MARS



Framework for Food Safety Risk Management of suppliers and production facilities

DIFSC

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OUR PRINCIPLES IN ACTION

Talking Points

Why Quality is important to Mars?

The value and principles of a "MQM" process within supplier quality management

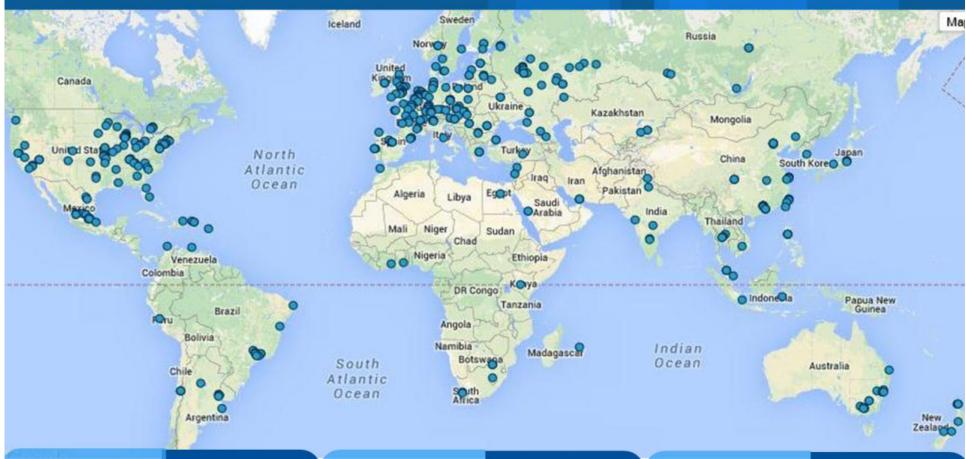
Role of a "MQM" process within overall food safety management

MQM: Material Quality Management



Why Quality is important to Mars?

Mars: A Global Business



Private Family Owned Business HQ McLean, VA

1911

Frank C. Mars

74

Countries

394
Factories and
Offices

\$33bn

Net Sales

75,000

Associates



Mars: A Diverse Business

"The company's objective is the manufacture and distribution of food products in such manner as to promote a mutuality of services and benefits among all stakeholders"

- Forrest E. Mars, Sr. 1947



Mars: 11 Brands > Billion Dollar



Mars: A principle-based business

Quality

The consumer is our boss, quality is our work and value for money is our goal

Freedom

We need freedom to shape our future; we need profit to remain free

Responsibility

As individuals, we demand total responsibility from ourselves; as associates, we support the responsibilities of others

The Five Principles

Quality Responsibility Mutuality Efficiency Freedom

Efficiency

We use resources to the full, waste nothing and do only what we can do best

Mutuality

A mutual benefit is a shared benefit; a shared benefit will endure



IS OUR FIRST PRINCIPLE



Each consumer experience is an opportunity to delight ... or disappoint



The Value and Principles of a "MQM" process

MQM: Material Quality Management

Is our Food Safe?

In emerging regions

Diarrhea related to food borne infections is a leading killer of adults and children

2 MILLION deaths annually

more than TB, HIV/AIDs and malaria Sub-Saharan Africa losses est. at \$4 billion

Could feed 48 million

In developed countries, We take for granted that our food supply is safe, although

In the USA

1/6

of the population had food-related illnesses in 2011

Causing almost 50 MILLION illnesses

128,000 hospitalizations

3,000 deaths

80 BILLION dollars

Sources: 2012 The State of Food Insecurity in the World...FAO, IFAD and WFP; collateral information from WHO; CDC Morbidity and Mortality Weekly Report June 10, 2011; FAO Global Food Loses and Food Waste 2011



Managing Food Safety Risks

New Technologies Biological Hazards Chemical Hazards Commercial **Adulteration Physical Hazards Bioterrorism** Requirements to operate a sustainable business Meeting the consumer expectations and needs

A problem for one company in one region can be a problem for the industry globally



