

As Coronavirus Spreads, Cruise Ships Face Crisis: Food Supplier — Manufacturers, Co-Packers and Distributors May Be Stranded with Costly Food Surplus

As the coronavirus rips through the cruise line industry with massive consumer cancellations and state-mandated shutdowns on cruise vacations, cruise line food industry supply chains face enormous, threatening economic challenges with food surplus. Marvell Foods can throw suppliers a life preserver, to salvage extensive food surplus, with its national network of food buyers.

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The economic impacts from the Corona Virus on the global economy are already being felt. The cruise line industry is being hit early, fast and hard. A further crushing blow to the cruise industry took the form of a headline in the Los Angeles Times on March 9th: "U.S. has a Corona Virus Warning for its Citizens: Don't Travel on Cruise Ships."

Cruise Lines Food Supply Chains Hit Hard

As consumers cancel their cruises, and as various states require suspension of cruises, cruise lines may find themselves with an unmanageable and costly abundance of a huge range of refrigerated and frozen food products, and food-related supplies. Marvell Foods, a buyer and broker of surplus and salvage food products is prepared to assist by mitigating losses to help cruise lines, and their various food vendors - such as manufacturers, co-packers, and distributors, sell excess food products they may find themselves unfortunately stuck with.

Marvell Foods Can Salvage Close-Coded Food

"There's a good chance this food will go to waste," says Marilyn Raybin, President of Marvell Foods, one of the nation's leading food trading companies. "There is probably going to be an extremely serious down-line economic impact to all these various food chain suppliers," says Raybin. Raybin points out that the cost to manufacturers simply for storage of these "backlogged, and warehoused products" that the cruise lines might not even want will likely end up sitting in storage. "Storage takes up space and is costly," says Raybin. "No one likes paying storage costs on product that has nowhere to go," adds Raybin.

Cruise Lines Can Reduce Food Cost Losses Through Marvell Foods

"A way to mitigate some of these expenses is to sell these products, and recoup some of the costs, by moving them into other outlets," says Raybin, a third-generation player in the food industry, "this is what we specialize in, whether for retail or food service, we have an enormous network of buyers both nationally and internationally." If you are a food manufacturer, supplier, co-packer or a distributor who is impacted in some way by these events, we will do our best to be of service to you.

About Marvell Foods

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“A way to mitigate costs associated with storing or warehousing fresh or frozen food products is to sell them,” says Raybin, President, Marvell Foods, a company that specializes in food liquidation, food trading, surplus foods and opportunity buys with a national and international network of buyers.”

As a third-generation, family-run company, Marvell Foods has built unparalleled relationships and networks across a wide range of product categories with companies and suppliers from around the United States.

During more than three decades in the food industry, Marvell Foods had earned an international brand name as a leading Secondary and Surplus Foods buyer and close coded excess inventory food seller that provides a host of specialized services in the food industry.

The food services industry is huge; Marvell Foods caters to a wide array of unique and specific niches for food manufacturers, suppliers, co-packers, producers, wholesalers and retailers, particularly deep discount retail stores, the prison system and other institutional entities and organizations, including food banks.

A leader among overstock food brokers, Marvell Foods is the top choice for grocery liquidators and a leader in the food services industry providing surplus, overage, and distress or food salvage solutions.

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