Traceability Guide

Improving Food and Beverage Traceability with ERP Software
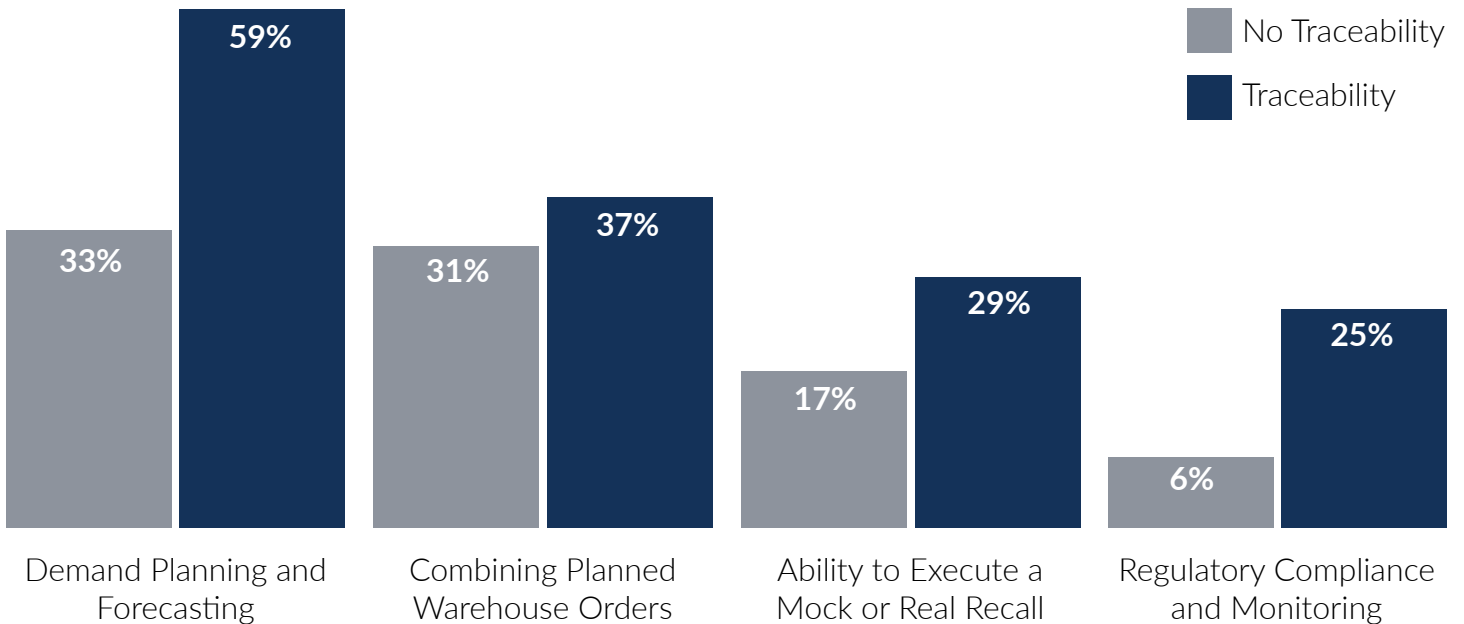
The Importance of Traceability

It is one of the biggest nightmares for food and beverage manufacturers to have products contaminated by an unknown source. Traceability allows businesses to verify the history and location of a product through documented, recorded verification, and it helps manufacturers significantly improve their operations. Leaders with traceability processes are four times more likely than followers to monitor for regulatory compliance, which gives them an ability as process manufacturers to recall products. By having traceability functionality, food and beverage manufacturers can also:

- Promote efficiency and improve decision making.
- Manage materials and logistics smarter.
- Arrange better supplier terms.
- Achieve optimal demand planning.
- Ensure fresh product and keep costs low.

"Our old software was very frustrating. We would have audits and we would have to implement lots of workarounds that were very painful. We've been using our new software for over a year and it's been a wonderful experience."

Benefits of Traceability

Legend:
- No Traceability (gray)
- Traceability (dark blue)

Demand Planning and Forecasting: 33% / 59%
Combining Planned Warehouse Orders: 31% / 37%
Ability to Execute a Mock or Real Recall: 17% / 29%
Regulatory Compliance and Monitoring: 6% / 25%

Source: "Use Real-Time Product Traceability to Eliminate Waste and Delight Customers," Aberdeen Group, August 2017; % of respondents n = 85

Blytheco | 40 years of experience in Manufacturing Software and Business Processes for new projects.

How Software Can Improve Traceability

There are new and emerging software solutions which allow food and beverage manufacturers to log transactional and product data. The insights from this data allow for greater control and visibility. Up-to-date software and tools help your team handle regulation reporting and ensure compliance. Here are a few ways an ERP can help improve your traceability:

1
Labeling and Scanning
Through the Internet of Things (IoT), devices can be connected anywhere, at any time. Using labeling technology like radio frequency identification (RFID) and quick response (QR) codes allow data to be collected that tracks your product's full journey through the supply chain. Anything can be recorded— from the temperature during transport to the source of ingredients.

2
Reporting and Analytics
Using big data analytics, your food and beverage businesses can see where a problem has occurred and stop it from continuing through the supply chain. With unplanned events and potential crises like contaminated products in the supply chain, you can respond quickly, having identified, tracked, and traced everything item along the way.

3
Cloud Deployment
Food and beverage manufacturers can now take advantage of cloud solutions with software managing aspects like system infrastructure, operating system, database, and applications. This allows you to automate new areas of your business and spend less time and energy on repetitive admin-heavy tasks and focus more on important operations.

4
Visibility
The right software allows you to easily trace items throughout the supply chain. This includes logging of source materials, supplier management, quality control, production, fulfillment, EDI, and compliance. When your ERP is designed for your industry and configured correctly, you are offered real-time, full life-cycle visibility and reporting at every stage of your product.

5
Compliance and QA
With role security, built-in regulatory compliance, recipe management, and advanced QA processes, you can easily ensure an accurate audit-trail, catch QA fails quickly, generate pass/fail reports, and store all quality related documents with ease. This gives you one source of the truth in the event of an audit or recall.