

*A World of Food
Solutions*



Instilling Consumer Confidence in Food Supply Chain

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SUPPLY CHAIN PRIORITIES



Supply Assurance/
Sustainability

Quality Assurance

Food Safety Assurance

COMPETATIVE, COMPLIANT

2020 and Challenges

News Release

Nestlé Prepared Foods Recalls Lean Cuisine Baked Chicken Meal Products Due to Possible Foreign Matter Contamination

Class I Recall
Health Risk: High

030-2020
Dec 19, 2020



Food Safety

Biological Hazards
E. coli, toxins, mycotoxins, bacteria, Salmonella, rotavirus, Campylobacter infection, Staphylococcus, Clostridium perfringens, Shigella, viruses

Physical Hazards
factory contaminants, parasites, pesticides, foreign bodies, heavy metals, Listeria, dioxins, antibiotics, heavy metals

Chemical Hazards
GMO, hormones, allergens, pesticides, heavy metals, Listeria, dioxins, antibiotics, heavy metals

Intoxication
Clostridium botulinum, dioxins, foreign bodies, heavy metals, Listeria, dioxins, antibiotics, heavy metals

Icons: Pizza, Cake, Pot, Strawberry, Bread, Fork, Knife, Fish, Shell, Apple, Target



- Communication is the key!
 - Stay connected to consumer.
 - Product availability / Assured supply/ Sustainability
- Consumer behaviour
 - Personal shopping v/s home delivery
 - Temperature and health condition record during COVID – Domino's Safety Ad
- Product type
 - Fully cooked v/s raw – Launch of fully cooked meat products
- Adopt Technology

Technology support Block Chain



■ Benefits of Block chain for consumer

- Traceability
- Quality and food safety assurance
- Product test information
- Product origin

Traceability

- one step back, one step up
- what, where, & when
- disparate methods

Transparency

- entire, interconnected view
- what, where, & when
- how it's produced
- other attributes

IoT and Smart Sensors

- In an integrated approach to food safety,
- IoT temperature sensors dispersed throughout the cold and hot food chain, coupled with a food safety management task for taking HACCP required food safety temperature measurements, provides unprecedented visibility and traceability.
- Gives an end-to-end food safety strategy for live food safety management



Ready to Cook

- Customer may undercook the product
- Lead to food safety issues
- Brand Damage
- Sales loss

Fully Cooked

- Kill steps to assure Safe products
- Easy for consumer – warming up v/s ensuring cooking temp is achieved - less stressful for consumer
- Less Food safety issues

- In India, we tend to falter the requirement and use RTC production lines for RTE!
- Segregation of “High Risk” and “Low Risk” areas
- Validation of kill step
- Handling of unpacked product after cooking/kill step
- Stringent GMP protocols for people and product movement
- Environmental monitoring program





- Authentication of meat products thorough DNA testing
- RT-PCR based testing for pathogens
- Artificial Intelligence based testing for chemical contaminants like Aflatoxins, pesticides and physical contamianants

धन्यवाद

Thank you...