



# Recipe for Success: Technology and Traceability Across Your Supply Chain

May 2024



# Speakers



**Megan Murphy**

Trustwell

Regulatory & Consulting Services



**Julie McGill**

Trustwell

VP Supply Chain Strategy & Insights

# Agenda

1. Food Industry Landscape
2. Product Specifications & Nutrition Labels
3. Supplier Management
4. Traceability & Recalls



# Food Formulation, Compliance, & Safety Challenges

Food Safety hinges on technology solutions

- Rise in Regulation and Oversight
- Consumer Call for Transparency
- Impact on Food Safety Incidents
- Inadequate Communication between Parties in the Supply Chain



## Rise in Regulations and Oversight

Undeclared allergens  
make up nearly  
**45 percent**  
of all food recalls

Regulations around the world are getting stricter as demand for food safety and transparency increases

It's more important than ever to be compliant

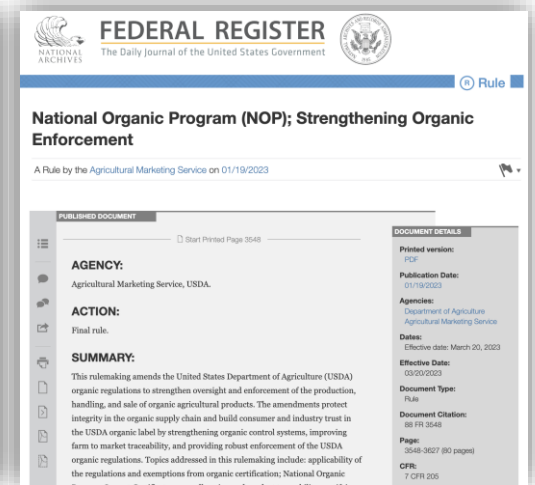
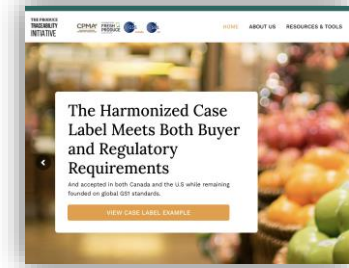
# Drivers

