food



Source: Papargyropoulou et al., 2014)

# Retailers need to balance risking food waste against availability of products

## The retailer's dilemma



### Cause: High product availability

**On-shelf availability of products** is a prerequisite for **high sales**, e.g., to achieve financial targets



### Effect: Risk of food waste

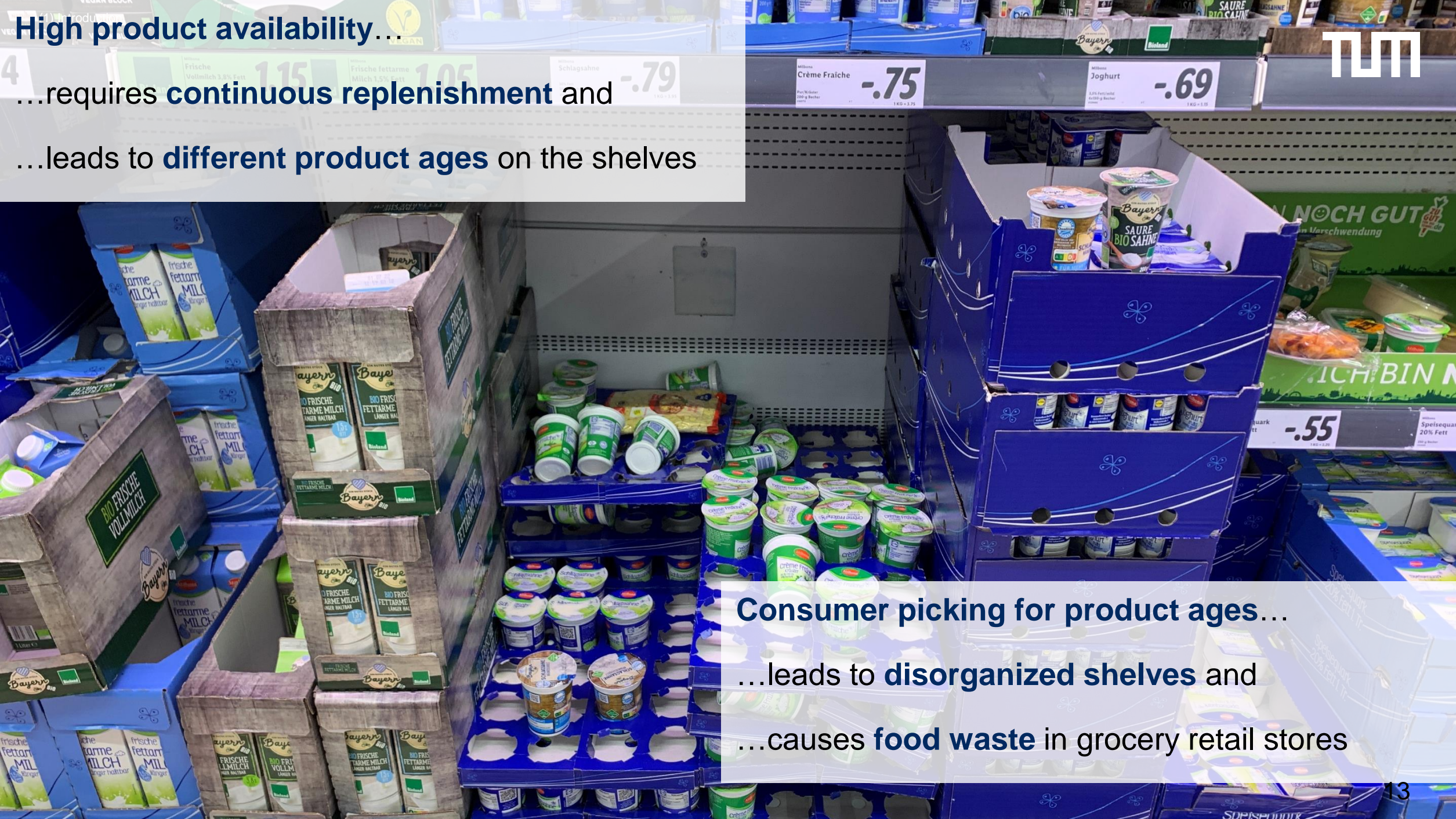
**Food waste through expiration** is caused by excess stock, however, often not penalized due to the lack of waste reduction incentives



High product availability...

