Produce Traceability Technology in Focus

How to Ensure Food Safety From Farm to Fork

Vision33

Food Safety for Food and Beverage Manufacturers

It could be an E. Coli outbreak from romaine lettuce, a listeria outbreak from deli meat, contaminated dairy products—or a thousand other food safety mistakes.

Food safety must be a top priority for food and beverage manufacturers. Contaminated products that sicken customers lead to distrust and damage a company's reputation—and even threaten consumers' confidence in the entire industry.

Companies are choosing business management technologyto optimize traceability and food safety in their supply chains. The right solution provides a complete view of inventory and the supply chain and helps companies improve planning and make faster strategic decisions about disruptions and inefficiencies.

The Difficulty of Traceability

While large manufacturers can often properly trace their products and label them to indicate where and when they were produced, many smaller companies don't have the right software. If buyers and consumers don't know where their food and beverage products come from, they might avoid them.

But achieving effective traceability is challenging. How do you track your products as they leave your warehouses and enter a complex global supply chain? How do you collaborate with thousands of stakeholders? How do you keep pace with changes in the industry's regulatory environment? How can your small to midsized enterprise (SME) afford this traceability technology?

Is There an Affordable Solution?

Luckily for food and beverage manufacturers, there is. Because technologies like enterprise resource planning (ERP) solutions have become less expensive and more accessible for SMEs, traceability technology is no longer limited to large food and beverage organizations. Now, even the smallest producer can maintain accountability for their food and beverage products with a system that supports business operations and supply chain traceability.

Technology in Focus: Produce Traceability

Produce traceability technology enables a food and beverage manufacturer to track an item's movement throughout the business, its warehouses, and the supply chain. This allows manufacturers and distributors to maintain better inventory accuracy and ensure compliance with customer and industry requirements.

However, many traceability systems are designed for internal purposes and can't track products once they leave the warehouse. Many companies—especially those that do business with large retailers with strict traceability standards—will quickly outgrow manual methods or standalone programs for batch or lot tracking.

SAP Business One for Food and Beverage Manufacturers

An ERP solution with support for strong batch and lot traceability features is the answer for externally tracking food and beverage products.

One solution, SAP Business One, does more than just handle food and beverage safety—it's a complete business management solution that integrates every core business function across your entire company, including financials, sales, customer relationship management (CRM), inventory, and operations. Capturing data in a single centralized location gives you critical real-time information to make fast, informed decisions.

SAP Business One for food and beverage manufacturers provides access to traceability technologies that will ensure you meet industry guidelines and give you time to focus on what's important: quality and customer satisfaction.

How to Meet Food and Beverage Industry Standards

Initiatives like the Produce Traceability Initiative (PTI) help the food and beverage industry maximize the effectiveness of current trace-back procedures by identifying every step of the supply chain.

With huge support to advance food safety, this initiative aims to develop a standardized industry approach to enhance the speed and efficiency of traceability systems for the future. SAP Business One for food and beverage manufacturers enables you to meet these guidelines easily.

Resellers use case labels to scan inbound and outbound product shipments. The scans show suppliers when they received product and from which vendor, then trace the product back to where it was made or grown.

SAP Business One supports multiple labels *that increase the speed and accuracy of data captured throughout the food and beverage supply chain, including GTIN labels and GS1 barcodes.*

Here's how they help your food or beverage manufacturing operation achieve compliance.

GTIN Labels
The Global Trade Item Number (GTIN) uniquely identifies trade items, including products and services sold, delivered, and invoiced anywhere in the supply chain. The GTIN also identifies trade items at every packaging level (i.e., item, case, and pallet) and provides an accurate machine reading of those trade items when placed into GS1 barcodes.

GS1 Barcodes
With GS1 labeling and accurate shop floor data, businesses get fast, easy access to accurate, real-time data and complete supply chain visibility.

GS1 Logistics Labels
These labels encrypt all information supply chain partners want to exchange, including batch number, best-before date, weight, country of origin, production date, and packaging date.

Case/Crate Labels
Some products are easier to track at case level than pallet level, particularly small orders, flow-rack items, and hand-stacked cases. Each label holds human-readable information and a GS1 barcode.

Production/Processing Labels
SAP Business One registers new product asa receipt from production. It automatically generates the required production/processing labels and tracks the finished product's history.

Quality Assurance With FEFO
picking by expiration date and shelf life, you can trace the quality of your goods at every step of the supply chain.

Warehouse Location/ Bin Location Labels
Defining a warehouse with locations improves inventory management by increasing accuracy and speed for picking, packing, warehouse movements, put-away, and shipping.

Benefits of Traceability Technology

Market uncertainty, fluctuating demand, economic slowdowns, and supply chain disruptions are inevitable—but technology allows food and beverage businesses to adapt to any environment.

Understanding the industry and using ERP and traceability technology to optimize food safety and inventory control allow companies to reduce risks, manage challenges, meet customer demand, be compliant, and stay competitive.

Easily comply with strict industry standards and GMP guidelines, including FDA, EMA, BRC, IFRA, and GHS

Manage shelf life and expiry dates by tracking byproducts and coproducts, yield, waste-age, shelf life, FIFO, and FEFO

Track your materials backward and forward from vendor to customer

Calculate costs with flexible, multilevel margin calculations per article, production order, and batch

Eliminate waste and minimize delays with advanced quality controls on raw materials and components

Improve planning, communication, and responsiveness with advanced scheduling and production controls

Make faster, more informed decisions with real-time reporting, dashboards, and alerts

Easily integrate with subsystems such as SCADA and LIMS

Have visibility at each production step, including farming practices, distribution paths, storage procedures, and product delivery

Forward-thinking companies that invest in traceability technology and surpass the minimum requirements for industry guidelines will build customer trust and brand loyalty.

And when a case of food contamination occurs, your business can assure your customers of food safety from farm to fork.

Learn More About SAP Business One for Food and Beverage Manufacturers

SAP Business One quickly and easily identifies every step in the supply chain, including purchasing, goods receipt and storage, labeling, route planning, inventory management, production, packaging, and shipping.

Learn more about traceability technology with Vision33. Our in-depth experience with food and beverage manufacturers and other regulated industries means you get world-class expertise working for you.

To discuss your business's food and beverage manufacturing or schedule a product demonstration, please contact us at **contact@vision33.com**.

Vision33

Vision33 transforms business processes and results for customers by delivering value through the promise of technology and its benefits for growing businesses. For over 30 years, Vision33 has helped companies integrate and automate their processes and applications to better serve their customers, employees, and stakeholders. The technologies may have changed drastically in 30 years, but Vision33's mission has never wavered.

With over 1,000 customers worldwide, Vision33 helps businesses make successful technology investments to outperform their competition and lead their industries. Vision33's nearly 500 employees offer product expertise, business experience, and innovative technology leadership. Whether it's a global company with 100 subsidiaries or a small business, Vision33 works alongside every customer to meet their goals. Vision33 also has formal partnerships to resell, implement, and support leading ERP applications, is a leader in cloud deployment, and has developed exclusive products,including The Saltbox Platform (saltbox.io) and iDocuments (idocuments.io).

For more information about SAP Business One visit us at vision33.com.

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