1. Industry Initiatives

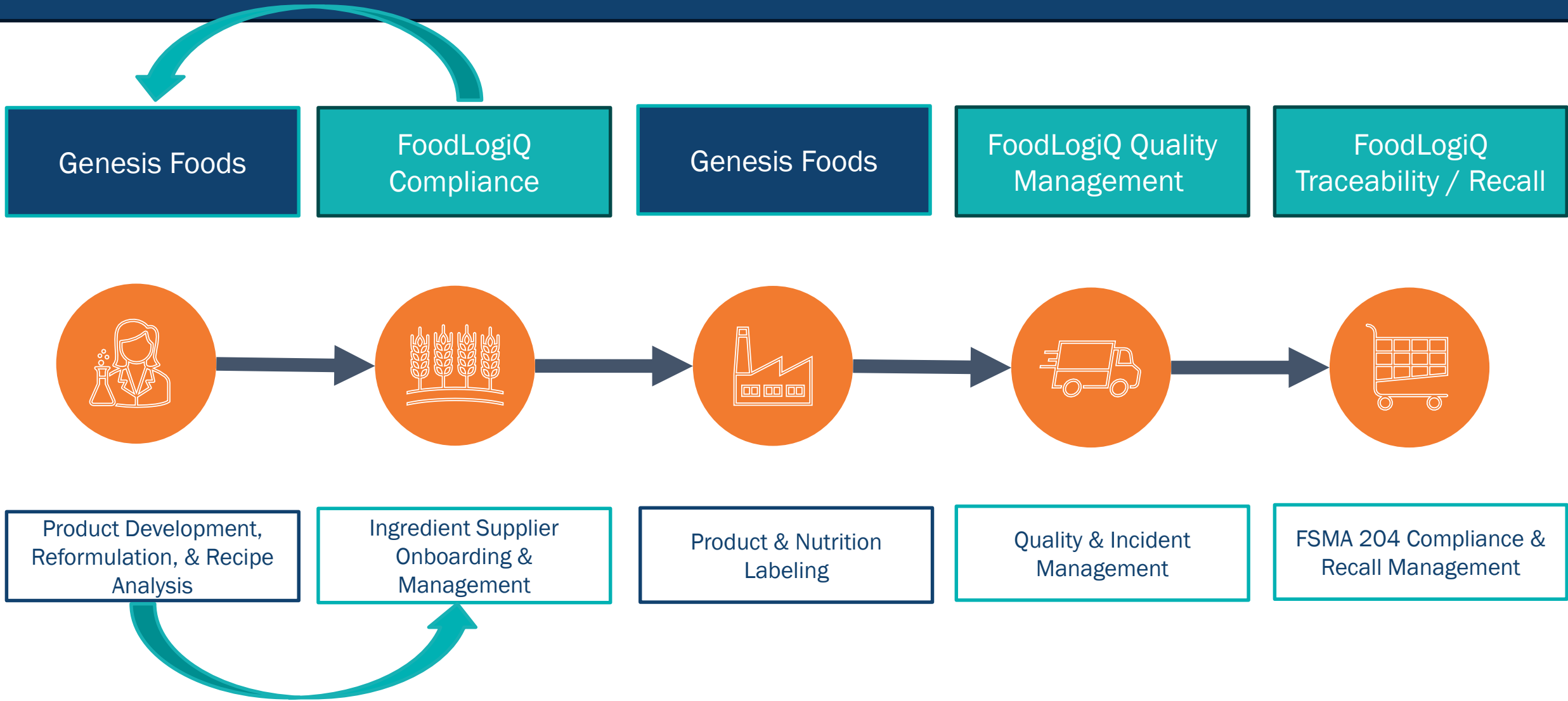
2. Partner Programs

3. Government Regulations

4. Consumer Demands



# Trustwell Products Across the Food Supply Chain



# Genesis Foods

## Accurate Nutrition Analysis and Compliant Product Labeling

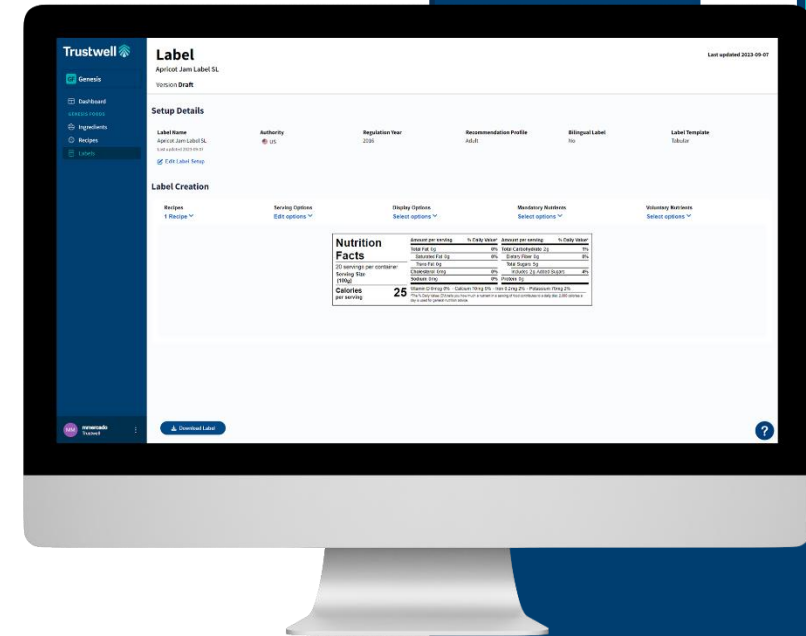
Increase your speed to market **without sacrificing safety** and transparency.

Reduce the risk of formulating products and recipes **manually**.

Create **government-compliant** labels based on your product formulation for the U.S., Canada, Mexico, and the EU.

### Key Features

- Analyze the nutritional content of your recipes.
- Adjust ingredients over and over without sending your formula to the lab each time you make a change.
- Track allergens and automatically include them on label reports.
- Store and track supporting recipe and ingredient records to efficiently prepare for audits.
- Leverage a comprehensive and meticulously researched ingredient database to ensure ingredient and product analysis.





# Backed by a Comprehensive Regulatory Database

Thousands of regulations **at your fingertips.**

Quickly compile documentation for the FDA at the **push of a button.**

Access the most **up-to-date regulations** analyzed by experts to ensure you stay on top of the latest information.

Key Features include:

- Leverage a comprehensive database for thousands of regulations.
- Be prepared for FSMA, FDA, HACCP/HARCP, and ISO 22000 requirements.
- Quick and easy access to all record-keeping data.



