TRACEGAINS

FDA & Food Safety in 2022

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Meet Your Moderator

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TRACEGAINS

Meet Your Speakers

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TRACEGAINS

About Us

What Makes Us Different?

100 Years of Food Safety & Quality
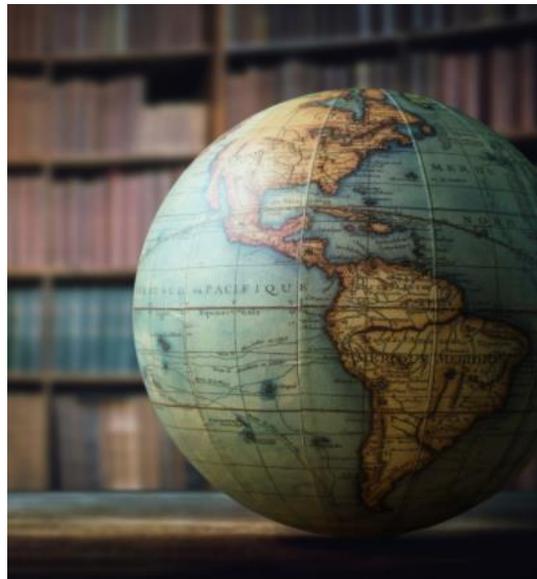
120+ Countries Served

Consolidated Standards

## Our Mission

We promote food integrity and equip our clients with knowledge because everyone deserves safe, high-quality food.

Portfolio

- Grain-based Food
- Storage & Distribution
- Beverage & Dairy
- Packaging
- Ready-to-Eat
- Ingredients
- Other
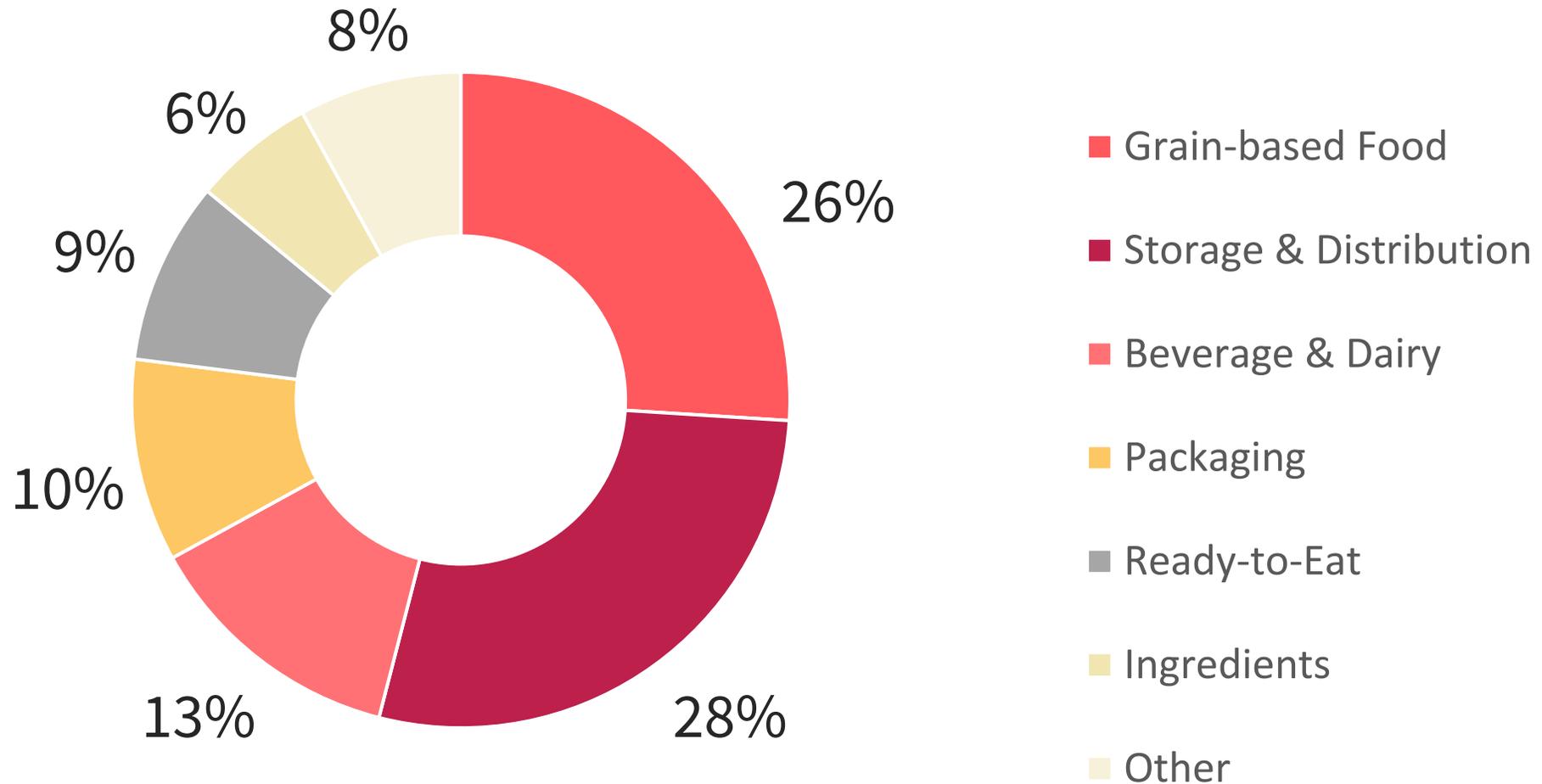
FDA's New Era of Food Safety