...requires continuous replenishment and

...leads to different product ages on the shelves



Consumer picking for product ages...

...leads to disorganized shelves and

...causes food waste in grocery retail stores



# Research question

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**RQ**

To what extent do consumers pick a more distant expiration date and what are store-related influencing factors in grocery retail?





# Surveys and scanner data have limitations



Survey-based approaches may not reflect **actual consumer picking** (LEFO-FEFO share)



Barcodes scanned at the point-of-sale do not contain any **expiration date information**





# We conducted a field study in cooperation with a leading European retailer

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## Product and store selection

Focus on the **fresh assortment** with limited shelf life and availability of expiration date labels

Selection of **representative products** for the most relevant product categories and **suitable stores** for data collection



## Approach for data collection

Collection of **expiration date and inventory information** in stores on an hourly basis

**No manipulation** of supply or demand, however execution of a **strict FEFO shelf arrangement**

Methodology validated with a **pilot study** in two stores

**>700 hours** of data collection in stores

**>28.000 data points** generated

# Picking was observed in all product categories

## Picking factor for product categories

n = 4,809

Product category	#Data points	#Withdrawals	#Picking	Picking factor
Milk	415	945	422	45%
Cream/sour cream	602	1,849	657	36%
Cream cheese	354	724	237	33%
Buttermilk/kefir	187	301	98	33%
Semi-hard/soft cheese	361	691	197	29%
Butter	502	1,719	485	28%
Mozzarella	562	1,771	479	27%
Yoghurt	248	586	155	26%
Curd (Quark)	350	734	191	26%
Convenience	286	466	111	24%
Wurst	303	571	136	24%
Fish	250	436	96	22%
Dessert	236	447	77	17%
Vegetarian substitute	153	242	11	5%
<b>Total</b>	<b>4,809</b>	<b>11,482</b>	<b>3,352</b>	<b>29%</b>



Motivation

Study 1: When customers pick for expiration dates

**Study 2: When retailers pick promotions**

Study 3: When pickers pick their picks

Conclusion



# Two research questions have been derived

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## Research questions

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**RQ1:** Are promotions **drivers for food waste** of perishable goods in retail and do they differ between **product categories**?

**RQ2:** What are **mitigating measures to reduce food waste**?

1 Mena et al. (2011) | 2 Sethuraman (2002) | 3 Narasimhan (1996)

## Hypotheses to be tested

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- H1** The amount of **food waste increases with promotions**<sup>1</sup>
- 
- H2** The amount of food waste of non-promoted SKUs increases with promotions due to **cannibalization** within sub-product categories<sup>1</sup>
- 
- H3** The amount of food waste increases with **higher frequency of promotions**<sup>2</sup>
- 
- H4** The amount of food waste increases with **higher relative price discounts**<sup>3</sup>
-

# The cooperating German retail chain provided relevant panel data on a store-product-day level

## Data collection

Empirical proprietary data was provided by a major German retail chain (RetailCo)



## Data description



**Time horizon** 2019 (Full year)



**Products covered** Chilled consumer packaged goods



**Granularity** SKU level data per day per retail store



**Product categories**

- Dairy/milk products
- Convenience
- Delicacies
- Cheese self-service
- Meat self-service



**# of products per data set based on remaining shelf life**

- 149 (for next 14 days)
- 984 (for next 28 days)



## Variables for Fixed Effect Model

### Dependent variable

Food Waste

### Independent variables

Promotions	Substitution
# promotions per year	Price discount

### Control variables

Store type	Store size
Revenue with time lag	Overforecast error
Revenue	Price
Case size cover	

### Fixed entities (dummy variables)

Store, month, SKU

# Promotions drive food waste. Effect depends on the product category



Promotions are a **food waste driver for highly perishable goods**



The greatest evidence was found for **food waste generally caused by promotions and due to cannibalizations**



