



SOLUTION

Food Safety & Quality

DIGITAL FOOD SAFETY AND QUALITY MANAGEMENT

Gain real-time visibility and drive continuous improvement of your food safety and quality processes.



foodsconnected.com



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FOOD SAFETY & QUALITY AT A GLANCE



Delivering on Food Safety & Quality

Today, managing food safety and quality is becoming increasingly more complex. From HACCP management to product checks, specifications and supplier documentation management, successfully delivering safe, quality products is an intensive and time-consuming process, which requires businesses to consistently remain one step ahead of their own, as well as their supplier's operations.

To ensure consumer safety, meet regulatory requirements and standards, and maintain Good Manufacturing Practices (GMP) **food businesses require transparency when it comes to data**, which means embracing a digital way of working.

With a digital food safety and quality management solution your business can evolve to meet the demands of today's quality management challenges, allowing you to **streamline your processes and collect and act on real-time data** to proactively address issues and **protect consumer trust**.





FOOD SAFETY & QUALITY CHALLENGES



Food Safety & Quality challenges

Ensuring that food is safe and of good quality is a shared responsibility across your business and your supply chain, from growers right through to consumers, there are different challenges impacting every stage of the process.

Managing risk to your business means being aware of these challenges and proactively addressing them.

For food safety and quality professionals, challenges include:



Outdated data collection methods, such as paper or spreadsheet, **create data silos** resulting in unnecessary admin and potential issues with data accuracy and quality.



An **evolving regulatory and legislative landscape** is increasingly demanding that food businesses keep digital records, that are easily accessible to ensure compliance with various regional standards.



The volatility of **external factors, such as environmental or economic**, mean that food safety and quality teams need to be able to react quickly to risks that may impact the provenance, authenticity and availability of products within their supply chain.



The **increasing complexity of supply chains** means the sheer volume of data created is difficult to manage and make use of to drive continuous improvement, instead creating the risk of human error.





FOOD SAFETY & QUALITY MANAGEMENT TOOLS



Our Food Safety & Quality Management solution

Our digital Food Safety & Quality Management solution makes it easy for Technical and Quality Assurance teams to ensure compliance standards are met and to drive continuous improvement.

Each of the tools in the following sections have been designed by food industry specialists to address the day-to-day demands of food safety and quality processes, as well as address the challenges we outlined earlier.

Ultimately, by reducing admin and digitizing key processes the solution provides the transparency required for effective collaboration across sites and suppliers and with internal departments, such as Sustainability, or Procurement.





Inspection Tools

Let's start close to home – management of your internal sites and your products.

Our inspection tools, **Internal Check Manager** and **Product Check Manager**, allow you to take control at your desk or on the move with our mobile app, as well as collaborate with suppliers when needed to quickly resolve non-conformances.

KEY FEATURES



Fully customizable templates to suit your internal audit or check requirements.



Schedule, set tasks and automate completion reminders for all stakeholders.



Assign clear responsibilities and roles, including approvals.



View a full history of checks and activity and send non-conformances directly to suppliers via Product Check Manager.



Analyze and report on audits and checks.

KEY BENEFITS



Reduce data collection time and standardize inputs.



Capture all data in a centralized system for easy analysis and faster decision making.



Identify non-conformances and view completion status at a glance.



Close out non-conformances by directly requesting information from suppliers, reducing admin and ensuring issues are dealt with quickly.



Audit item
Save

Details

Lines 1-4

Pest in open food area

● Green
● Amber
● Red ☒

Evidence





Inspection Tools

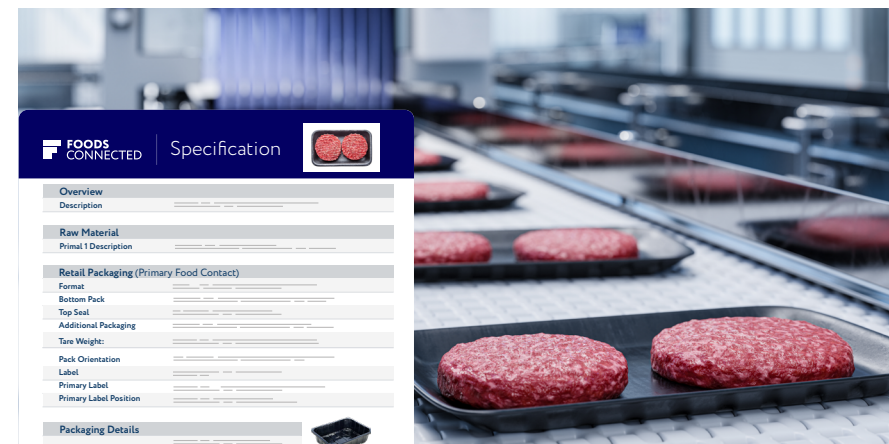
USE CASES

Conduct internal GMP audits and collect data on

- ✓ High/Low GMP audit
- ✓ Pest control
- ✓ Pre-production hygiene audits
- ✓ Customer standard audits
- ✓ Environmental audits
- ✓ And more

Capture & check key quality data on raw materials or finished pack products

- ✓ Supplier dispatch
- ✓ Customer intake
- ✓ Specification compliance
- ✓ Temperature
- ✓ Microbiological tests










Document Management Tools

Our Document Management Tools make it simple to request and manage all your internal and external documentation in one central location.

