

The Weakest Link: Supply Chains and Traceability

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- What is traceability?
- Why do I need it?
- What are the legislative requirements?
- How will it help my business?



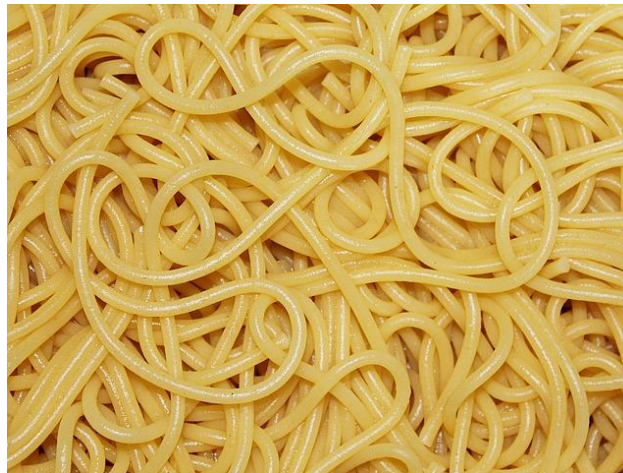
What is traceability?

- The ability to track a food, feed, food-producing animal through all stages of production, processing and distribution
- Traceability systems allow us to identify current location and gives information on past history

Supply Chains:



- Global supply chains are increasing in complexity
- Ingredients may be traded through intermediaries, used in large scale food production

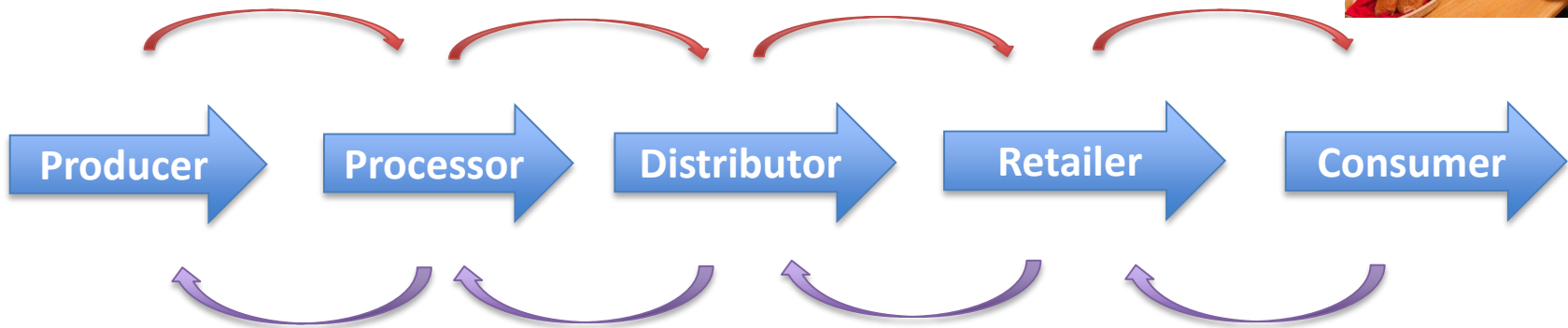


Why we need traceability?

- Regulatory compliance
- Responding to potential risks
- Providing accurate and timely information
- Reducing illegal activity
- Supplier and consumer confidence
- Consumer demand for information

Primary purpose is to protect public health

Product recall/ withdrawal – where is the food now?



Trace back – what is the source of the problem?

2011 VTEC Outbreak in Germany & France

Germany reported an ongoing outbreak of VTEC *Escherichia coli*



Initial investigation showed link to salad vegetables



Further investigation highlighted sprouted seeds



Tracing back and tracing forward study showed consumption of sprouted seeds from a single sprouted seed producer in Germany



Supplier investigated, no evidence of environmental contamination, employees not the source

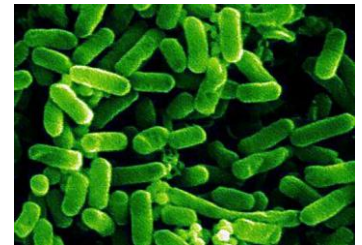


Contaminated seeds used for the sprout production were the most likely source



Cases of illness in France, linked to sprouted seeds. Back tracing information on the seeds from the two outbreaks identified a specific consignment of fenugreek seeds imported from Egypt

3979 cases, including 938 HUS cases total of 55 deaths



When a problem is identified, traceability:

- Allows all parties to respond quickly & effectively
- Allows industry & regulators to re-build consumer trust in the food supply & safety systems
- Allows for identification of the cause of the problem & prevention of future problems



Legal requirements:

- Regulation 178/2002 requires that all food businesses must have a traceability system in place
- Legal minimum - record what ingredients/food products you receive & from whom, as well as product dispatched to which customer
- One-up-one-down system

