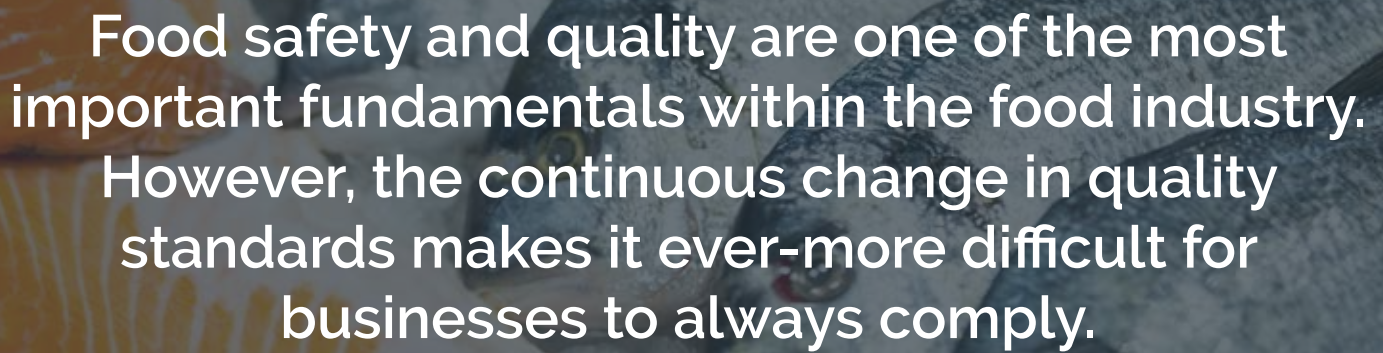# How to be successful in the food industry

Securing quality and food safety

Food safety and quality are one of the most important fundamentals within the food industry. However, the continuous change in quality standards makes it ever-more difficult for businesses to always comply.

One requirement is having the right information on the product label. Where does the product come from? What are the nutritional values? Is the product sustainable, organic, considered a healthy option? Does it meet specific labels? Is production done is a safe and sustainable way. These aspects all come together with transparency and data quality; if your data is not correct, you cannot guarantee the quality of your product. In the end, that is all that counts.

Food safety should be a guarantee. Producers need to create methods and procedures to establish this. Safe production and great quality products are key in every food producing company. Information should be registered at every moment, during every stage of the business process, and be available at any time for an inspection to certified institutions and legislators. In this whitepaper, we share the most important aspects for companies in the food industry.

Transparency is the foundation for every food company

The food industry is going through major changes. The demand for food is changing; there is a scarcity of some raw materials and the public trust in food producers, processes, and vendors needs to be restored. Simultaneously, consumer expectations are rising. As an entrepreneur in the food industry you're depending on the parties before and after you in the value chain. Having insight into the entire value chain together with chain integration is becoming imperative. Cooperation is therefore a must, just like transparency. Transparency allows other companies to better understand what the products are made of and where they originate from. Similarly, for the consumer this is also becoming increasingly important. "What is the product made of" or "Does this product consist of the ingredients that I would expect" are frequently raised questions.

01. Traceability

The tracking & tracing of the flow of good is essential in the food industry. Not only to meet the expectations of today's consumers, but also because it is a requirement from the European Union. Traceability provides a way to react to potential risks and to guarantee that the food is safe for consumption. This requirement enables the EU to quickly trace back to the source and efficiently limit or even prevent any threatening risks. Documenting everything in Excel is possible when you have a large fixed group of suppliers and customers. However, when your portfolio becomes bigger and the number of suppliers and purchasers are is growing, this becomes impossible. The 'tracking' of the flow of goods from origin to purchaser and the accompanied registration process remains a critical part of this industry. Because of optimal traceability, users are able to perform better quality controls to meet the requirements of certifications, legislations and the consumer.

02. Quality control

Quality control makes it possible to optimize processes, limit material and resource waste and to meet all the required the laws and regulations. Furthermore, quality control should ensure food safety can be guaranteed. Quality controls are needed the entire logistical and production process. When the raw materials are received, during the production and for outgoing goods. These quality controls can be temperature measurements, formulation controls or control of production processes. The goal of these quality controls is simple: guarantee the quality of the products. Naturally, companies can also use these quality controls to analyze, optimize and improve the quality controls themselves.

03. Product information

Since 1978 have been laws about what exactly should be on the label. In that year the first European directive on labeling became official. Besides being a legal obligation, it also helps consumers to make the right choices when they purchase these products. When labeling products you must state the following information: name, list of ingredients, allergens, storage and user instructions, manufacturer data, origin, expiration date, reference intake, use of animal products, nutritional value and the net amount.

04. Product choice

Making choices is evident in the food industry. Whether you are active as a producer or packer, important choices must be made that have an effect on the company's results and the way in which consumers and competing colleagues see your company. Do you choose plastic or a more environmentally friendly product? Do you use animal products or do you decide not to do this? The choices made can have a positive, but also negative impact on the way others perceive your business. Nonetheless, you should not fully base your choices on this. Choices must be made based on the vision and views of the company. Why do you exist? What do you want to contribute to this world? A choice for animal products does not necessarily have to be bad. However, some of these choices can have a negative effect on the health and state of mind of animals and workers. In which situation do the animals live and do they get enough space, enough food and a good night's rest? Under which conditions (physical, mental and financial) should the people throughout the value chain have to work? All kinds of important choices that you as a business have to make.

It's essential for every food company to have all food safety requirements, quality of products and processes in order. Your company can easily meet all these requirements. Do you want to know the opportunities and advantages of integrated ERP especially made for the food industry? Then visit the Foodware 365 website (www.foodware365.com), or send an email to info@foodware365.com.