Peanut Corporation of America 2009

>714

people ill (> 50% children) 23%

hospitalised

9

deaths

The most extensive recall in US history

361

companies

3913

products

25%

Reduction in peanut butter sales

Huge impact on industry and farmers

\$1 billion

losses to the peanut industry



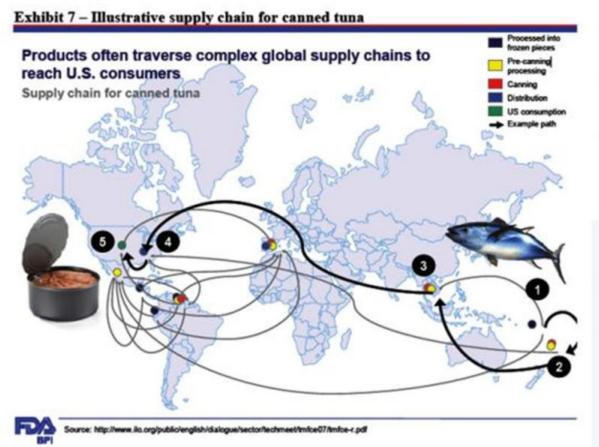
"Industry must take responsibility for safeguarding the food supply"

Key Learnings from Review

- Know your Suppliers
- Audit your Suppliers
- Audit your Auditors
- Test Finished Product



The Challenge: Food Supply Chain Complexity



- Global networks
- Multiple steps
- Processors, distributors, brokers, agents
- Difficult to trace
- Incomplete records
- Poor visibility to final user



So.... Need for a Raw Material Risk Analysis Strategy

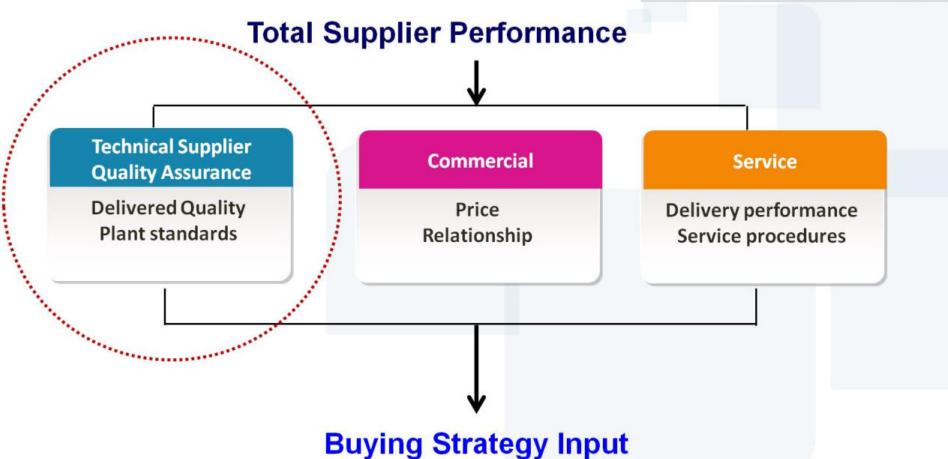


Incorporated within an integrated total-pipeline food safety management strategy



Total Supplier Performance







Technical Supplier Quality Assurance



Role of a MQM process within overall food safety management

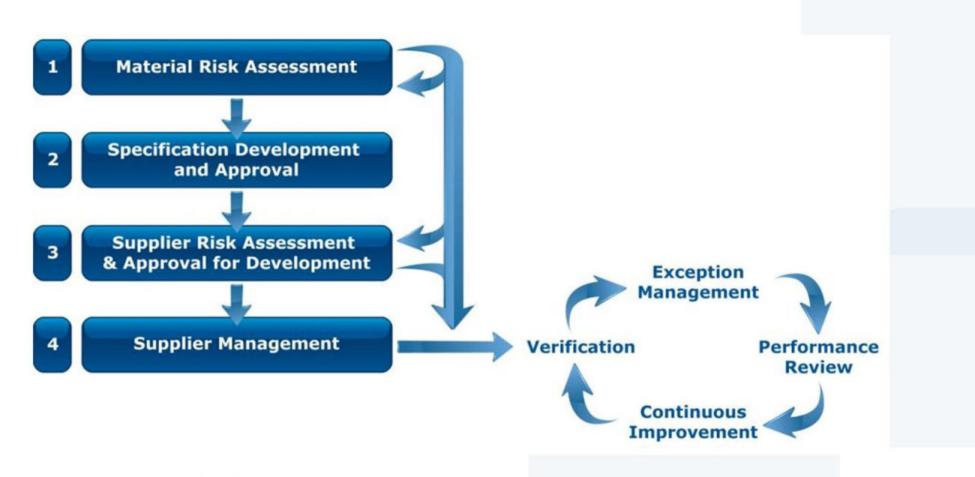
MQM: Material Quality Management

Material Quality Management - Principles

- Risk based
- Forward control is a guiding philosophy
- Taking responsibility & building Q&FS partnerships
- Verification of compliance and effectiveness
- Continuous improvement of suppliers and materials
- Importance comparable to own factory quality management
- Integrated into holistic food safety management.....not isolated



