

How does end-to-end food traceability work? From goods-in to customer despatch, every link matters.

For food manufacturers and processors, effective food traceability isn't simply about recording batch numbers. It's about connecting every stage of the production process so you can track ingredients, monitor production and identify exactly where finished products have gone.

Here's how a connected food traceability system should work:

1. GOODS-IN – Know what arrives

Record supplier details, product quantities and incoming batch or lot codes. This establishes the starting point for traceability and helps identify stock that needs checking before entering production.

2. STOCK AND INTERNAL MOVEMENTS – Keep batches connected

When ingredients move between storage areas or production lines, those movements need to be recorded. This ensures the original batch identity is maintained wherever materials go.

3. PRODUCTION – Connect ingredients to finished products

Record which ingredient and packaging batches are used in each production run, including relevant rework and intermediate products.

This creates two-way traceability: trace a finished product back to its ingredients, or follow an incoming ingredient batch forward to the products in which it was used.

4. YIELD AND PRODUCTION RECORDS – Understand performance

Compare material inputs with finished output to monitor production yield,

investigate cost variances and identify potential waste.

5. PACKAGING AND LABELLING – Get product identification right

Ensure finished products remain linked to their production batches, with labels and case records matching the relevant production information.

6. WAREHOUSE AND DESPATCH – Know where products go

Connect finished products, batch numbers and customer orders so you can identify exactly which business customers received a particular batch.

The result? End-to-end food traceability that works as part of everyday production.

The familiar requirement of *one step back, one step forward* becomes much easier to manage when information is connected throughout your operation, rather than held in separate systems or spreadsheets.

That's what Hub & Spoke food traceability software is designed to support.

Our modular approach can provide a standalone traceability solution or work alongside your existing systems, connecting production, stock, labelling, weighing and despatch processes according to your requirements.

Want to understand what a good food traceability system should include?

We've put together a practical guide covering the complete process, from goods-in to despatch, including what to look for when choosing traceability software.

📖 Read our latest article:
https://foodservices.solutions/the-proven-framework-for-end-to-end-food-traceability-from-goods-in-to-despatch/

Contact us

📞 0121 289 9648
📩 enquiries@foodservices.solutions

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