

Traceability throughout the supply chain is a non-negotiable, standard part of chilled food management systems

Ensuring Traceability Right Through the Chilled Food Supply Chain

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Programme:

- CFA's approach and representation
- CFA products
- Basis of chilled food industry operations
- Retail customers
- Management of the supply chain
- Traceability
- Technical standards
- Incident management
- Examples
- Summary

CFA's Approach:

- CFA promotes and maintains standards of excellence in chilled food production
 - **Best practice** emphasis
 - **Whole chain** approach
- **Membership criteria:**
 - **Compliance** with CFA Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods; and
 - Successful UKAS-accredited **audit**

CFA Represents:

- **>80% of UK chilled prepared food market**
 - £6Bn = ~50% total EU
- **21 Member companies**
- **150 plants:**
 - UK/EU
 - Australia
- **45,000 employees inc 1,000 scientists**



CFA Products:

- Short shelf life – **JIT systems**
- Seasonal raw materials
- **Year-round supply/production**
 - **Pan-global sources**
- Hygiene/safety critical
 - Unpreserved products
- **Multicomponent prepared products**
- 95% retailer own label
- ~8,500 SKUs



CFA Products:

- Ready meals and side dishes
- Dressed salads (with/out protein)
- Dry salads (e.g. mixed leaf)
- Prepared vegetables & stir fry mixes
- Pizzas
- Fresh pasta (plain and filled)
- Soups, Sauces, Dressings and Dips
- Sushi
- Sandwiches and sandwich fillings
- Delicatessen products
- Prepared fruit
- Desserts

Multicomponent



Basis of Chilled Food Industry's Operation:

- **Massive investment in hygiene & technology**
 - 1970s secure chill chain established: target 5°C
 - **HACCP**
 - Factory design & layout: area segregation
 - Process design & control: 6 D heat processes
 - **Safety & traceability: 'farm to fork'**
 - Generally, short shelf lives: 1-10 days
 - **Manufacturer/retailer partnerships: whole chain approach**
 - Forecast/orders/manufacturing/distribution systems integrated
 - **no stock & minimal raw materials held at plants – JIT**

CONTROL as foundation for innovation



Members' Major UK Retail Customers:

MARKS & SPENCER

TESCO

Sainsbury's
making life taste better™

ASDA

SAFEWAY *plc*

SOMERFIELD

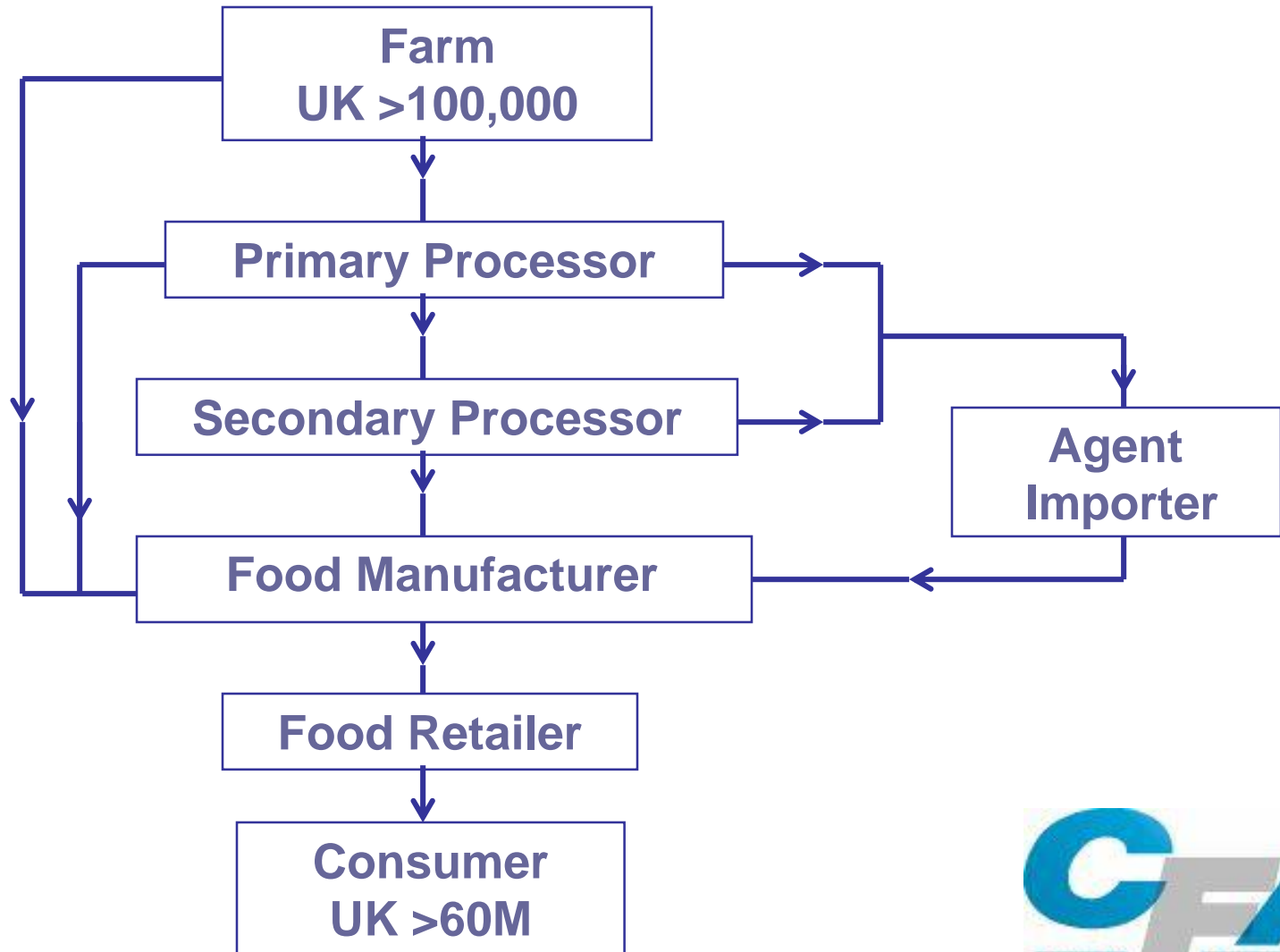
WAITROSE

CFA
CHILLED FOOD ASSOCIATION

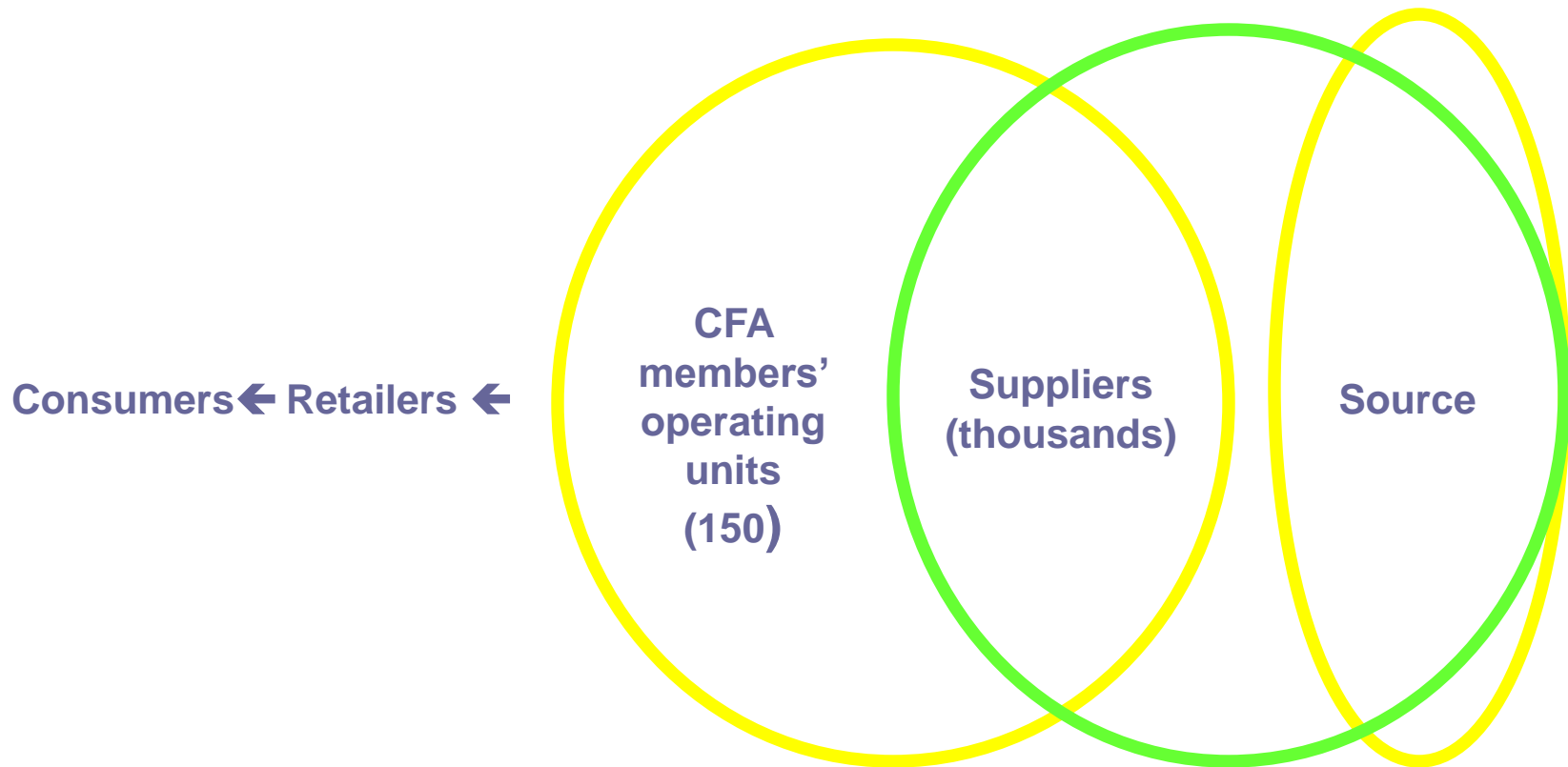
Management of the Supply Chain:



Supply Chain Routes:



Traceability:



Raw Material Suppliers:

Companies' approach:

- **Internal Integration**
 - Commercial and Technical – best practice encouragement
 - Known Suppliers
 - Business development
- **External Partnership**
 - Responsibility to all stakeholders
 - Existing suppliers used preferentially
 - Dual supply of key materials

Supplier Approval & Management Process:

Supplier approval inspection vs technical standards



Material inspection vs specifications



Supplier management - Repeat inspection vs technical standards



Continuous material appraisal vs product & process specification

Traceability

Technical Standards for Suppliers:

- **CFA Guidance:**
 - Manufacturing hygiene ('The CFA Guidelines')
 - Pesticides due diligence guidance
 - Microbiological guidance for growers
 - **All guidance incorporates traceability**
- **Companies' Codes**
- **Retailer Codes**
- **BRC Core Standard**

Technical Standards for Suppliers:

Supplier Approval Criteria:

- Structure & Plant
- Hygiene & Housekeeping
- Process Control – **Traceability**
 - Do not specify how system should be constructed - but **must enable to trace to source**
 - Challenge system on approval visit
 - Poor system - no approval
- Finished Product Control
- Foreign Body Control
- Infestation Control
- Management Control
- Product Quality

Tech Standards: Agents & own Sites

Agents:

- Used where appropriate
- In accordance with codes of practice and guidance
- Knowledge of operations
 - **Traceability**
- Approval of source of supply

Companies' Own Sites:

- **Traceability = one part of product management system**
- Design of traceability system is not specified
- Challenge system on
 - Company inspection visit
 - Accredited inspection body audit

Effective Traceability:

- Must link a lot or batch with its source and any treatment it has received
- Will allow rapid access to product information
- Can limit the potential scope of a problem associated with a raw material
- Can help identify where the source of a problem may be

Incident Management:

- Internal Procurement & Technical Partnership
- External Supplier Partnership
- Materials traceability to source
 - Thorough
 - Rapid

Note:

Need good quality information on the precise problem,
viz. raw material &/or lot &/or plant/line codes,
as applicable



Example 1 – Bagged Salad:

- **Crop protocols: GAP/HACCP**
 - Assured Produce Scheme (UK) & EUREP GAP (EU)
 - Assure GAP compliance - Third party verification
 - HACCP applied to harvesting activities
- **Contracts and audits**
 - **Specified suppliers – traceability generally to field level**
 - Irrespective of source
 - Regular audits of suppliers
 - Common criteria and standards
 - Risk assessments: grower capabilities, performance
- **Raw material batch segregation in processing**
 - **Traceability**

Produce Raw Material Traceability:

- Lot number
- Date of harvest
- Identity of the
 - farm (plot or field)
 - producer
 - country of origin
- Chain of ownership of the material
 - from grower to recipient
- Agricultural inputs (e.g. manure/fertiliser, irrigation, pesticides)
 - dates of application
 - input lot numbers

Example 2 – Thai Chicken:

- **Contracts and audits**
 - Integrated production chain
 - Known, specified, audited suppliers
 - Raw material not bought on the open market
 - Risk assessments of suppliers capabilities & performance
 - **European standard plants**
 - Verification and audits
 - HACCP
 - **Traceability to source**
- **Supplied stock quality/safety = raw material issue:**
 - **Must relate to RAW MATERIAL source codes, NOT simply plant/finished product codes**

Summary:

- **Traceability is not negotiable**
 - Mandatory requirement
 - Throughout the supply chain
 - Optional design (paper, electronic, colour, bar code, passport etc), but functionality must be demonstrable
 - **Trigger information quality is critical**
- **Traceability integral to product management systems**
 - Consequence of HACCP
- CFA members use
 - **Known** Suppliers
 - **Known** Standards
 - **Known** Sources
 - **Partnership** throughout the supply chain