Material Quality Management Process



MRA: Material Risk Assessment

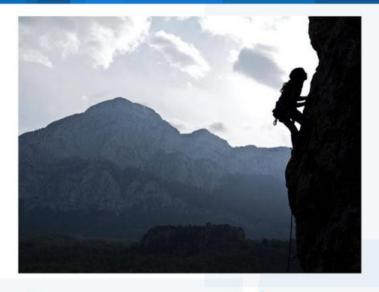


Why do we need MRA*?



To build one complete picture of potential hazards

and their controls



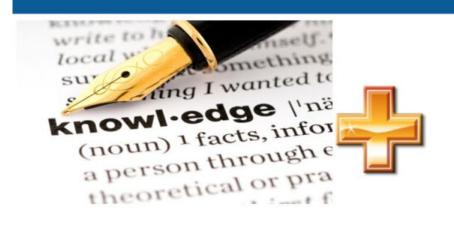
To move us progressively towards prevention rather than removal

To ensure that our products are safe to consume

*MRA: Material Risk Assessment



What makes a good MRA*?







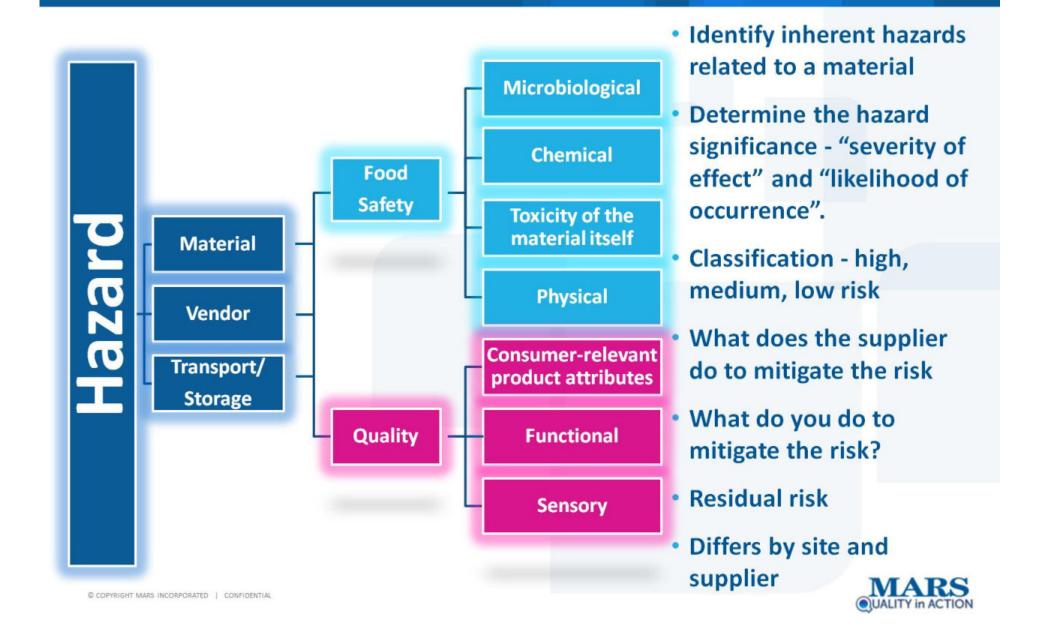
Teamwork

Work performed procombined effort
organized cooperation
working together or a
to achieve better res

