

# **Global Food Traceability**

Dubai International Food Safety Conference November 10, 2014 William Fisher Vice President – Institute of Food Technologists





- Who is IFT?
- IFT and Traceability
- Defining Food Traceability
- Importance of Traceability
- Benefits
- Challenges
- Panel Presentations
- Q&A



#### The Institute of Food Technologists - IFT



#### 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.



#### **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.



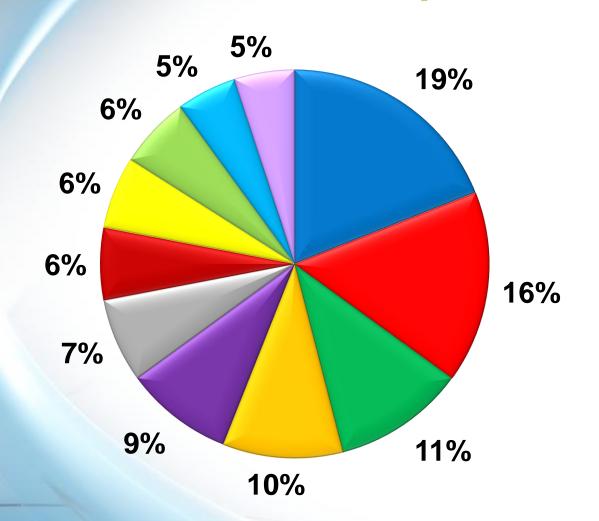


- More than 18,000 members worldwide
- Members come from industry (81%), academia (15%), and government (4%)
  - 18% of IFT members are international in more than
     100 countries



# **IFT Global Membership**





- Japan
- Korea, Republic Of
- Australia
- United Kingdom
- Spain
- Brazil
- Thailand
- 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











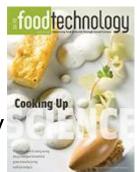
#### What We Do



- 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

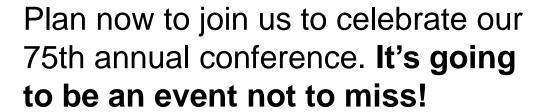


- Webinars
- Short courses











Where Science Feeds Innovation

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



# **IFT and Traceability**

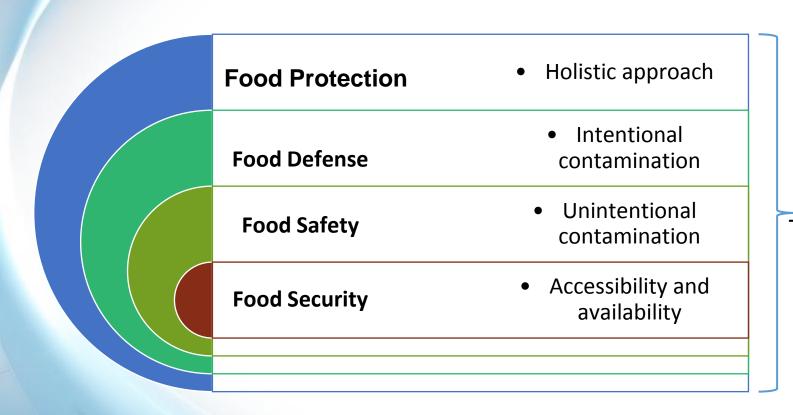
Year	Traceability Efforts
2008	FDA Task Order - Report on "State of the Industry"
2009	FDA Task Order - Mock tomato traceback pilot using technology solutions
2010	National Center for Food Protection & Defense (NCFPD) Traceability Project
2011	IFT Traceability Improvement Initiative (TII) – Traceability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



# **Defining Food Traceability**



#### **Food Traceability Drivers**



\_\_ Food Traceability



#### 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.



# 3 Basic Information Elements Required GFTC

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

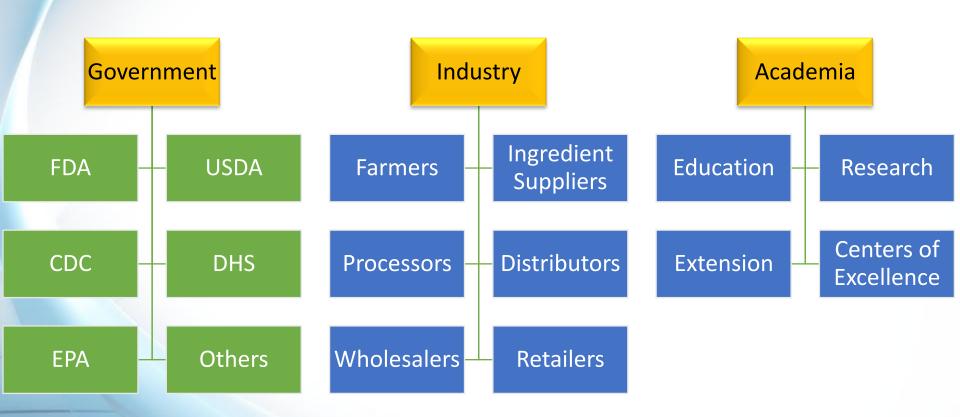




## The Importance of Traceability







#### **Global Food Supply Chain**





- **✓** Animal Agriculture
- **✓ Good Ag Practices**
- **✓ Food Processing**
- **✓Storage & Distribution** 
  - **✓**Transportation

