

Global Food Traceability

2014 Dubai International Food Safety Conference William Fisher Vice President, Institute of Food Technologists Executive Director, Global Food Traceability Center



Agenda

Who is IFT?

- IFT and Traceability
- Defining Food Traceability
- Importance of Traceability
- Benefits
- Challenges
- Panel Presentations
- **Q&A**



The Institute of Food Technologists - IFT

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Who We Are



 For more than 75 years, IFT has unlocked the potential of the food science community by creating a dynamic global forum where members from more than 100 countries can share, learn and grow.

GFTC BALL FOOD TRACE BALLITY CEMP

Our Strategic Focus

Mission

 The Institute of Food Technologists (IFT) exists to advance the science of food. Our long-range vision is to ensure a safe and abundant food supply contributing to healthier people everywhere.

Our Commitment

 We strive to provide an inclusive and welcoming community for all food science and technology professionals and the knowledge and tools they need to enhance their professional capacity and competency.



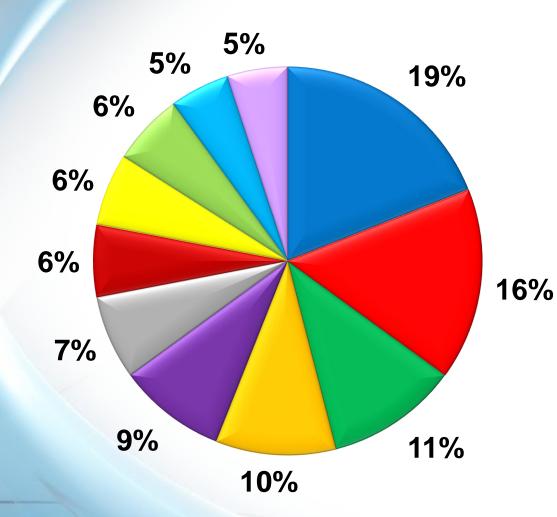
IFT Membership

• More than 18,000 members worldwide

- Members come from industry (81%), academia (15%), and government (4%)
 - 18% of IFT members are international in more than 100 countries



IFT Global Membership





Japan Korea, Republic Of Australia Taiwan United Kingdom Spain Spain Brazil Thailand Argentina Argentina Germany 🛛 India



IFT Members Come from Many Roles

- Industry Research
- Academic Research
- Product Development
- Product Management
- Packaging Development
- Purchasing
- Lab Management
- Executive Management

- Sales and Marketing
- Food Engineering
- Regulatory
- QA/QC
- Food Safety
- Consumer Insights/Sensory Evaluation
- Public Relations





What We Do

- IFT Annual Meeting & Food Expo
- Publications
 - Journal of Food Science
 - Journal of Food Science Education
 - Comprehensive Review in Food Science and Food Safety
 - Food Technology
 - IFT Press Books
 - Newsletters
- Continuing Education and Professional Development
 - Webinars
 - Short courses









Food Science Education



Plan now to join us to celebrate our 75th annual conference. **It's going to be an event not to miss!**

Where Science Feeds Innovation

McCormick Place South, Chicago, IL July 11-14, 2015

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IFT and Traceability

Year	Traceability Efforts
2008	FDA Task Order - Report on "State of the Industry"
2009	FDA Task Order - Mock tomato traceback pilot using technology solutions
2010	National Center for Food Protection & Defense (NCFPD) Traceability Project
2011	IFT Traceability Improvement Initiative (TII) – Traceability Summits
2012	FDA FSMA Product Tracing Pilots
2013	Global Food Traceability Center



Defining Food Traceability

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Food Traceability Drivers

Food Protection	 Holistic approach 	
Food Defense	 Intentional contamination 	
Food Safety	 Unintentional contamination 	Food Traceability
Food Security	 Accessibility and availability 	

What is Traceability?



 Traceability *is just not* about data, identifiers, bar codes, RFID, tags, and any information that needs to be linked together to make traceability possible.