Supplier Document Manager, Document Request Manager and Internal Document Manager help you manage and report on compliance with policies such as animal welfare, request updated documentation and certifications and ensure your internal team have access to one source of truth when it comes to training documentation, as well as create and store HACCP plan and SOPs.

KEY FEATURES

-  Upload and share documents internally and externally.
-  View details such as owners, expiry dates and control access.
-  Streamline communications to centrally log, track and update required documents.
-  Trigger automated notifications for review and prompt resubmissions.
-  Link with your compliancy rules in **Supplier Manager** to get a full overview.

KEY BENEFITS

-  Tracking all documentation centrally gives one easily searchable source of truth.
-  Smart automations stay on top of expired or outstanding document requests.
-  Notifications keep you informed of status so you can act if needed.
-  A history of all document details, such as owners, drives accountability.
-  Templates drive standardization across documentation and make it faster to create and update.





Risk Management Tools

Managing risk means having all the information you need, up front, in a usable format. Our suite of Risk Management tools help you collect, manage and report on data for risk assessments, supplier onboarding, customer complaints and more.

Risk Assessment Manager provides visibility over SAQs such as operational risk, responsible sourcing, sustainable procurement and more. **Supplier Questionnaire** is a flexible tool that can be used to onboard suppliers more efficiently, and **Customer Complaint Manager** reduces risk by ensuring issues are managed and resolved more efficiently.

KEY FEATURES



Collect data in a standardized way with form builder functionality.



Request responses to SAQs, questionnaires and more from multiple suppliers via the system.



Report on customer complaints and assign to technical managers for action.



Automated risk scoring gives clear visibility of where risks are located within your supply chain.



Link this data with other tools, such as **Visiting and Audit Schedule**, helping drive audit programmes to reduce risk.

KEY BENEFITS



Onboard new suppliers efficiently and ensure you're collecting the required data, every time.



Easily complete SAQs and share across the business with relevant teams.



Reduce admin via bulk requests, and automated reminders.



Identify and mitigate risks posed at supplier or product level at an early stage to maintain food safety and quality standards.



Reduce risk by connecting data across your teams and sharing with customers when relevant.



FOODS CONNECTED | Questionnaire Manager

Animal Welfare Questionnaire

Type of Business *

- ☐ Poultry supplier
- ☐ Beef supplier
- ☐ Pork Supplier
- ☐ Lamb supplier

Does your company have an Animal Welfare Policy*

☐ Yes ☐ No

Do your employees have up to date welfare training *

☐ Yes ☐ No



Traceability Tools

Evolving legislative requirements, complex global supply chains and consumer demands mean an efficient and holistic approach to traceability has never been more important. Using our traceability tools customers have seen up to a 50% reduction in the time taken to run traceability exercises.

With our traceability tools you can understand your upstream supply chain with **Supply Chain Mapping**, run traceability checks and exercises more efficiently with **Traceability Manager**, ensure your traceability claims are fully validated via **Accreditation Manager** and deal with issues promptly via **Incident Manager**.

KEY FEATURES



Create visual supply chain maps showing product journeys and supply chain touchpoints in collaboration with your suppliers.



Manage traceability checks and exercises in one place for easy and fast reporting on trace events.



Automatically validate supplier accreditations in real-time with 3rd parties including Sedex, BRC, GFSI standards, Red Tractor.



Log incidents centrally and request information from suppliers, then cross reference with specifications to determine risk.

KEY BENEFITS



Know your supply chain better than ever before, enabling better decision making across your business.



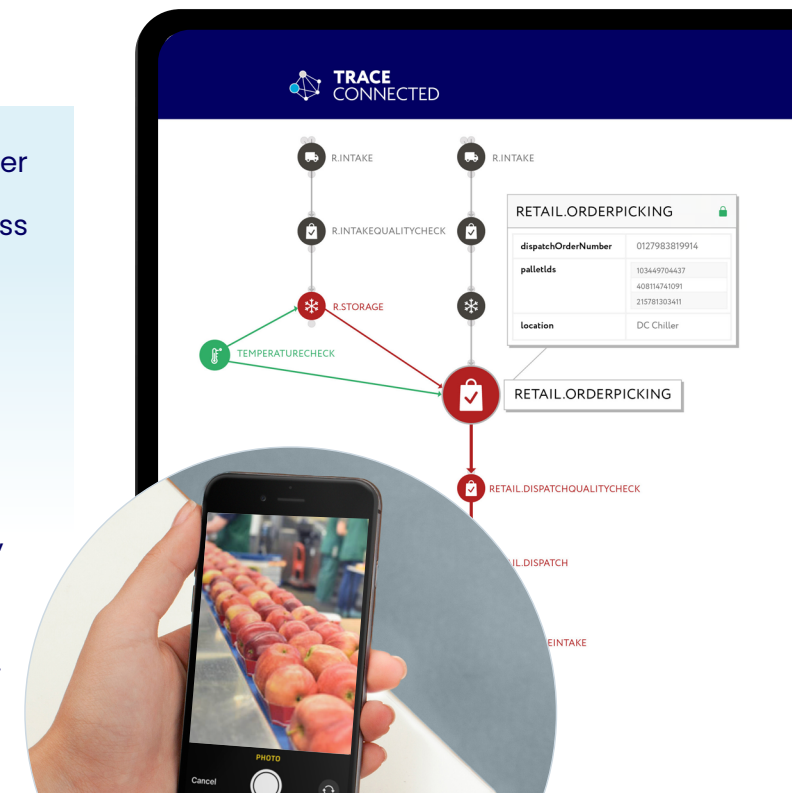
Reduce time spent carrying out traceability exercises by up to half.