The strongest effects were found for **Delicacies** and **Milk/Dairy**



Important to note: **great differences** exist **between product categories** and even smaller differences within product categories between products with **differing shelf lives**

Motivation

Study 1: When customers pick for expiration dates

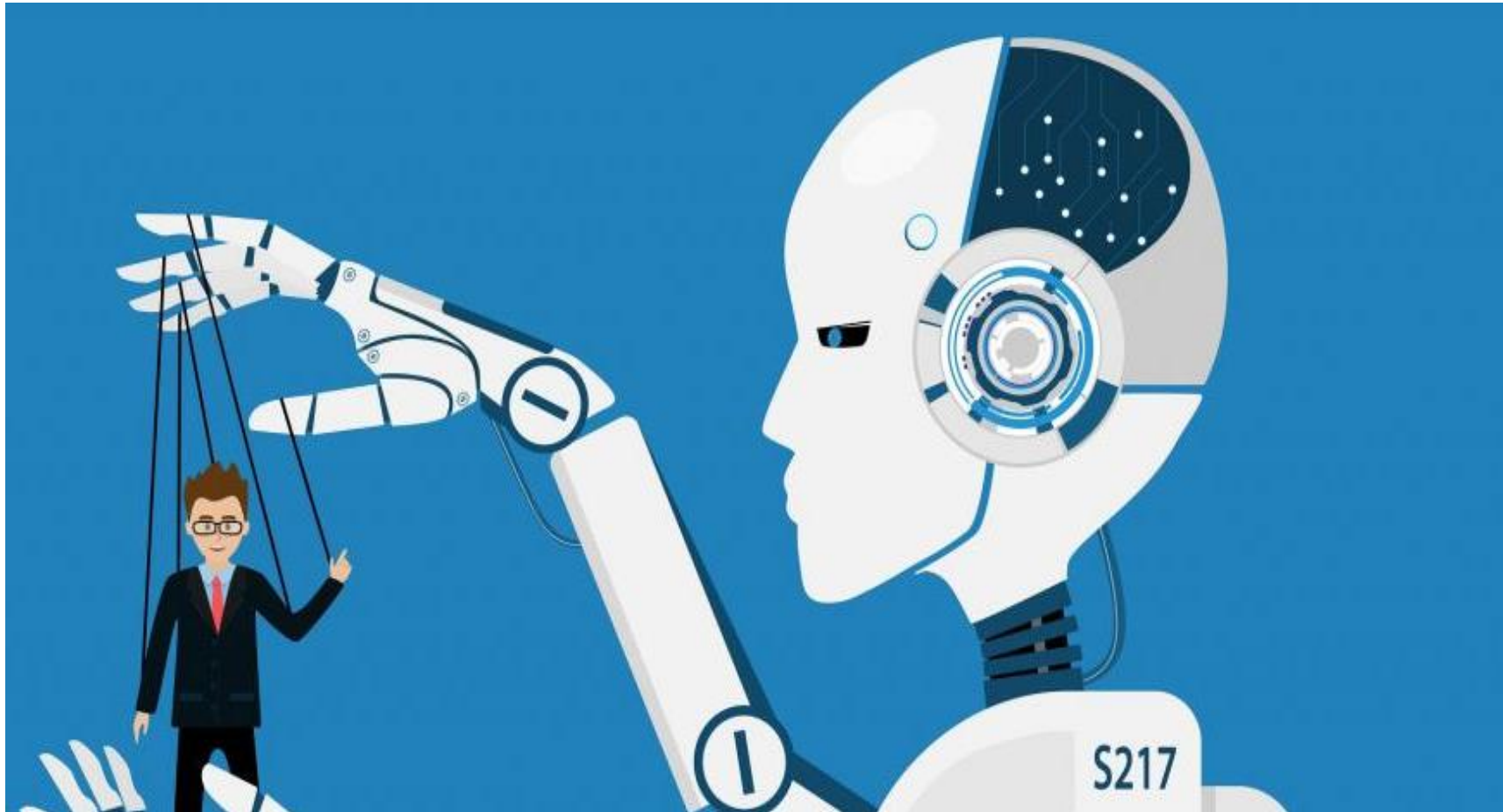
Study 2: When retailers pick promotions

**Study 3: When pickers pick their picks**

Conclusion



# Novel human-machine interactions in warehousing lead to mental impoverishment



Often, machines and robots perform the assignment and planning of tasks, while human workers execute repetitive and monotonous activities

