Business impact of each independent feature on target

1.Location of warehouse

* Location of warehouse enables how quickly noodles can be supplied to clients or customers, depending on distance, delivery times between warehouse and retail shops.
* Location of warehouse can affect the level of competition, depending on presence and performance of other noodle suppliers in the area.

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2.Warehouse capacity

* When the warehouse capacity is sufficient and efficient, it may help to distribute the noodles according to customer demand and market conditions.
* When the warehouse capacity is insufficient and inefficient, it may cause shortages, delays to noodles products, affecting customer satisfaction and loyalty.

3.Warehouse zone

* Warehouse zones help organize workflow and assign appropriate functions to individual places to increase the speed and efficiency of operations.
* A warehouse zone can affect how fast and accurately goods can be supplied to customers or clients, depending on the flow and movement of goods and people within the warehouse.

4.Refills in last 3 months

* The higher the number of refills, the more quantity is available and reliable to supply customers.
* The higher the number of refills, the higher the supply cost per unit of quantity, as transportation and handling costs are increased

5.Transport issued in last one year

* Higher the number of transports, more quantity can be supplied in time and in full.
* Higher the number of transports, the more likely the customers or clients are to repeat their purchases or recommend the products to others

6.Competitors in market

* The more competitors there are in the market, the more likely they are to lower their prices, increase their quantities, and improve their qualities to attract customers or clients.
* The more competitors there are in the market, the more choices and options customers or clients have for buying goods, which can decrease the demand for the given product.

7. No of retail shops

* Higher the number of retail shops, more noodles can be supplied to different regions and segments of the market.
* The number of retail shops can affect the demand for noodles by influencing the preferences, expectations, and satisfaction of customers, depending on quality, Price and Service of retail shops.

8.Warehouse is Owned by Company or Rented

* If a company rents a warehouse, it may have more flexibility and scalability to adjust its warehousing space according to its supply needs and market conditions.
* If a company owns a warehouse, it may be able to provide more consistent, reliable, or customized service to its customers or clients by maintaining a high-quality warehouse.

9.Number of distributors

* Higher the number of distributors, the more choices and opportunities manufacturers have to supply the product.
* Higher the number of distributors, the more customers or clients can access and purchase the product.

10. Warehouse in Flood Impacted area

* Flood impacted areas of warehouse can affect the Supply by damaging or destroying the goods stored in warehouse, disrupting transportation and delivery of goods from warehouse, which causes delay in Supply.
* This causes the change in customer preferences and demand of the product also may get affected.

11.Flood Proof warehouse

* Increased availability or accessibility of the product to customers or clients in the affected areas due to flood preparedness, response.
* Increased satisfaction or loyalty of customers or clients with the supply of the product due to flood communication, coordination, or compensation strategies.

12.Electric Supply

* Electric supply is used to power the storage equipment, provide lightning, ventilation for the noodles and to maintain temperature, humidity levels to ensure quality and safety of noodles.
* When there is a surge in demand for noodles due to factors such as weather, festivals, emergencies or preferences Power Backup becomes mandatory.

13.Distance of warehouse from Production hub

* When the distance is too long, it may affect the transportation costs, time and efficiency of moving the products from the production hub to the warehouse.
* It is also affected by factors like weather, traffic that may cause delay in-time supply.

14.Number of workers

* When the number of workers is low, it may affect the productivity, efficiency and quality of the warehouse operations, such as receiving, storing, picking and shipping noodles.
* More workers needed at the time of festive seasons when demand increases.

15.Warehouse establishment year

* When the warehouse is recently established, it may have higher costs, lower efficiency and less customer base than older warehouses that have established relationships and reputation in the market.
* When the warehouse is older, it may have lower costs, higher efficiency and more customer base than newer warehouses, but it may also face challenges such as outdated technology, maintenance issues and competition from newer warehouses.

16. Storage Issues reported in last 3 months

* When there is a problem or risk with the storage conditions for noodles, it may affect the safety, freshness and shelf life of noodles.
* When there is a shortage or excess of storage space for noodles, it may affect the availability, quality and price of noodles in the market.
* When there is a disruption or delay in accessing the storage facilities for noodles, it may affect the production, distribution and delivery of noodles to customers.

17.Temperature regulating machine

* When the temperature regulating machine is effective and efficient, it may help to maintain the optimal temperature and humidity levels for preserving the quality and safety of noodles, as well as reducing the energy consumption and costs of the warehouse.
* When the temperature regulating machine is affected by factors such as power supply, maintenance, calibration or malfunction, it may cause fluctuations or disruptions in the temperature and humidity levels for preserving the quality and safety of noodles.

18.Warehouse has approved govt certificate

* Approved govt certificate may help to demonstrate the quality, safety and efficiency of the warehouse operations, as well as the compliance with the relevant regulations and best practices.
* If the certification is based on a specific and customized requirement, it may help to meet the needs and expectations of a particular customer, client, as well as to gain a competitive edge.
* When the warehouse certification is based on a continuous and rigorous assessment, it may help to identify and address the gaps and challenges in the warehouse performance.

19. Warehouse breakdown in last 3 months

* The cause and consequence of the warehouse breakdown, may affect the cost, liability and reputation of the warehouse operator and the noodle manufacturer.
* The extent and duration of the warehouse breakdown, which may affect the availability, accessibility and quality of noodles stored in the warehouse, cause delay in supply.

Ways In which Organization can benefit as a result of data analysis

1. Effective management of inventory based on factors such as number of refills, refill requests, storage issues etc.
2. Detecting anomalies or outliers in the data that may indicate errors or potential risks in Supply Chain.
3. Optimizing the value chain activities of the noodles company, such as production, distribution and marketing, by identifying sources of competitive advantage and reducing the costs and inefficiencies.
4. Reducing the costs and wastes by optimizing the resources and processes involved in the production, storage, and distribution of noodles products.
5. Increasing the revenues and profits by capturing new opportunities and markets for noodles products.
6. Mitigating the risks and uncertainties by anticipating and responding to the potential disruptions or challenges in the supply chain of noodles products.

As of knowledge and understanding in Supply Chain the present features are sufficient for the required analysis to determine optimum quantity of noodles to meet the demand.