Automate tasks such as accreditation verification



Get full insight into incidents, quickly and then cross reference with other data in Foods Connected for a full view of the potential impact.





Supplier Audit Tools





Our suite of Supplier Audit tools apply the same principle of easy data collection via customizable templates to your supply base.

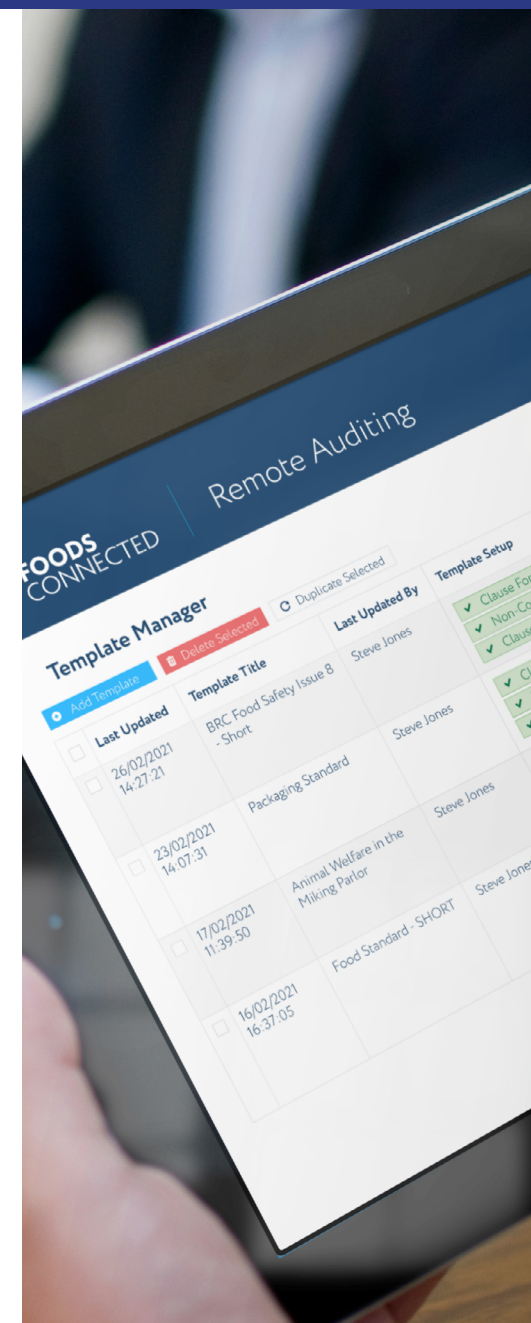
Supplier Audit Manager, Remote Audit Manager and **Visiting and Audit Schedule** combine to make managing supplier audits a breeze. The time savings speak for themselves, on average our customers have achieved up to 40% reduction in time taken to complete audits by digitizing.

KEY FEATURES

-  Conduct and share audits with suppliers on-site or remotely.
-  Complete audits on-site, both on and offline, via mobile app.
-  Create custom templates according to your requirements.
-  At a glance overview of all visits with color-coded status.
-  Report on audit activity and analyse and export trends and outcomes.

KEY BENEFITS

-  Easily schedule and manage your entire audit and meeting activity.
-  Automate scheduling and get recommended frequency so you never miss an audit.
-  Manage all communications within the system, eliminating email and ensuring visibility of responses and corrective actions.
-  Get the full picture of all comments and responses on past and current audit activity.
-  Create visibility with custom dashboards to share within your organization, with real-time visibility as audits are completed.





LEARN MORE



Our expertise

At Foods Connected we understand Food Safety and Quality.

Our industry and subject matter experts have backgrounds in Food Safety and Quality, Supply Chain Management, Sustainability and more.

They have worked in industry and recognize the pain points that food safety and quality professionals encounter on a daily basis. They've also helped our global customer base solve many of these challenges and move to a more efficient way of managing food safety and quality.

The team will work with you to understand your current processes and deliver solutions that streamline your food safety and quality workflows, keeping you efficient, compliant and innovative.





Get in touch



For a **quick no obligation demo** with a friendly face, reach out to one of our team members below.



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