# Human-machine interaction in a semi-automated picking system

## Context

- Pick-to-light system with two aisles and 12 workstations with **different characteristics**
- **Algorithm determines** pick location and duration for each employee
- **Stagnating system performance** and high fluctuation
- **Monotonous operational picking process** with a lack of satisfaction, self-determination and perceived fairness

→ ***Necessity to innovate the human-machine interaction***




Source: Lorson/Fügener/Hübner (2022): Let pickers pick their picks: Effect of a goal-setting intervention on performance and human factors in a human-machine interaction

# Goal-setting mechanisms trigger a boost in effort while the intervention increases the amount of workstation changes

## Mechanisms

- Higher engagement based on an **increase in effort, energy and persistence**
- Reduced **average login time at workstations** triggered by the maximum amount of pick per workstation



Login name

Password

Select desired pick quantity

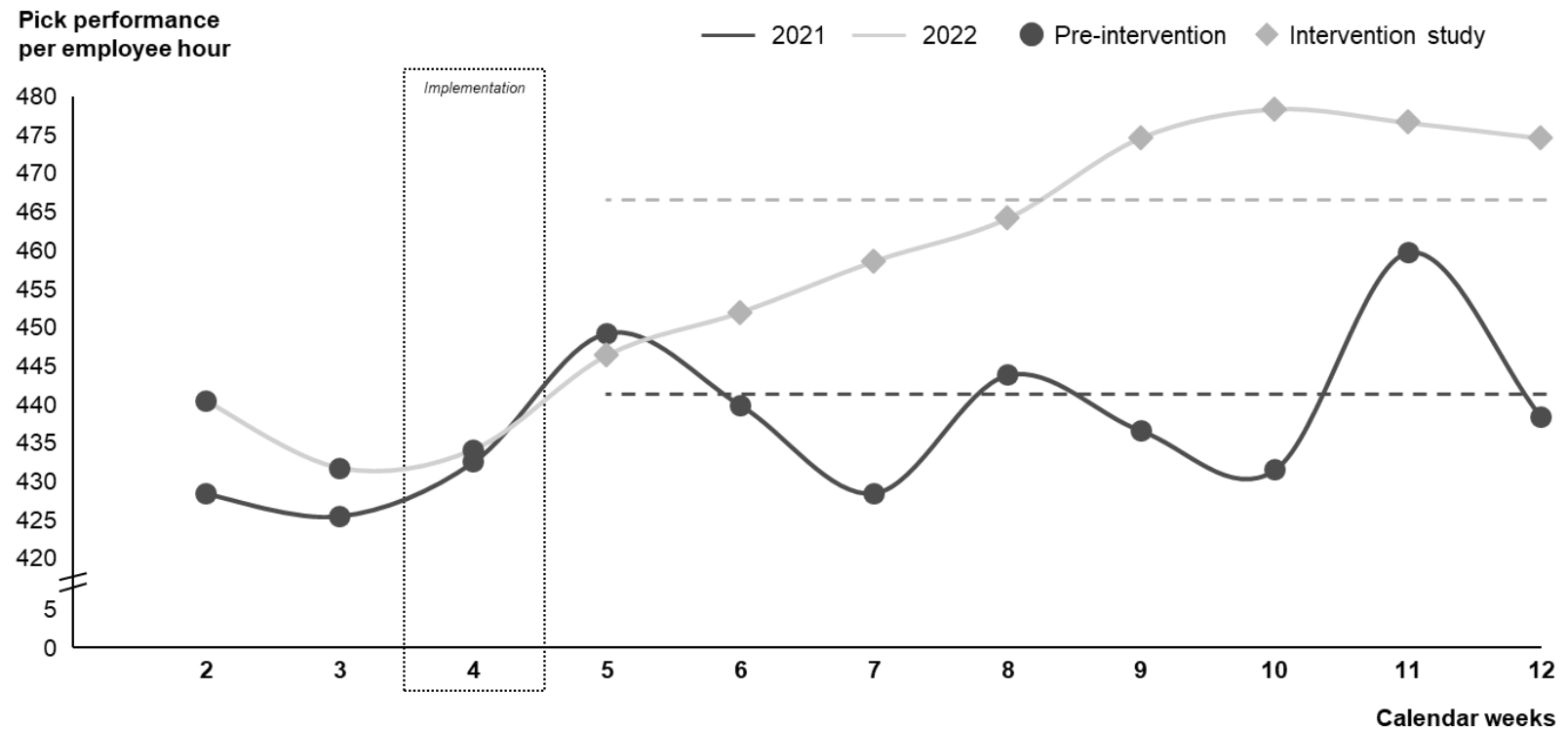
25 35 45 65 105

Source: Lorson/Fügener/Hübner (2022): Let pickers pick their picks: Effect of a goal-setting intervention on performance and human factors in a human-machine interaction

# The average pick performance per employee hour increased by 6% compared to the year before

*Definition Pick Performance per employee hour*

**Sum of conducted picks / Sum of picking time**



+ 6%

Source: Lorson/Fügener/Hübner (2022): Let pickers pick their picks: Effect of a goal-setting intervention on performance and human factors in a human-machine interaction



# Human factors scores deteriorated due to the intervention mainly due to the suspension of informal arrangements

**Weekly survey score**, n = 41

- 1 = no
- 2 = rather no
- 3 = neither/nor
- 4 = rather yes
- 5 = yes



