

Goods can be categorized into several types according to the criteria.

Type # 1.

According to **durability**, products can be classified into two categories:

1.

The products which are **tangible** and can be used repeatedly many a times are termed as durable goods (e.g. television, refrigerator, clothes, machines, etc.)

2.

The products which are tangible and **perish** within one or few uses are termed as non-durable products (e.g. salt, pepper, soap, etc.)

Type # 2.

This classification of consumer goods is based on buying behavior or consumer's shopping habits. This types of products can be classified into following categories:

1.

Goods falling in this group are bought by a consumer purely on the basis of convenience. This means that the buyer purchases these products frequently, and immediately with minimum efforts (e.g. newspaper, toothpaste, washing-detergent, cigarette, tobacco, etc.)

2.

The products which customer purchases less frequently and after careful comparison, on the basis of suitability, quality, price and style, are known as shopping products (e.g. major appliances, clothing, furniture, cars, etc.)

3.

The term 'specialty' is derived from special that means something unique or distinctive. Goods in this category are highly priced and have brand identification or unique characteristics. For instance, brands such as Rolex watch (heritage), Harris Tweed (hand woven), Rolls Royce (customized), and Montblanc pens (handmade) fall into this category. These goods do not involve comparison because their specialty or uniqueness makes them beyond comparison. These products are pre-sold.

Type # 3.

Those products that are purchased for further processing or for use in operating a business are called industrial products.

1.

Products which are produced on farms and supplied as raw material to different organisations are termed as farm products (e.g. wheat, cotton, livestock, vegetables, fruits, etc.)

2.

Raw means unprocessed and untreated material. For instance, potatoes, salt, and cooking oil are raw material for a company that produces chips such as Lays and Bingo. Similarly, meat is raw material for a salami maker. Raw material is worked upon and processed for creating end product.

3.

Some of the raw materials take the form of manufactured parts or components. For example, car companies use manufactured parts such as tyres, batteries, lamps, and air conditioning assemblies to produce cars. The products which have been manufactured but still, are used as products for further industrial use are known as manufactured products.

4.

Capital items are used in the production process. What sets apart capital items from others is that these are long-term assets such as plant, machinery, and equipment. Capital items can belong to a factory or an office. For example, a lift truck or welding machine belongs to a factory, while a computer or fax machine belongs to an office.

5.

Any short-term good or material which is necessary for the day-to-day operations of a business is termed as supplies. There are two types of supplies: operating and maintenance. Products in this category usually contribute to the production of end product. These products are also called consumables. Supplies are requirements whose presence does not matter but their shortage can have a significant effect.

Type # 4.

Goods can also be classified according to deterioration into two categories as follows:

which spoil very quickly and require immediate refrigeration have short life time, short shelf life, or one that easily deteriorates due to environmental conditions. These items include fresh foods (e.g. meat, meat by-product, seafood, fruit and vegetables), dairy products, flowers and pharmaceutical products. This short lifetime complicates the inventory management as they must be processed and move through the supply chain for sale to customers before they perish and lose either part of their value or their entire value.



foods, also known as “**shelf-stable**” foods, are items that can be safely stored at room temperature, according to the United States Department of Agriculture (USDA). In order to make perishable foods to become non-perishable, they need to be dried or treated by heat to completely destroy any foodborne bugs that could lead to spoilage or cause an illness. Then, this food can be packaged in sterile, airtight containers such as cans. It’s worth noting that preservation of these items is crucial; all foods will eventually spoil if they have not been properly preserved. Non-perishable food items are those with a much longer shelf life and don't require refrigeration. The fantastic thing about non-perishables is that you can buy these well in advance and store them for long periods of time. Typically, non-perishable foods include canned goods, dry goods and dehydrated foods (e.g. Powdered milk, Bottled water, Canned soups, Pancake mix, Syrup, Vegetable oil, Lentils, Dried beans, Dried pasta, Noodles)

