Food service companies face numerous challenges today, but food safety is arguably the greatest threat to a brand’s success.

Recent years have seen a dramatic increase in foodborne illness outbreaks. Intense media coverage of these events has eroded consumer trust and compelled governments to increase regulations that have wide-ranging affects for food service, retail and manufacturing companies.

The Food Safety Modernization Act (FSMA) in the US is one such regulation that stresses the importance of traceability and compliance in the food supply chain. While food service companies are not directly covered by this Act, many of their suppliers are.

To comply with the new rules, food service companies must meet high standards of traceability and compliance across all of their products throughout the supply chain. With write-offs in the tens of millions of dollars, potential criminal penalties and their brand’s trust on the line, food service leaders can no longer afford to be reactive on food safety.

Leading food service companies are turning to product lifecycle management (PLM) as a critical element of their brand protection and risk management strategies. As a single version of the truth for product data, PLM can provide traceability over the full development lifecycle of a product, ingredient, process, or idea, from concept to manufactured product.

While traceability can’t prevent problems caused by operational errors, it can reduce risk by enabling companies to quickly respond during food safety incidents by creating visibility to product data automatically within the PLM solution. This allows companies to identify, isolate and remedy the issue quickly and/or provide proof that their products are safe, overall minimizing financial and consumer impact.

Historically the food service industry has lagged in PLM adoption, citing high implementation cost and level of effort as barriers. Food service companies can remove these barriers with a cost-effective PLM solution that enables them to quickly realize the benefits.
Rapid PLM for Food Service

Accel for Food Service is a pre-configured PLM solution designed for rapid implementation, enabling companies to reduce the time, investment and effort to deploy PLM. Traditionally, PLM implementations can cost more than $500,000 and require upwards of 20 weeks to deploy. By comparison, Accel for Food Service is designed to deploy in as little as 8 to 10 weeks at an implementation cost ranging from $100,000 to $150,000.

Accel for Food Service is built on Oracle’s industry-leading Agile PLM for Process application, providing a fully configured specification management solution that companies can begin using immediately after implementation.

Pre-configuration of Oracle’s Agile PLM for Process solution:
- Specification templates
- Base data
- Workflows
- User profiles based on food service industry best practices
- Data and process scripts that simplify data gathering

Training materials and initial facilitation ("train the trainer")

Additional Agile PLM for Process functionality available depending on needs and requirements

Protect Your Brand with PLM

The investment in PLM is a preventative measure that can cost a fraction of the amount it can take to contain a major food safety incident.

Your company can quickly realize significant business benefits including:

- **Full visibility** into comprehensive, auditable product information
- **Traceability** of nutrition, compliance and ingredient information for each menu item
- **Reduction in compliance risk** and cost
- **Improved response time** to consumer safety issues/risk management
- **Closed-loop quality tracking** linked to menu items and suppliers

Our Accel for Food Service implementation methodology enables companies to:

- **Reduce** setup time and implementation cost
- **Minimize** configuration effort
- **Aid** in rapid business process documentation
- **Facilitate** user adoption
- **Streamline** data migration

To learn more about Accel for Food Service for your company, contact:

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