Source: Lorson/Fügener/Hübner (2022): Let pickers pick their picks: Effect of a goal-setting intervention on performance and human factors in a human-machine interaction

Motivation

Study 1: When customers pick for expiration dates

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**Conclusion**

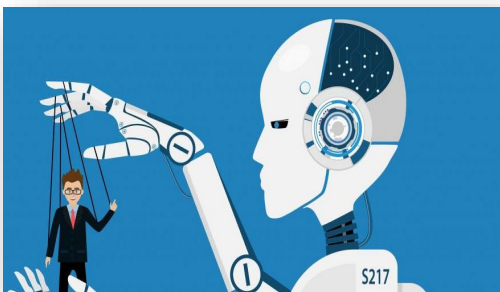
# What should you take from today?



- Sustainability is not any more an abstract term
- **Sustainability means addressing 3Ps** (people, planet and profit)



- **Retailers** facing the **dilemma of high availability** and **food waste**
- **Customers pick** in 30% of possible cases for **fresher products**
- **Promotions** contribute significantly to **food waste**



- Shortage of work force and **novel human-machine interactions** call for **enhancing social sustainability** within the firm

- Hübner, Hense & Dethlefs (2022): The revival of retail stores through omnichannel operations: A literature review and research framework, European Journal of Operations Research
- Lorson, Fügener & Hübner (2022): New team mates in the warehouse: Human interactions with automated and robotized systems, IISE Transactions
- Lorson, Fügener & Hübner (2022): Let pickers pick their picks: Effect of a goal-setting intervention on performance and human factors in a human-machine interaction
- Riesenegger & Hübner (2022): Reducing food waste at retail stores – An explorative study, Sustainability
- Wink, Schäfer, Goerg & Hübner (2023): Impact of promotions on retail food waste
- Winkler, Schäfer, Ostermeier & Hübner (2023): Picking for Expiration Dates in Grocery Retail - A Field Study



**Thank you for your attention!**

**Any questions?**

Prof. Dr. Alexander Hübner  
Technical University of Munich  
Campus Straubing for Biotechnology and Sustainability  
Chair of Supply and Value Chain Management

[alexander.huebner@tum.de](mailto:alexander.huebner@tum.de)  
[www.scm.cs.tum.de](http://www.scm.cs.tum.de)