Legal requirements:

- FBOs must maintain appropriate records and ensure that information is made available to competent authorities on demand
- A record may be the name & address of a customer and what products were supplied, name & address of supplier and products received
- Records may also include batch/lot numbers and volume/quantity of product

Legal requirements:

- Recording batch numbers for traceability purposes is not a legal requirement at present
- A system which doesn't record batch/lot numbers may mean a broader recall & may not meet your customers' requirements

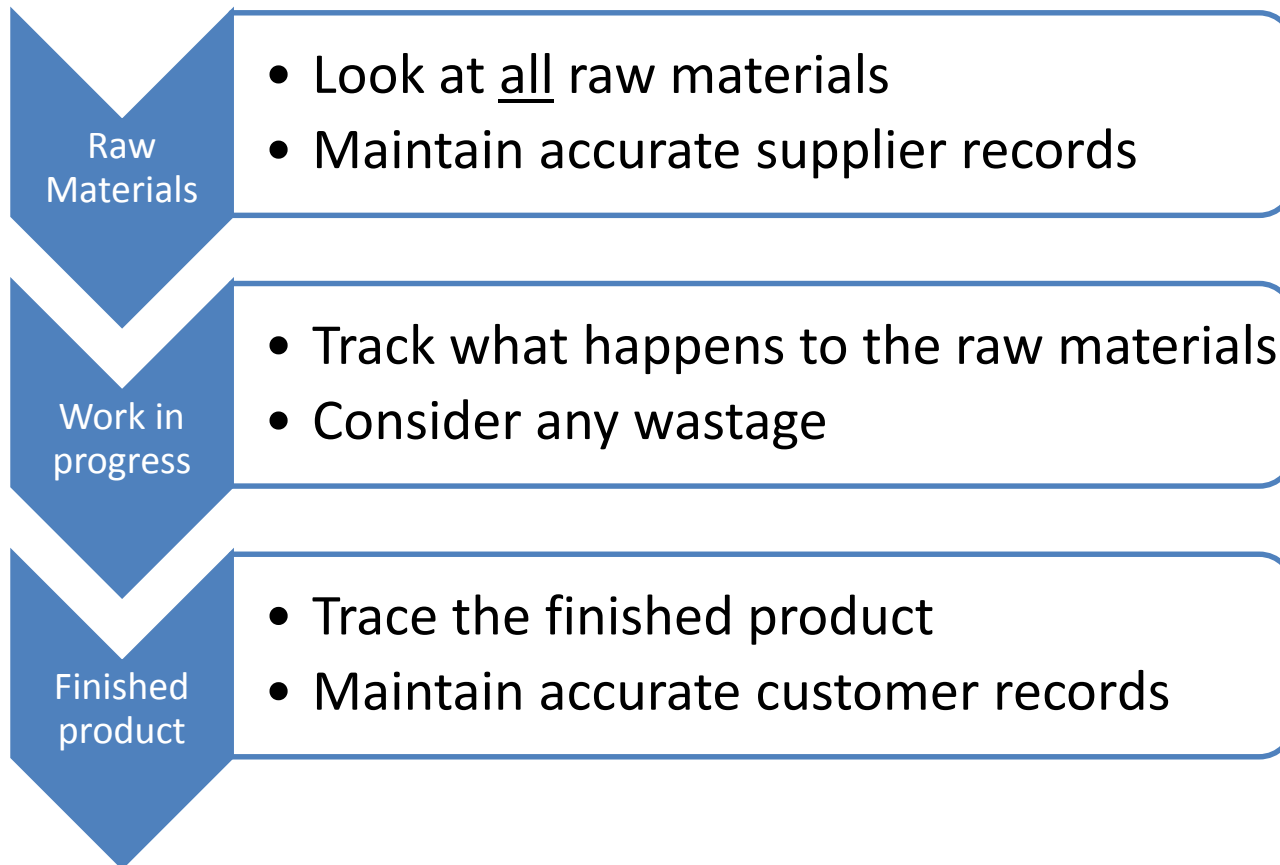


How can traceability help my business?

- In the event of a recall, it will make the process much faster and reduce the impact
- Helps counteract food fraud and illegal activities in the supply chain
- Satisfies consumer demand, e.g. organic, local, non-GMO



Internal & external traceability



Know your suppliers:

- Your product is only as good as your weakest supplier
- Choose suppliers you can trust & be wary of an offer that seems too good to be true
- Don't be afraid to ask questions & look for certification
- Be aware of changes to supply chains, e.g. crop failures etc.



Cumin contamination 2014-15:



In summary:

- Traceability is a legal requirement
- The main purpose is to protect public health
- Good traceability systems will benefit your business
- Know your suppliers and ask the right questions

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