 Traceability *is* about systematic ability to access any or all information relating to a food under consideration, throughout its entire life cycle, by means of recorded identifications.

Categories of Traceability



- "Internal traceability"
 - Ability to follow the movement WITHIN
- "External traceability"
 - Ability to follow the movement BETWEEN.





- What is the product?
- Where did the product originate or go to?
- When did it move?



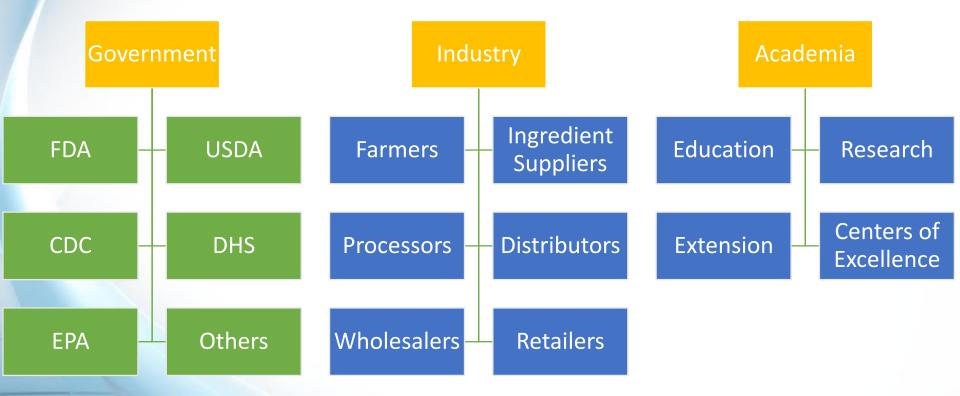


The Importance of Traceability

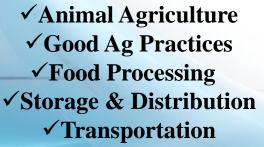
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Key Stakeholders







✓ Domestic Regulations
 ✓ International Regs.
 ✓ Multiple Standards
 ✓ Varied Enforcement
 ✓ Differing Scientific Views

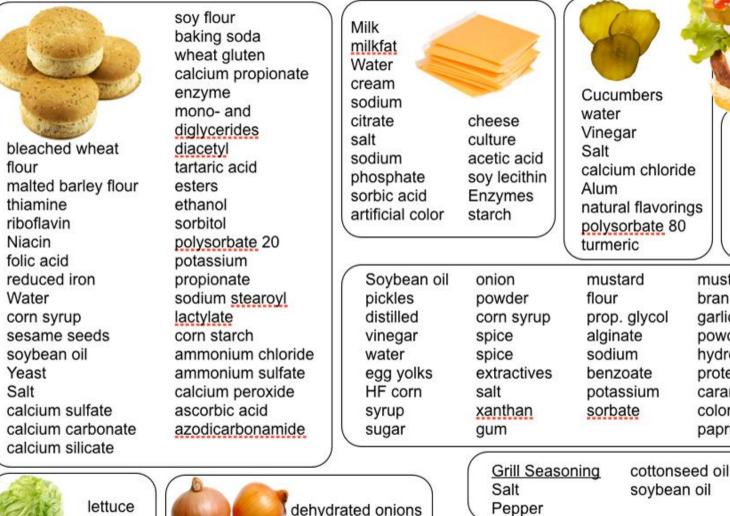
✓ Consumer Trends
 ✓ Changing Habits
 ✓ Health Drivers
 ✓ New Threats
 ✓ Media

GUBAL FOOD TRACE

GFTC

BILITY CENTE

Global Supply Chain Complexity



calcium chloride natural flavorings polysorbate 80

USDA inspected beef

mustard Turmeric bran garlic powder hydrolyzed proteins caramel

color

FOOD PROTECTION AND DEFENSE

paprika

calcium disodium EDTA

dehydrated onions

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A HOMELAND SECURITY CENTER OF EXCELLENCE