- Announced in July 2020 with the goal of reducing foodborne illness

- Outlines achievable goals for manufacturers

- Is focused on four priority areas, called core elements

Four Core Elements of "New Era"

1. Tech-Enabled Traceability

2. Smarter Tools and Approaches for Prevention and Outbreak Response

3. New Business Models and Retail Modernization

4. Food Safety Culture

Preparing for the Core Elements

- Why the changes?

- What has been the number 1 483 finding the past two years from the FDA? (Hint: Do you import?)

- What do FDA findings have to do with enhancements, elements and new focus?

#1 Tech-Enabled Traceability

- Technology exists and is being used by large Grocery Manufacturers

- How can using this technology help minimize outbreaks?

- Data sharing can reduce the time it takes to identify source of problem

- Rapid traceback system connects the dots for future issues

- End-to-End traceability provides confidence for consumers

#2 Smarter Tools and Approaches for Prevention and Outbreak Response

- Utilizing root cause analysis in evaluating outbreak and corrections

- Leveraging third party audits to advance food safety information

- Maintaining testing technologies

- Utilizing remote or virtual component inspections for isolated issues

#2 Smarter Tools and Approaches for Prevention and Outbreak Response

- Utilizing PulseNet and GenomeTrakr Network information for pathogen/virus outbreak identification

- Enhancing early warning mechanisms between countries on viruses and pathogens

- Developing and enhancing lockdown capabilities to prevent sales of recalled food products

#3 New Business Models and Retail Modernization

- Online shopping has changed how consumers shop for food, which has been expedited during COVID

- Food safety training on proper handling for services such as UPS, FedEx, and DoorDash

- Retail food safety programs effectiveness in preventing food borne illness

- Review of equipment and plant design for food safety

- Increase risk-based inspectional approaches

#4 Food Safety Culture

- Develop FDA food safety culture marketing plan

- Developing tools or programs that companies can use to assess their food safety culture

- Promote positive food safety culture factored in to reduce inspection frequencies' similar to OSHA programs

- Conduct training on food safety culture and promote food safety culture as part of a positive food safety program

Conclusions

- Imagine being able to scan a product in a supermarket and find its origin or if it is part of a foodborne illness outbreak

- Consumers gain an understanding of how natural disasters globally can have an impact on food safety

- Expect new focus from FDA and regulatory inspections on these four new core elements

Your Recommended Preparations

- Verify and validate current traceability and recall programs

- Review current shipping and receiving programs and procedures

- Ensure supplier control programs are in place

- Ensure suppliers maintain formalized traceability systems

- Training, Training, Training

Your Recommended Preparations (cont.)

