

Meat Track

Meat Traceability SYSTEM

Yield Analysis, Traceability and
Integrated IT solutions
for Meat processors



TRACEABILITY SYSTEMS LIMITED
www.traceabilitysystems.co.uk

Meat Track

Meat Tracking and Inventory Management Systems for Meat Processing Facilities Reduce Costs and Increase Profitability

- Integrated IT modules to enhance and streamline your business
- Generate high quality data for better decision making to improve profit margins
- Eliminates time spent manually maintaining mandatory traceability records
- Reduces costs caused by recall
- Eliminates mistakes caused by transcription errors
- Fully customised to your specific management needs
- Export facilitation using GS1 EAN-UCC international bar coding standards
- Integrates within existing IT systems and production organisation, where appropriate

Features

- Order/Invoice processing system integrated with accountancy software
- Automatic inventory and batch reconciliation
- Integrated weighing and labelling using EAN/UCC 128 barcode systems
- Wireless barcode scanners and touch screens used for efficient & hygienic operation
- Advanced yield analysis reporting and automated legislative reporting
- Simplified management of compulsory labelling data
- Automated importing of supply numbers from abattoirs
- Modular systems allowing a customised solution

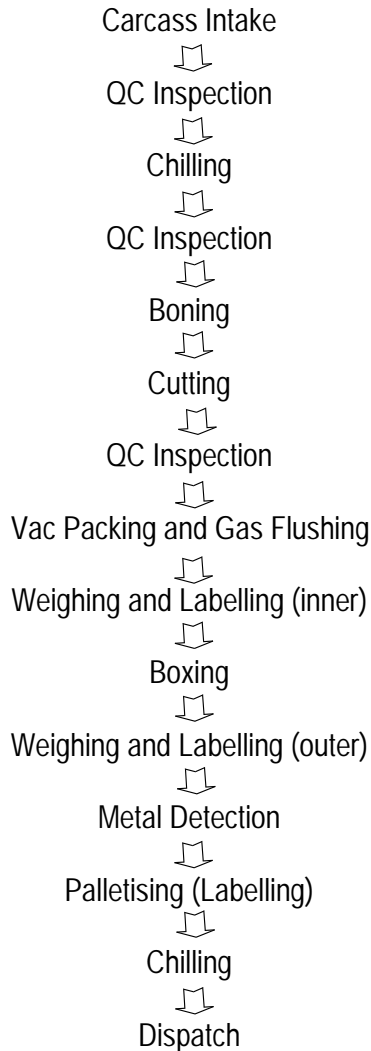
Benefits

- More time spend processing meat, not paper
- Increased profitability from improved operation
- Provides instant information in a recall situation, reducing cost and negative impact
- Facilitates identification of problem areas in your business workflow
- Profit improvement potential from high quality data reporting facilities
- Traceability legislation requirements dealt with automatically
- Increased revenue potential from export by means of standardised labelling
- Weights and measures taken automatically from machines insure accuracy



Typical Process Flow

Boning Hall:



Identify and track meat through your facility and gather hard facts on the quality and quantities throughout the processing.

Integration with accounting and order processing systems allow exact orders to be managed on an individual basis providing valuable validation of orders and shipment.

Intuitive operation for ease of use by employees.

Tailored to your work practice and utilising effective technology to save you money, the system can pay for itself in months.

EAN.UCC System is an unambiguous numbering schema used to identify goods throughout a supply chain. The numbering system can be applied successfully at every stage of production, transformation and distribution.

For Meat and Meat products the EAN 128 label contains the product code, batch code, country of origin, country of slaughter, factory of slaughter, factory of cutting, kill date, pack date, cut by date and use by date. With this barcode label, primal cuts can now be traced back to an individual animal in the case of non-batched operations, or group of animals, slaughtered on a particular date

Product Batch Details		Beef Labelling	
Batch Date:	13/03/2003	Country (born in):	IR
Product Description:	Beef	Country of Rearing / Fattening:	UK
Quantity:	50	Country Slaughtered in:	IR
Use By Date:	10/01/2004	Slaughter House Licence No.:	X2925
Supplier:	Supplier 1	Out in ('Country'):	IR
Source Batch No:	02825	Cutting Plant Licence Nos.:	
E.E.C. Number:			
Temp oc:			
Notes:			
Details for Analysis			
Batch Weight:	150	Bought In:	
Price Per Kg:	EL 40		



At Traceability Systems we pride ourselves on giving our customers the best solution for their needs. Our modular system allows us to provide a single component or a totally integrated solution. Our experience integrating traceability, inventory management and accountancy packages is second to none.

Yield Analysis

Yield and Performance Analysis are key factors in streamlining operations and improving profits in meat processing facilities. Yield analysis provides you with the data to determine the best suppliers, best quality, adherence to grading standards, seasonal trends etc, all of which is backed up by hard data.

Performance Analysis

Performance Analysis of the cutting room provides data, which allows better management of resources, determining requirements and scheduling of work, streamlining the overall operation and consequently reduces costs.

Traceability

Maintaining exact records of meat movements from supplier through to the customer is critical to provide robust reporting and traceability for legislative requirements, product safety, and damage limitation.

Stock and Inventory

Know exactly what products you have, and exactly where it is located with ease.

Technological Timing

Recent advances in technology and manufacturing have greatly reduced the cost of implementing Yield Analysis and Traceability systems in hygiene sensitive locations. Touch screen devices as well as Wireless Bar Code Scanners are affordable and commonplace and more hygienic than paper based systems.

Flexibility

Our systems are modular and so may be tailored to suit your exact needs. Functionality features may be refined to your specifications. Further, our reporting structures are modifiable so as to provide the precise information you require in the format that you need.

Export Facilitation

Exportation of meat products requires a higher level of traceability and labelling than domestic supply. Our systems can integrate with and provide labelling using EAN/UCC 128 bar codes for export.

Feedback to suppliers

Through use of individual animal as well as batch statistics, data reporting of weight at slaughter, fat percentages and wastage, meat colour, fat colour, degree of marbling are all attributes that can be monitored and allow improvement in product quality and return.

Consumer Demand

Customer awareness and demand for a high degree of traceability as well as EU Legislation is making this more a required product feature and key selling point than a damage limitation exercise.

Traceability, can you afford not to?

'The higher the penalty for safety or quality failures, where penalties include loss of market, legal expenses, or government mandated fines, the greater the benefits of reducing the extent of these safety or quality failures with traceability.'

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Further Information

For further information on any items discussed in this brochure, please contact us on 02890 651165

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