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Traceability

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Traceability: definition

Ref: Regulation (EC) 178/2002 – article 18

- *The ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution*
- **ATTENTION:**
 - **traceability > mandatory until distribution**
NO need to trace the final consumer...



Traceability (also called “external” traceability) \neq Internal traceability

Traceability (= external traceability)

Consists of keeping the information:
one step back: to the origin of all ingredients

one step forward: to the recipients of the products made

Traceability is mandatory

It allows the organisation of withdrawal/recall in case of non conformity on products or ingredient

Internal traceability

The **link is done** between all raw materials and ingredients used and all cheeses or dairy products made

Internal traceability is voluntary

It should allow the limitation of withdrawal/recall measures if a contamination is identified only in one specific ingredient





External traceability: What information must be kept?

	Ingredients or products of animal origin:	Ingredients or products of non-animal origin:
Name + address of supplier/customer	Mandatory	Mandatory
Accurate description of ingredient/product	Mandatory	Recommended
Quantity	Mandatory	Recommended
Reference of lot/batch/consignment	Mandatory	Recommended
Date of dispatch	Mandatory	Recommended



External traceability: How to provide the information?

- No obligations of means
- Responsibility of the producer
- Examples:
 - Copies of invoices, dispatch notes, ...
 - Hand-written log
 - ...

Dag och spridningsort	Tid	Varuslag	Plats	Temperatur	Övrigt
2018-02-13	05:45	Latte	301	4.4 °C	
2018-02-13	05:45	Latte	302	4.4 °C	
2018-02-13	05:45	Latte	303	4.4 °C	
2018-02-13	05:45	Latte	304	4.4 °C	
2018-02-13	05:45	Latte	305	4.4 °C	
2018-02-13	05:45	Latte	306	4.4 °C	
2018-02-13	05:45	Latte	307	4.4 °C	
2018-02-13	05:45	Latte	308	4.4 °C	
2018-02-13	05:45	Latte	309	4.4 °C	
2018-02-13	05:45	Latte	310	4.4 °C	



Data	Prodotti	Lotto	Carico	Mese	Scarico
09/03/2018	Latte fresco past	20318	30 bott		0
	Tomino Fresco	10318	40 pezzi		2
	Vigonella	260218	20 conf.		0
	Tomino Piem.	2602C020518	10 conf.		0
	Peperò	0	0		0
	Tomillo	2602C020318	10 conf.		1
	Mozzarella	280218	30 pezzi		0
	Burrata	280218	20 pezzi		0
	Tomà stagionata	101217	8 pezzi		3
10/03/2018	Latte fresco past	90318	30 bott		2
	Tomino Fresco	80318	35 pezzi		1
	Vigonella	90318	20 conf.		4
	Tomino Piem.	0903C020918	10 conf.		0
	Peperò	0	0		0
	Tomillo	0903C020918	8 conf.		0
	Mozzarella	70318	30 pezzi		0
	Burrata	70318	20 pezzi		0
	Tomà stagionata	101217	8 pezzi		3
17/03/2018	Latte fresco past	160318	30 bott		0
	Tomino Fresco	150318	40 pezzi		2
	Vigonella	110318	20 conf.		5
	Tomino Piem.	1103C0150318	10 conf.		0
	Peperò	0	0		0
	Tomillo	1103C0150318	10 conf.		1
	Mozzarella	150318	30 pezzi		0
	Burrata	150318	20 pezzi		0
	Tomà stagionata	101217	4 pezzi		3
24/03/2018	Latte fresco past	2303018	30 bott		0
	Tomino Fresco	230318	40 pezzi		2
	Vigonella	200318	20 conf.		2
	Tomino Piem.	2003C023318	10 conf.		0
	Peperò	2003C023318	8 conf.		0
	Tomillo	2003C023318	10 conf.		1
	Mozzarella	280218	30 pezzi		0
	Burrata	280218	20 pezzi		0
	Tomà stagionata	101217	8 pezzi		3
31/03/2018	Latte fresco past	300318	30 bott		0
	Tomino Fresco	290318	40 pezzi		2
	Vigonella	250318	20 conf.		0
	Tomino Piem.	2503C030518	10 conf.		0
	Peperò	2503C030518	0		0
	Tomillo	2503C030518	10 conf.		1
	Mozzarella	280218	30 pezzi		0
	Burrata	280218	20 pezzi		0
	Tomà stagionata	101217	8 pezzi		2



The notion of batch...

- Reg (EC)n° 2073/2005 > A batch is “a group or set of indentifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period”.
- The producer shall define his batch
- One batch can be:
 - 1 day (identified by the date of production, or another codification...)
 - 1 week (identified by the number of the week, or another codification...)
 - another common period of production
- **What consequences of a large batch? > more products will be lost in case of non-conformity**



Tools available for traceability



Case studies – examples

6.1 Power Point External Traceability at Jurss Mejeri

6.2 Power Point External & Internal traceability at La Dolce Fattoria

6.3 Power Point External & Internal traceability at ‘Under the Balkan’

Possibility to trace one step forward

Teachesy

Farmhouse and Artisan Cheese & Dairy Producers

Erasmus+



TRACEABILITY

Case Study of Traceability measures for fresh milk products in the small artisan dairy UNDER THE BALKAN FARM, Bulgaria

Teachesy

Farmhouse and Artisan Cheese & Dairy Producers European Network

Erasmus+