- Enforcement of new regulations usually gives industry time to prepare and implement programs and changes

- Time frames can be 1-3 years depending on size of company and business

- Procrastination is not an option

- The time to prepare for new tracking and tracing enhancement is now

TraceGains Network

**Freedom from tracking
down suppliers and requesting
information or documents**

46K+
Supplier Locations

530K+
Items & Ingredients

3M+
Supplier, Item & Ingredient Documents

150+
Standardized Online Forms

130+
Supplier Countries

The TraceGains Networked Ecosystem Difference
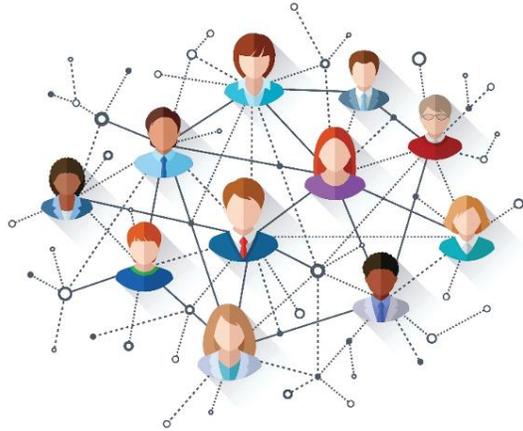
1. Connect
Connect teams within a networked ecosystem, including API web services

2. Digitize
Digitize documents, ingredient and item data, and the process of information exchange

3. Automate
Automate business processes with workflows and alerts

Supplier Management

The definitive industry solution for ingredient supplier documentation and data.

THE PROBLEM
You need vast amounts of supplier documentation to run your business.

WHY IT MATTERS
Cumbersome and repetitive document management slow down sourcing.

THE SOLUTION
Digital documents and data enable re-use, insights and automation.

THE TRACEGAINS DIFFERENCE
Powered by almost 20,000 suppliers in the TraceGains supplier ecosystem.
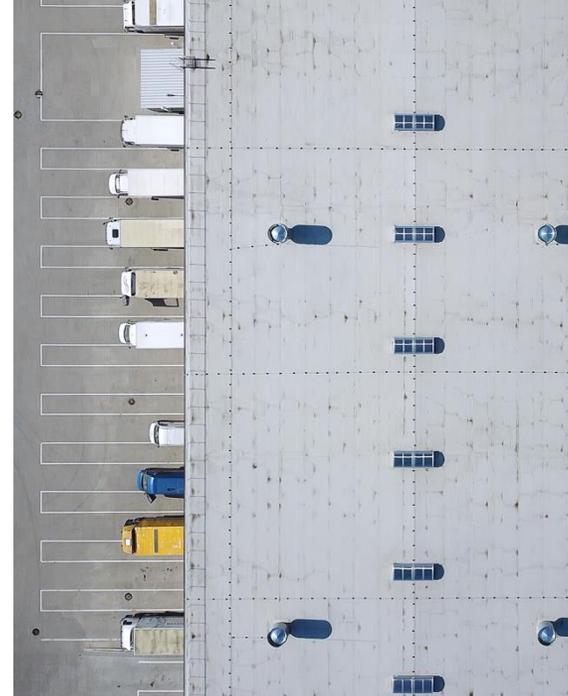
Supplier Compliance

Accelerated sourcing with supplier scorecards and industry intelligence.

THE PROBLEM
Risk and variability can be hard to spot, and outstanding supplier performance easy to miss.

WHY IT MATTERS
A single issue can drive huge costs, while tiny trends can hurt over time.

THE SOLUTION
Score performance, customize templates and automate processes.

THE TRACEGAINS DIFFERENCE
Real-time information integrated with ingredient specification-level data.

Smart Alerts

Real-time fraud and regulatory risk monitoring for your supply chain.

THE PROBLEM
Critical risk data that lives externally may not be there when you need it.

WHY IT MATTERS
Fraud, allergens, contamination, foreign material, recalls and bad actors.

THE SOLUTION
Configurable alerts from the industry's most authoritative sources, always up to date.

THE TRACEGAINS DIFFERENCE
Customized alerts driven by the needs of your business, and there when it matters most.

Value Across the Organization
TraceGains brings people and information together.

- **R&D** can quickly find ingredients and raw materials **and digitally model variations.**

- **Regulatory departments** can address and manage claims, labeling issues, and another compliance-related requirement proactively.

- **Quality** can manage the ingredient and supplier approval process and prepare and share specs.

- **Procurement** can identify suppliers and estimate pricing, identifying alternate suppliers if needed.

- **Suppliers** can ensure safe items and ingredients seamlessly enter your supply chain.

Live Q&A

Thank You

Plug In. Go Faster.