PRIMARY PRODUCTION > HARVEST > TRANSPORTATION > STORAGE > PROCESSING > DISTRIBUTION > RETAIL/FOOD SERVICE > CONSUMER

Globalizing the Cheeseburger

Vinegar Argentina Australia Austria Belgium Brazil Canada China Chile Colombia Denmark Dom. Rep France Germany Greece Hong Kong Israel Italy

Garlic Powder Japan Brazil S. Korea Canada Lebanon China Peru Germany Poland India Portugal Israel Serbia Japan Philippines S. Korea Russia Mexico S. Africa Singapore Spain Sweden Turkey Taiwan U.K.



Tomatoes Belgium Canada Colombia Costa Rica Dom. Rep. Guatemala Israel Morocco Mexico Netherlands New Zealand Poland Spain Beef Australia Canada Chile Costa Rica Honduras Japan Mexico Nicaragua New Zealand Uruguay



NATIONAL CENTER FOR



Wheat Gluten Australia Belgium Canada China Czech Rep. France Germany Kazakhstan Lithuania Netherlands Poland Russia Switzerland Thailand U.K.

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FOOD PROTECTION AND DEFENSE A HOMELAND SECURITY CENTER OF EXCELLENCE

PRIMARY PRODUCTION > HARVEST > TRANSPORTATION > STORAGE > PROCESSING > DISTRIBUTION > RETAIL/FOOD SERVICE > CONSUMER

Rising concerns about safety and quality of food



- Increasing concern about health and safety risks in the global food supply chain due to:
 - Foodborne illness: high visibility cases of E.coli, Listeria, Salmonella, etc.
 - Higher number and visibility of recalls
 - Rise in fraudulent activities in the food chain and counterfeit products
 - More products coming from countries with lower health and safety standards
 - Higher risk of contamination or spoilage due to long, complex supply chains
 - Threat of terrorism
- Impact of above:
 - Economic loss from negative impact of recalls
 - Rising distrust of the food supply Fragile consumer confidence
 - Demands for proof of food product claims
 - Increased demands for regulation and guidelines
 - Increased business costs to comply with regulations



Traceability Benefits

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Reported Benefits

- Expanded markets
- Improved supply chain management
- Insurance cost reduction
- Decreased spoilage
- Process improvement
- Cost of recalls reduced

Risk Mitigation





Significantly lower costs of business

- Reduce the time to trace suspected products
- Correctly identify affected products and companies
- Reduce the scope of recall or withdrawal
- Decrease risk & liability lower insurance costs
- Reduce potential fraud and counterfeit products



Other Reasons to Invest in Global Traceability



- Ease compliance with global regulations
- Improved recall process Lower costs
- Greater inventory visibility Faster order-to-cash
- More timely and accurate upstream and downstream data – Reduced working capital
- Improved returns process Reduced risk



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- Consumers are more vocal
 - Demand for rapid access to reliable and relevant information whenever they need it





 Overlapping and conflicting demands from national regulators







Lack of unifying requirements

- Changing regulatory demands around the world
- Multiple proprietary requirements
- Terminology





- Traceability varies by industry and product
 - Agriculture/Farming/Fishery
 - Food Manufacturers/Processors
 - Retail and Food Service
 - Transportation & Distribution





Lack of records

- Data is simply not available, or is difficult to collect
- Is the data
 - Reliable?
 - Relevant?
 - Readily accessible?





- Lack of technology
 - Technology is not the problem but it can be a solution





Today's Expert Panel

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Session Panelists



- Dr. Sylvain Charlebois, Acting Dean University of Guelph, College of Management & Economics
 - Global Traceability Regulations
- Brian Sterling, Managing Director Global Food Traceability Center
 - Industry Best Practices
 - Overview of GFTC
- Jacob Roland Pedersen Senior Manager & Lead
 Veterinarian, Danpro A/STechnology
 Business Benefits