# FoodLogiQ Compliance

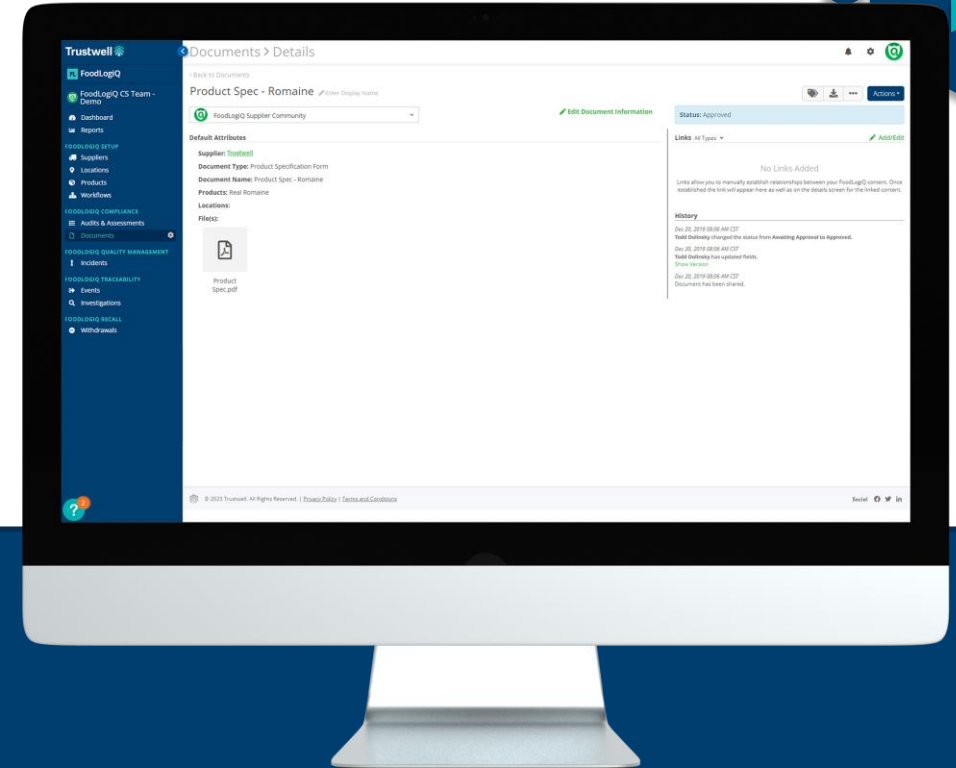
## Streamline Supplier Compliance & Ensure Food Safety

Increase the percentage of suppliers who are **compliant to your QA, food safety and business standards** by 30-50%.

Manage your suppliers and monitor documentation for a **compliant, safe, and transparent supply chain**.

Key Features of **FoodLogiQ Compliance** include:

- Onboard and approve suppliers to increase your number of compliant suppliers by up to 50%.
- Ease regulatory and brand compliance through audits and assessments.
- Reduce the time it takes to access required documentation from hours to minutes.
- Gain access to Foreign Supplier Verification (FSVP) Support.



# FoodLogiQ Traceability

## Comply with Traceability Requirements

Achieve end-to-end, **lot-level traceability** to see exactly where your product is at all times.

