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FOOD CONNEX SUCCESS STORY

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E. G. Emil and Son Inc.

# Traceability Study

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TRACEABILITY FOR FOOD PROCESSORS

# Case Study and Workflow Overview

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## Introducing Ron Ramstad President of E.G. Emil and Sons

*As President of the company I set the standards for hard work, ethical business practices and the strong desire to produce only the best products available. With a Midwestern upbringing and over 20 years in the poultry business, it has become my personal goal to deliver the best products each and every day.*

**R**on is a hands-on owner. When we walked with him through his facility he stopped to take a moment and demonstrate a more efficient method of unloading product from a combo box to one of his employees. “This is part of the challenge.” He said, “Our solution for traceability needs to have one way to work that everyone can stick to every time.” Ron’s sentiment can be felt

throughout his entire company it is not enough to just get the work done, the work needs to be done right and done efficiently. “Decisions about our HACCP plans and SQF and certifications are made after careful research. When those plans hit the floor there should be no decision left on how those plans will be implemented.”

Emil’s previous system relied heavily on manual oversight and decision making throughout the process. Handwritten log sheets were completed by employees at each point in the process capturing key data. “We’ve got all the data right here.” He said indicating the stacks of logs, “These get stapled together and reviewed and filed, but did someone write down a 7 instead of a 9?” With that Ron identified another point important to his solution, bar code capture of key data elements like product lots allowing complete end to end traceability of ingredients and finished goods moving through his facility.

The last topic was reporting and auditing. With the paper based logs researching what happened last week would require digging through a filing cabinet. “I want to get rid of all this paper. We need to be able to see what happened with any process, and where the products went immediately.”

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- KEY GOALS
- Simplified Process
  - Automated Data Capture
  - Instantaneous Traceability
  - Audit and Oversight

## The Simplified Process



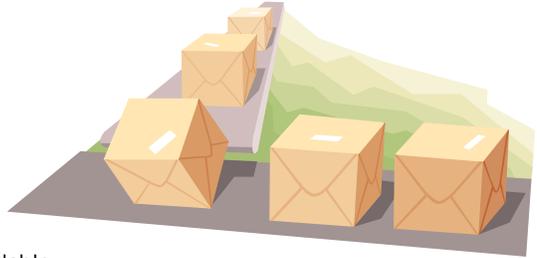
A repeatable routine

Depending on the product line Emil's products will go through between 3 and five distinct processes. The first challenge was to break these processes into routine steps with processing instructions that could be repeated.

## The Five Step Routine

- **Identify the Recipe to be made** – Each process is described in a recipe with ingredient amounts, expected yields, and line (equipment) usage. The first step is to identify what recipe will be run. This can be selected manually from a full list or against the primary ingredient.
- **Capture Ingredient Data Going In** – Ingredient data will be captured including confirmation of ingredient item identification, lot control numbers, and amount used.
- **Capture Finished Goods Data Coming Out** – Finished good data will be captured including quantity produced, weight produced, and production date.
- **Complete Prompts for Data Required based on Recipe** – Based on the recipe used the user will be prompted for additional information. For example: Oven Temperatures, Product Temperatures, Cooking Start and Stop Times.
- **Label Finished Goods With Lot Number Tags** – Each finished good must be labeled with item identification and lot control number for use the next process

## Technology Choices



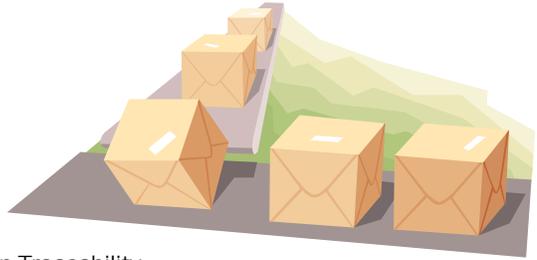
Reliable, Efficient, Affordable

Ron had several options available to him for his Traceability Solution. His decision was to go with the reliability and efficiency of a bar-code based system. This decision allowed the fast implementation with minimal restructuring of his current equipment and the flexibility to change his processes in the future.

## The Components

- **Lot Control PVC Tags with Bar Codes** – Heat and water resistant tags able to accompany the product into refrigerators and ovens without losing readability. Each tag presents human readable information on the product along with the bar-code for scanning.
- **Process Control Workstations, Printers & Scanners** – Rugged workstation enclosures with wireless bar-code scanners and industrial grade printers enable data capture on the processing floor.
- **Food Connex Bill of Material Traceability** – A robust solution to manage the recipes (bills of material) collect and organize the gathered data and report accurately on it.

## The Results



### Proven One-up/One-down Traceability

At a keystroke Ron can now report on complete one-up/one-down traceability for his products. Mock-recall tests have confirmed that in the event of a recalled ingredient he will have a full list of affected products and customers in moments. Emil's is also transitioning away from their paper logs to a paperless system.

## The Impact of Food Connex Traceability

- **Verifiable Traceability Reporting** – By running mock recalls and ingredient reporting through Food Connex Traceability Emil's is able to verify a complete end to end chain of records for each product produced and ingredient used.
- **Instant Access to Logs and Records** – Processing details such as oven and product temperatures can now be instantly retrieved for any process on any day.
- **Exceeds the Requirements for Certification** – Emil's maintains high levels of quality control and safety allowing them to qualify for SQF2000 and Organic certifications as well as exceeding USDA FSIS standards.

## To Improve Your Business



### Your Unique Business Needs

Every company has faces a unique challenge implementing traceability as no two businesses have the same combination of products, processes, and personnel within their facility. Working with a partner experienced in providing solutions to food businesses is critical to your success.

## Integrated Management Solutions

Headquartered in suburban Philadelphia, Integrated Management Solutions brings over 75 years of management experience in the food distribution industry and over 20 years in software development, making us a trusted, proven business partner for firms like yours. Our customers feel confident that we understand firsthand the ins and outs of operational and management challenges facing food distributors and processors.

Integrated Management Solutions provides “No-Nonsense” yet innovative food software solutions and support services to food processors and distributors of all sizes and shapes. Our customers, located all over the United States, range from full-line distributors to distributors and processors who specialize in all types of meat, poultry, seafood, produce, dairy, grocery and specialty items. We pride ourselves on our commitment to our customers and are confident in our ability to continuously support their growing business needs today and in the future.

**To schedule a free traceability and quality control consultation contact:**

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