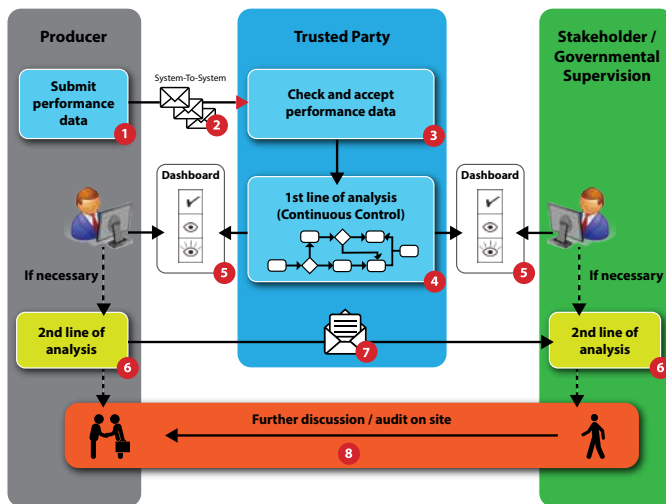


Intelligent Food Safety Control (IFSC)



**Continuous performance
monitoring in meat supply chains**



- 1 The meat producer submits its performance data.
- 2 The data is exchanged via a secured connection.
- 3 The service providers checks the data-quality and accepts data that satisfies the requirements.
- 4 The accepted data is analysed.
- 5 The analysed data is visualised against (legal) safety norms and can be viewed via a secured dashboard.
- 6 If necessary (in case of errors/low performance on the dashboard), the producer or the supervision agency can conduct a 2nd line of analysis.
- 7 The producer submits a report that explains the error/low performance and its actions.
- 8 In case the supervision agency is not satisfied, an officer can go to the producer for further discussion or an audit on site.

IFSC provides the following benefits for meat producers:

1. Better meat quality control through business intelligence: the availability of near real time and validated data on your performance changes the game of quality control. The staff at the abattoir can plan quality control processes, inspections and analytical processes more efficiently and data driven. Internal and external reporting to supervision agencies becomes an automated process.
2. The automated data integrity analysis service (in development) will provide parties with reliable, continuous audits on their IT systems: if there is no inconsistency between the data sent by abattoirs and the verification data sent by the lab, this means that the abattoir is 'in control' of its IT. And if the abattoir can adequately act in case of inconsistent data (find out what the reason is and address it), this means that it is in control of its quality assurance processes.
3. Other stakeholders – such as retailers down the chain – can request data in a structured format. Thanks to the data integrity services on top of other controls, stakeholders can be sure that the data they get is reliable.
4. Positive corporate image: any company with a state-of-the-art food safety control system demonstrates both the willingness and ability to be transparent about its performance. Being transparent on your performance on food safety control is a clear signal that your company is compliant and committed to provide high-quality and safe meat products.
5. Complete support from inception and design to implementation and service management.
6. Predictable food safety monitoring cost thanks to predefined service fees.

Thauris

Thauris specialises in optimising information exchange and analysis by transforming inter-organisational information chains. Clients – including businesses and government agencies – benefit from higher process and data quality through the use of secure and flexible information technology. Together with its partner EBPI, Thauris supports clients from inception and design to implementation and service management. IFSC is one of the signature solutions that is currently employed for meat safety control in the Netherlands.



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