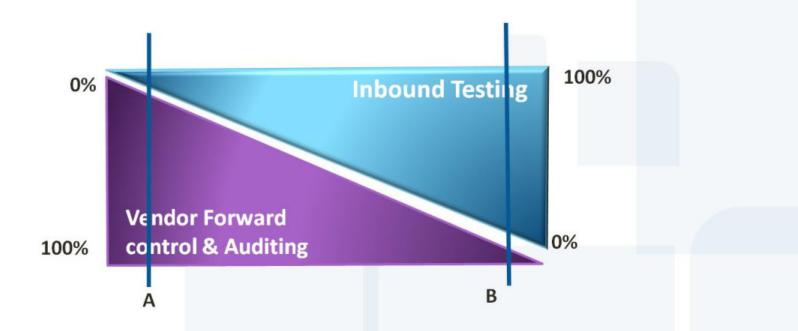
*MRA: Material Risk Assessment



Material Risk Assessment - Supplier Risk Assessment



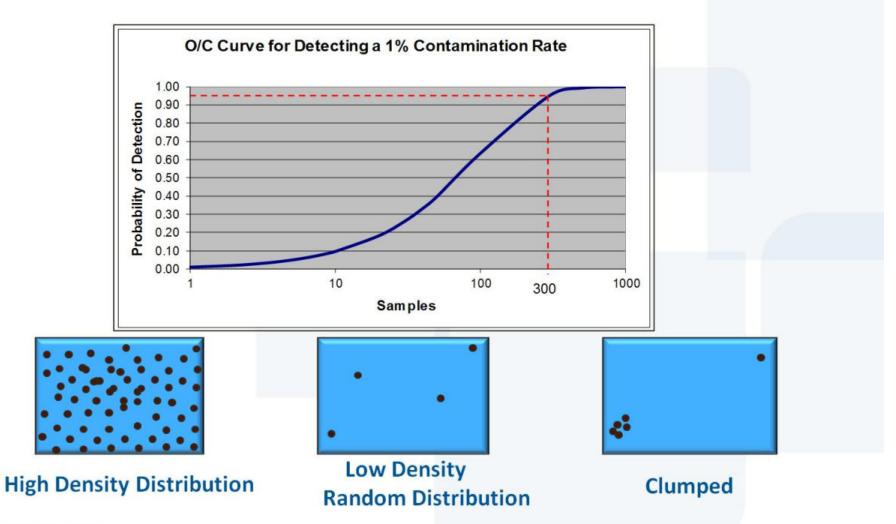
Supplier Management



Balance forward control at the suppliers and application of inbound verification testing



Sampling has Limitations



Note: for illustration purposes only

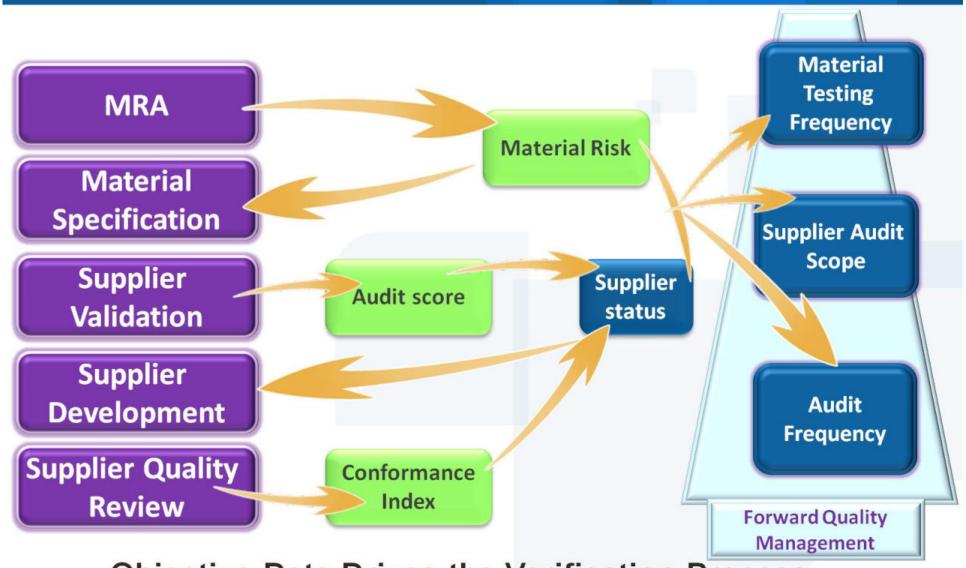


Vendor Forward Control has Limitations

- Trust and strength of relationship
- History and experience
- Data
 - analytical test data built up over time
 - sampling concerns
 - laboratory competency
 - · audit data
 - only a sample of reality
 - competency of audit



How the MRA informs the rest of the MQM Process?



Objective Data Drives the Verification Process



Key Challenges

- Integration between MQM process and HACCP is essential
- Balance of forward control and inbound quality inspections
- <u>Trust</u> in laboratory data and audit competency
- Relationships with suppliers
- Traceability of supply pipeline
- Regions of <u>higher risk</u> (e.g. adulteration risk)
- Learning to know what you don't know



In summary

 An effective MQMP is essential to protect consumers, brands and business

 Build supplier relationships to clearly understand expectations and continuously verify effectiveness

Look for the "un-expected"

Consider as an investment, not a cost