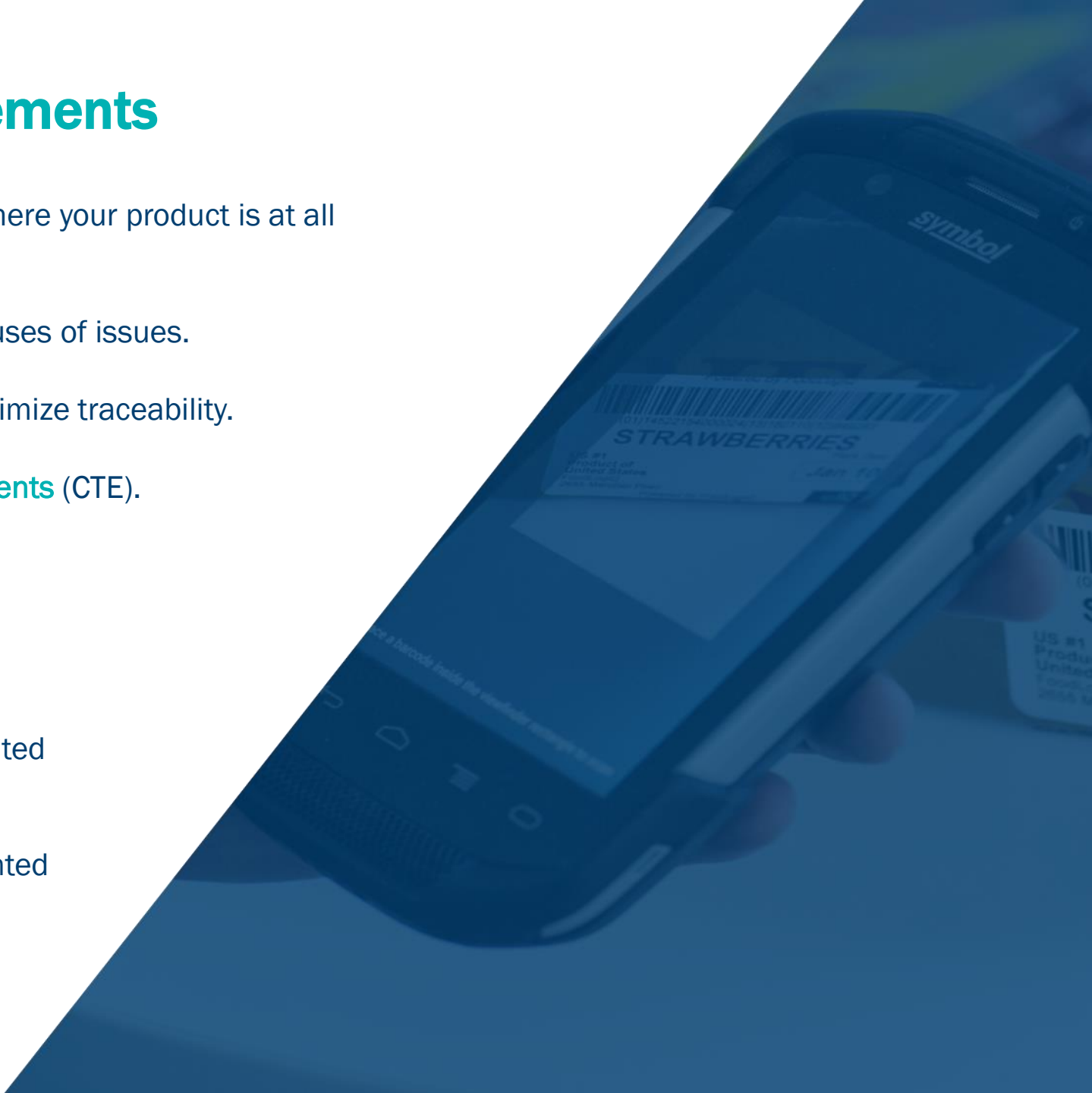
Run **action-oriented investigations** to identify the root causes of issues.

Leverage mobile app and **flexible data submission** to optimize traceability.

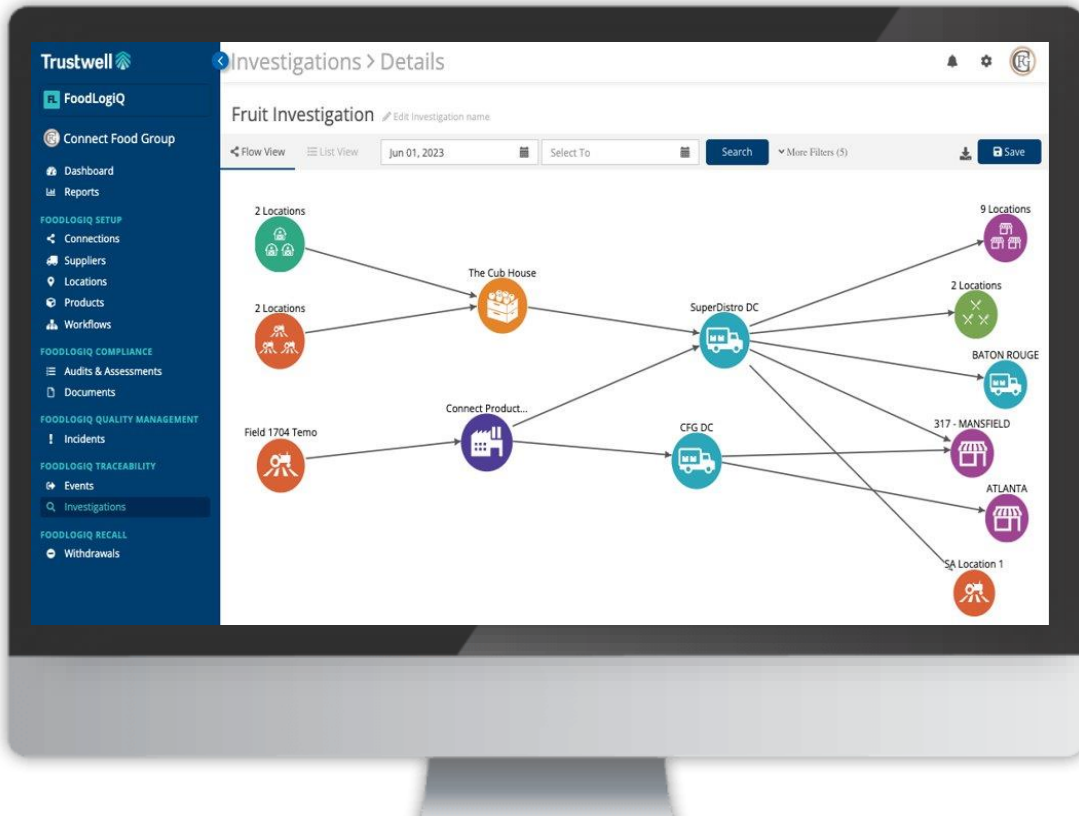
Track products from farm to fork with **Critical Tracking Events (CTE)**.