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

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

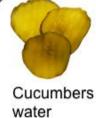
**Global Supply Chain Complexity** 



bleached wheat flour malted barley flour thiamine riboflavin Niacin folic acid reduced iron Water corn syrup sesame seeds soybean oil Yeast Salt calcium sulfate calcium carbonate calcium silicate

soy flour baking soda wheat gluten calcium propionate enzyme mono- and diglycerides diacetyl tartaric acid esters ethanol sorbitol polysorbate 20 potassium propionate sodium stearoyl lactylate corn starch ammonium chloride ammonium sulfate calcium peroxide ascorbic acid azodicarbonamide

Milk
milkfat
Water
cream
sodium
citrate cheese
salt culture
sodium acetic acid
phosphate soy lecithin
sorbic acid Enzymes



water
Vinegar
Salt
calcium chloride
Alum
natural flavorings
polysorbate 80
turmeric



Soybean oil pickles distilled vinegar water egg yolks HF corn syrup sugar

artificial color

onion
powder
corn syrup
spice
spice
extractives
salt
xanthan
gum

starch

mustard flour prop. glycol alginate sodium benzoate potassium sorbate

mustard bran garlic powder hydrolyzed proteins caramel color paprika Turmeric calcium disodium EDTA





lettuce



dehydrated onions

Grill Seasoning Salt Pepper cottonseed oil soybean oil



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# Globalizing the Cheeseburger

**Tomatoes** 

Belgium

Canada

Colombia

Costa Rica

Dom. Rep.

Guatemala

Netherlands

New Zealand

Israel

Morocco

Mexico

Poland

Spain



Japan

Peru

Poland

Portugal

S. Korea

Lebanon

<u>Vinegar</u>

Argentina Australia Austria Belgium

Brazil Canada

China

Chile Colombia

Denmark

Dom. Rep

France Germany

Greece

Hong Kong

Israel

Italy

Brazil Canada China

India

Serbia Philippines

Russia S. Africa

Singapore Spain

Sweden Turkey

Taiwan

U.K.

Garlic Powder

Germany

Israel

Japan

S. Korea

Mexico

Canada

Honduras

Japan

Mexico

Nicaragua

New Zealand



Beef

Australia

Chile

Costa Rica

Uruguay



Wheat Gluten

Australia Belgium

Canada

China

Czech Rep.

France

Germany

Kazakhstan

Lithuania

Netherlands

Poland

Russia

Switzerland

Thailand

U.K.

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#### 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

GUBAL FOOD TRACE

- 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**



#### **Reported Benefits**

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







- 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







- 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





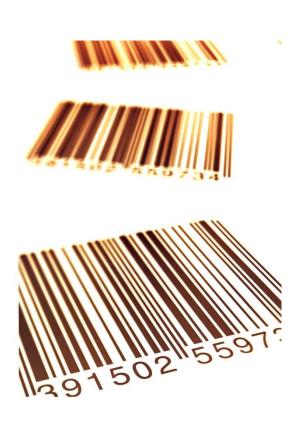
- Consumers are more vocal
  - Demand for rapid access to reliable and relevant information whenever they need it





 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



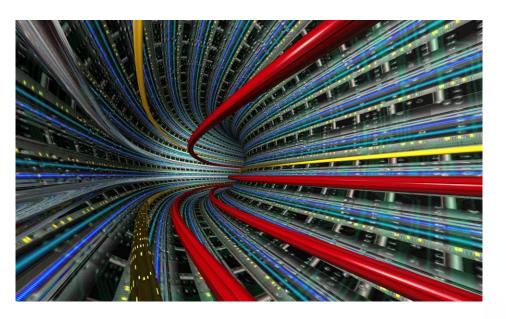


- Lack of records
  - Data is simply not available, or is difficult to collect
  - Is the data
    - Reliable?
    - Relevant?
    - Readily accessible?





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





# **Today's Expert Panel**



#### **Session Panelists**

- Dr. Sylvain Charlebois, Acting Dean
   University of Guelph, College of Management & Economics (CME)
  - Global Traceability Regulations
- Brian Sterling, Managing Director Global Food Traceability Center
  - Industry Best Practices
  - Direction of GFTC in 2015 and beyond
- Jacob Roland Pedersen Senior Manager & Lead Veterinarian, Danpro A/S Technology
  - Business Benefits