

## The TraceFood Framework – Good Traceability Practice

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**Integrated RFID tags with sensors**  
- now being tested in IMPEM -

**Freshtime™ TAG TYPES**

EPCglobal: GTN, SSCC, GRAI

**MULTI-USE TAGS**

- SIZE/SHAPE/ENCAPSULATION: APPLICATION DEPENDENT
- USE:
  - REUSABLE PLASTIC CONTAINER
  - FISH TAGGED AT GILLS

**PALLET/CASE TAG (1 USE)**

- PAPER 4" X 6"

**ITEM TAG (HF:1 USE)**

- PAPER
- BOTTLE CAP

SEMI-PASSIVE RFID: TODAY ISO 18000-6B; 2006 EPC GEN 2 & ISO HF 15693

SINTEF 4th SEAFOODplus Conference, Bilbao, June 5, 2007

**Good Traceability Practice Guidelines**

**TraceFood GTP**

Implementation of internal traceability

- Unique ID
- Transformations
- Data recording

Implementation of chain traceability

- Traceability Process Mapping Method

Electronic exchange of information (TraceCore)

- General
- Sector specific
- S+: Fish, Shellfish

More to come

Data capture

- Bar codes
- RFID tags
- Procedures

Sector specific master data

- S+: TraceVoc

Sector specific lists of data to be recorded, and corresponding verification methods

- Mineral water
- Honey
- Meat
- S+: Fish, Shellfish

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As of January 1<sup>st</sup> 2005, all food produced and processed in, or exported to, the European Union must comply with new standards codified in EC Regulation 178/2002. This regulation, which sets out food safety principles and responsibilities, also explicitly requires implementation of food traceability, defined as the ability to document the production, processing, and distribution history of food and its components. §18 states that each food business operator must be able to identify all its suppliers and all its customers, and that each food product must be labelled to facilitate traceability. In addition, the guidance document to this regulation states that food business operators should be encouraged to develop systems to document the exact relationship between inputs and outputs, i.e. exactly which raw materials and ingredients were used in the production of which products. Beyond its role in food safety, traceability is an important tool for rationalization, optimal production, improved industrial statistics, chain communication, and marketing. To have an efficient traceability system to facilitate the communication between the links in the chains, it is essential to have common standards, guidelines etc, covering both the words used and the IT language used. The TraceFish standards, containing a traceability vocabulary and a method for keeping track of traceability were developed four years ago. This standard is presently being further developed and implemented in the SEAFOODplus project. A TraceFood Framework is now developed consisting of result from several EU projects. This has created a synergy effect and has speed up the development process significantly. In this presentation the TraceFood Framework and its GTP will be presented. Finally, the latest results from technological testing of tags will be presented too.