

Provisions  
Stores  
Marine logistics  
Owners' goods  
Sea catering  
Bulk trading

## Just say when

www.dbc.dk

We know ship supply and have the system in place to efficiently serve your needs anywhere in the world.

### **A full menu of support**

Since our start in 1953, Wrist has grown to offer a broad selection of services worldwide. These include provisions, stores, marine logistics, owners' goods and bulk trading – as well as catering. With Wrist Sea Catering as a single source you can dramatically consolidate procurement and supply. Which results in lower logistics costs, increased efficiency and – not least – a reduced carbon footprint per vessel delivery.



Now serving:  
lean

**Hubs in:**  
Aalborg, Algeciras,  
Dubai, Houston,  
Malaysia, Marseille,  
Norway, Piraeus,  
Rotterdam, Singapore

www.wrist.com

  
**WRIST**

SEA CATERING

# All the ingredients of successful catering

While provisions represent only a tiny part of a ship's total operating costs, food has a huge impact on welfare onboard – and its purchasing makes for a heavy administrative burden. Might we suggest you slim down with Wrist Sea Catering?

We can help you achieve a more streamlined operating profile, without going on a starvation diet. By taking over the entire procurement and supply process for your vessels, we will help you increase efficiency, reduce overhead and ensure quality. A recipe for success that will make you both slimmer and stronger.

## **No risks, no hassles**

Wrist Sea Catering frees you to focus valuable administrative resources on core parts of your business. With Wrist, you deal with only one source, and there is only one invoice per month for your entire fleet. There are no hidden costs (for loading for example) or variable costs. The budget for provisioning is our responsibility, so you can leave

the planning and financial projections to us.

We take over inventory from your vessels and agree on a per-head/per-day "feed-rate" cost. Then we coordinate with each chief cook on every vessel about the products they require and feed every detail into our advanced ERP system. This enables us to standardise and control costs throughout our global purchasing network. And to ensure that each of your vessels is supplied with the right products, when they need them, anywhere in the world.

## **Uniform quality**

After more than half a century in ship supply, we have a firm grip on the process. Which ensures you will

get the same high-quality product no matter where you are in the world. With Wrist, a rib-eye steak in Singapore tastes just as juicy as one in Savannah. We will also work together with the cooks onboard your vessels to plan monthly menus that make the most of the products we provide.



We visit your vessels to bring officers and crew "on board" with our catering services.

The same ERP platform that enables us to maintain control also gives us the flexibility to make alterations upon request. And to provide you with critical vessel-by-vessel business intelligence about product consumption.

## **Uniform service**

We have a network of 12 branches and 90 ship providers in ports around the world, and all of them benefit from our decades of knowledge and experience. Your contact in port will know our systems, our stores, our policies and our standards. Which means that whatever your request, you can talk to us in person in virtually any port and get the service you need.

## **Economies of scale**

Wrist Sea Catering is a global player with global resources, and we use our bulk buying power whenever possible to get competitive prices. But never at the sacrifice of quality. Your primary savings with us derive from the benefits of outsourcing to an expert: with Wrist Sea Catering the money you pay for food goes for food, not for administrative overhead.

## **Ensuring success onboard**

No matter how you define success, we can help – on board and at headquarters. When we get a new ship as a customer, we provide it with our full catering packet to assure the cook, the captain and others of our commitment to mak-

ing their jobs easier. And our local organisation always makes contact with your vessels when they're in port. Whether your idea of success involves implementing a healthy-eating programme . . . purchasing sustainable growth products . . . or supporting fair-market trading, Wrist Sea Catering has the answers.



The ERP platform that enables us to maintain quality and control also allows us to provide you with critical vessel-by-vessel business intelligence about product consumption.

