

FOOD & BEVERAGE TECHNOLOGY REVIEW

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Food Safety Tech Edition



Safety

FOOD SAFETY TECH

COMPANIES IN EUROPE 2020

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The annual listing of 10 companies that are at the forefront of tackling food safety challenges by providing solutions leveraging technology in Europe

Safety

Towards Improved Food Safety

Today, the cases of foodborne illness and food contamination are making headlines all over the world. Millions are falling sick because of unsafe food. One of the main reasons behind the decline of public health is the poor food safety culture and practices followed by manufacturing companies. Besides, a majority of the organisations still rely on paper-based checklists, which not only fail to guide staff in taking corrective measures but are also time-consuming, decrease productivity, and fail to provide visibility into business performance. “To address these challenges, organisations must implement a concrete, effective, and economically sustainable food safety management system,” says Alessandra Guidi, Founder and R&D head of Safety. However, the challenge for food safety authorities is to convince the food manufacturing companies to shift from legacy approaches to automated systems.

By combining its robust technology with vast experience in the world of food safety, Safety, a promising food safety management technology provider, has been successfully revolutionising the food manufacturing industry and the interaction with the Governmental control.

Safety has developed a state-of-the-art Safety Check Management (SCM) system that helps food manufacturing organisations to create and manage food safety plans. “Our SCM platform not only optimises food safety management and human resources but also standardises the systems and increases the promptness of monitoring and auditing processes, especially when multiple production units are involved; moreover, allowing a remote control, the system could be used by both companies and Public Officers, saving time and money; moreover, what’s going on for the Covid-19 underlines the importance of this features.” explains Alessandra.



ALESSANDRA GUIDI

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As a centralised food safety management system, Safety allows organisations to handle multiple production sites simultaneously in real-time by displaying planned and completed activities or non-conformities, all through a single dashboard. This will enable companies to move away from paper documents while being able to print any document as and when required. The most notable feature of SCM is its user-friendliness and customisation, which allows food business operators to create and modify the system as needed. SCM also accelerates on-site operator functions while providing a higher-- level off-site check and audit management, together with training and advice on company activities.

By deploying SCM, food manufacturing companies can reduce the risk of foodborne illness and increase the company’s reputation, especially towards Official Controls. It also improves interactions with regulators through plan revision traceability and transparency. Based on the ISO 22000 model, SCM can be aligned with the British Retail Consortium (BRC) and International Featured Standard (IFS). This allows Safety to integrate their systems with IoT and blockchain technology. “All in all, we have set up a very effective, complete, and revolutionary system that guarantees simplicity and autonomy in configuration,” asserts Alessandra.

Unlike other IT systems, Safety not only collects and processes data but also guides and supports the development of food management systems. SCM is particularly versatile, allows dialogue with other software and makes operators autonomous both in configuration and personalisation of food safety management.

The future holds even brighter prospects for Safety, as it continues to underline the economic and cultural value of food safety in society. For the road ahead, the company intends to strengthen itself on the international scene and for this reason, it is launching a rebranding dedicated to the foreign market with the name MOREFROMFOOD. 