Key Features of **FoodLogiQ Traceability** include:

- ◆ Achieve FSMA 204 compliance.
- ◆ Reduce the time it takes to isolate and identify tainted product.
- ◆ Eliminate waste by up to 50% by removing only tainted product.



# Digitize for FSMA 204 Compliance



**Leading** industry experts in tech-enabled food traceability

**Export** to electronic sortable spreadsheet, including event, product and location data

**Proven** traceability platform with over 200M Critical Tracking Events (CTEs)

**Implemented** traceability programs with the world's largest foodservice and grocery companies

**Visualize** common threads at the batch-lot level to identify a product's exact location and journey

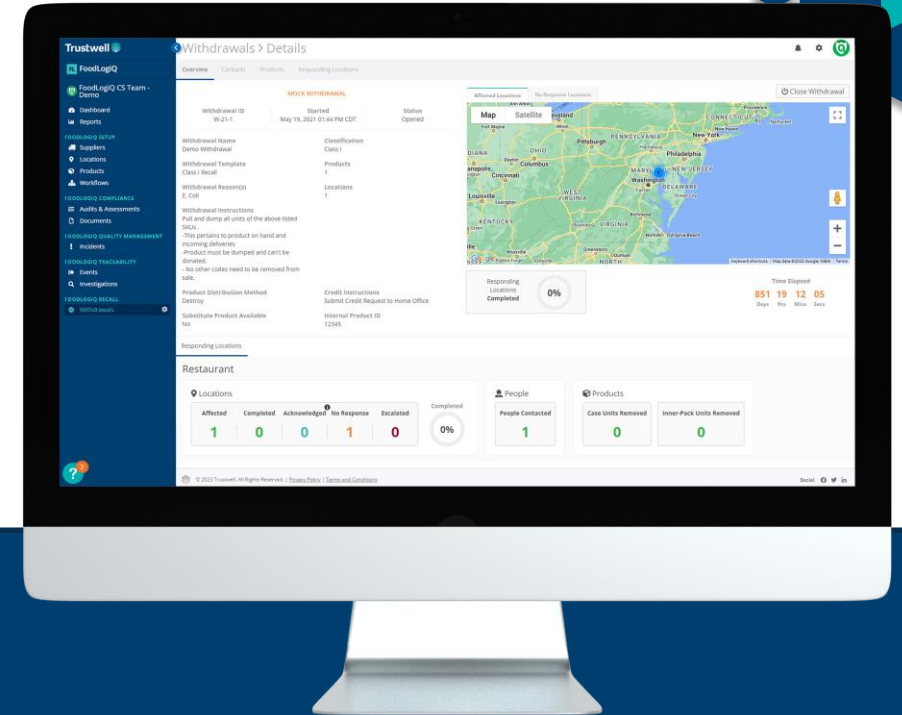
# FoodLogiQ Recall

## Address Recalls and Withdrawals Faster

Conduct recalls and product withdrawals **in half the time.**

Seamlessly execute product withdrawals and recalls across all locations in **real time.**

**Improve efficiency** and automate escalation if no action is taken.



Key Features of **FoodLogiQ Recall** include:

- Communicate recalls and stock withdrawals across your supply chain via text, email, and phone.
- Standardized withdrawal notifications and automated escalation.
- Reduce the time it takes to gather and access critical data needed for a recall by 50%.
- Automated communication, geotargeting, and mock withdrawals.



**Julie McGill**

VP Supply Chain Strategy & Insights

[jmcgill@trustwell.com](mailto:jmcgill@trustwell.com)

Megan Murphy

Regulatory and Consulting Services

[mmurphy@trustwell.com](mailto:mmurphy@trustwell.com)

# Thank You

---