Navigating the Modern Supply Chain

Kevin Angus, Lidestri Foods Gary Murphy, OWS Foods Brad Gampper, Riega Foods



Helpful Tips



Tech Issues

First try refreshing your browser! If issues persist, send us a private chat.

Q&A Type questions into the Q&A tab and we'll address them after the presentations.



On-Demand

Everything is being recorded and will be accessible for 90 days post event.



Feedback Your opinion matters. Don't forget to take our survey at the end of the session!



Meet Your Speakers







Kevin Angus VP, QEHS Gary Murphy Director, FSQA Brad Gampper President

Moderated by Simon Orrell, Sr. Account Executive, TraceGains





More than 40 years of experience.

LiDestri is the largest privately held sauce, dips, salsa, oils, beverage, and spirits manufacturer in North America.

Our products are consumed by over 10 million people per day. Coast to coast – over 1,000 employees & 20 manufacturing lines. Headquartered in Fairport, NY.

> Manufacturing: Fairport & Rochester, NY; Pennsauken, NJ; Fresno, CA.



Food and Drink Capabilities



Hot Fill Retort **Aseptic High Acid** Aseptic Low Acid Fresh & Cold Fill HPP Brewing **Fermentation**



How did we get to TraceGains?





We put together a Task Force.





Task Force

Quality

Supply Chain

Product Regulatory Compliance

Info Tech

Finance





DISCOVERY

ORGANIZATION



INVESTIGATION



What did we learn?





What we learned

Function ownership

Simplify processes

Cleanse & maintain data

Reduce data repositories

Sustainable methods

Cultural shift



Task force presented benefits and plan.

TRACEGAINS

SELECTION MIGRATION

SOFT LAUNCH





Where are we today?



TraceGains platform team

Defined functional responsibility

Organized work content

Improved processes

Over 80% supplier connection

Active document approval

Go live CoA

Genuine excitement !

Thank you





TraceGains Together 2022





CONFIDENTIAL OWS FOODS

Shore Capital Partners One East Wacker, Suite 2900 Chicago, Illinois 60601



Who is OWS Foods?

- OWS Foods had been known as Old World Spices & Seasonings.
- Why did we change our name? As we are growing, we have acquired a business (Head Country) that produces BBQ Sauces and wanted our name to reflect that we are more than a spices and seasonings company.
- · We currently have two production facilities.
 - Concordia MO which produces blended and packaged spices and seasonings (dry)
 - Ponca City OK which produces BBQ sauces and marinades (wet)
- We are actively looking to grow and are seeking additional acquisitions

History

- Old World Spices & Seasonings (OWS) has been in business for 34 years and was founded by John Jungk in 1988.
- OWS Was Acquired in November of 2020 by Shore Capital Partners
- OWS acquired Head Country June 2021



Some of Our Products





Our Quality Journey

- With two manufacturing locations and our R&D Center we have been working to create formal Food Safety and Quality systems that are consistent across all locations and that allows us to share best practices between facilities.
- Both manufacturing facilities are certified by SQF.
- Both manufacturing facilities are compliant with the Food Safety Modernization Act (FSMA)
- In the past each facility had its own Food Safety and Quality system. They were a combination of Word documents and Excel sheets to maintain the records. Some were stored in the data system of the ERP software and others were stored in a "QA" drive on the server
- We have created a unified program that now has corporate policies, that define what should be done in plant procedures. Plant procedures that describe the activities to be completed, and forms to record the activities that are being completed.
- We have created a scorecard that measures our Key Performance Indicators (KPI)
- Our corporate office is now managing procurement of supplies for the facilities.
- We have added a regulatory department that is based in the corporate office.
- We needed a way to manage all of the the various documents, that is structured and allowed access for all facilities to easily reach the needed documents. This is how our partnership with TraceGains began with the implementation of the Supplier Management module.
- We are now in the process of implementing the full suite of TraceGains modules to provide us the platform that we need to manage our existing facilities and all future facilities as we grow.

Presented By: Brad Gampper riegafoods.com @@riega_foods

RIEGA FOODS TraceGains Together 2022

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Sourcing Map

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RIEGA



Mission

At Riega Foods we believe in leaving the world better than we found it.

Farm First



Quality starts in the field

Real food begins at the source, and more specifically, with the relationships we grow. Close working relationships with our farmers and processors is integral to providing consistent, clean products.



Our Supply Chain, Quality Assurance and Ag Management teams are hands-on from the field to our facility. Quality and consistency are our priority.

real flavor · real food · real ingredients · real people



Pandemic Pivot



Decreased on-site supplier visits Increased QA

- Bench Audits
- 3rd Party Inspections

2022 back to visits

Zoom is our frenemy





-Hellen Keller









10/20/2022

R

THANKS

Together 2022

RIEGA







ALL ALL

What about Excel!



not m*rt*n @weekend3warrior

Everyone talks about how social media is bad for your mental health but what about Excel?

.....

11:03 AM · Oct 11, 2021 · Twitter for iPhone

16.3K Retweets 1,630 Quote Tweets 79K Likes



Networked Ingredients Marketplace

Average 80% of Customers' Suppliers already on TraceGains Network



PostOnce[®] makes documents shareable & accessible

55K+

Supplier Locations

425K+

Items + Ingredients

3M+

Supplier, Item & Ingrediant Documents

615K Completed Standard Online Forms

> 130+ Supplier Countries



Value Across the Organization

TraceGains brings people and information together



R&D, Product Development

Quickly find ingredients and raw materials and digitally model variations.



Suppliers

Ensure safe items and ingredients seamlessly enter your supply chain.



Regulatory Departments

Address and manage claims, labeling issues, and another compliance-related requirement proactively.



Procurement

Identify suppliers and estimate pricing, identifying alternate suppliers if needed.



Quality

Manage the ingredient and supplier approval process and prepare and share specs. 6

Co-mans

Easily collaborate on documents and finished good specifications.

together Towards a New Future

Supply Chain repair requires new thinking for a new normal



Underserved Suppliers



Users and the frontline workers are the real heroes



Ingredients are the atom



Our Solutions

•The "network effect" - more powerful connections with people and data, exponentially increasing value

•We're revolutionizing what agility means to the supply chain

•Tap into networked data and integrate your systems with our open ecosystem to create nimble processes and increased business agility

•A Network that fuels globally intelligent supply chain productivity, safety and accountability

Please type your questions into the Q&A box.





Thank you!