

Digital Transformation OF THE SUPPLY CHAIN





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Introduction

The next-generation digital supply chain

Find out how digitising your supply chain will make your business data

More flexible, More granular, More accurate, More efficient,

and massively reduce your business costs!





Introduction

Digital Supply Chains provide Real-Time Access to Information.

Visibility of supply chain data is critical to success. By digitising your supply chain you can benefit from real-time access to the latest supplier data and internal business data; And create live reports that demonstrate detailed and accurate supply chain insights, **facilitating quicker and smarter business decisions.**

Let us help you transform your business!

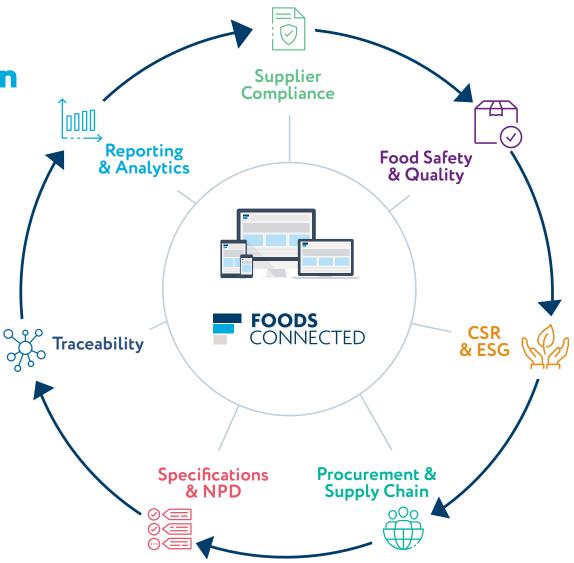


Delivering complete supply chain digitisation

Foods Connected connects all elements of your supply chain activity, delivering the information you need, when you need it. Our innovative suite of cloud-based supply chain management solutions help to streamline key supply chain processes, improving process efficiency and data visibility to minimise risk and boost profitability.

Foods Connected work with the world's largest retailers, food processing / manufacturing groups and food service providers, as well as many SME food operators, to deliver scalable and tailored digital supply chain solutions.

Implement Foods Connected as a stand-alone platform or integrate it with your existing ERP system to deliver your very own 'Connected Supply Chain' that works for your business.

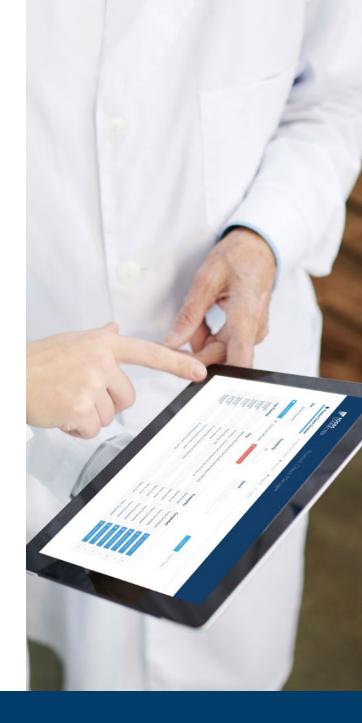




Supplier Compliance

Supply chains have become increasingly complex, making them increasingly more difficult to manage, resulting in increased risk. Now, more than ever, businesses require robust systems that deliver increased transparency and control to support the ongoing management of their supplier compliance programs.

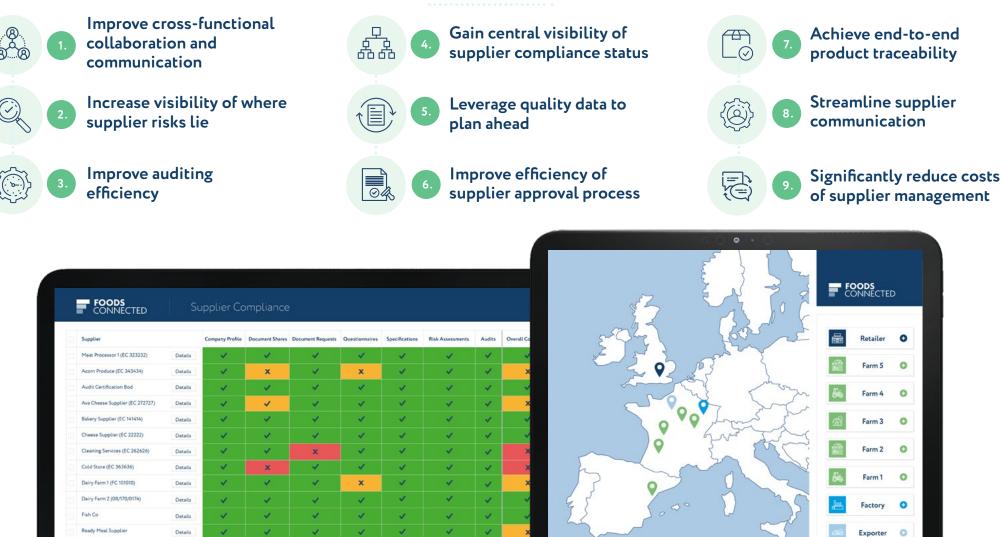






Supplier Compliance

The Benefits



x



Dairy Supplier (EC 212121)

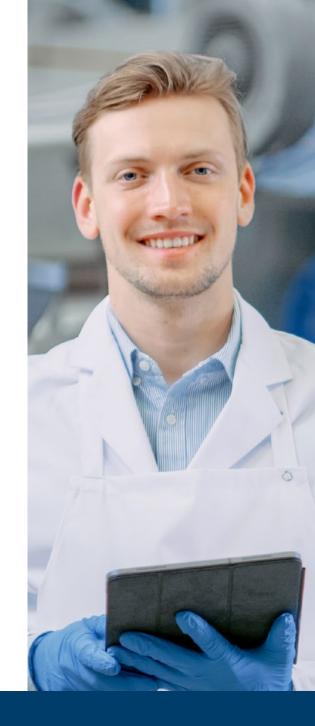
Details

Food Safety & Quality

Food Safety and quality management has become an area of increasing concern for food businesses globally, with non-compliance and food recalls posing a catastrophic risk. Therefore, it is critical that businesses have the tools they need to ensure they receive safe and authentic raw materials from suppliers, to deliver consumer products that meet the intended specification.

Digitising your food safety and quality management minimises the risks involved and provides the best protection when proving compliancy with industry regulations.







Food Safety & Quality Management



CON	NECTED	Internal Do	cument Man	ager			4	2
Document:	s 📓 Activity Overview	v 🔲 Template Ma	nager 🥻 Admin					
Site	Created By	Status	Category	Sub Category	Sort By	Search	Filt	
All	~ All -	All ~	All ~	All	- Last Updated -		- Clear F	
New Docume	ent 🗊 Delete Selected	View Selected					Glisar P	
Date	Document Name		Documen	t Category	Document Sub Catego	ry Version	Status	
22/02/2021	Pest Control SOP		Technical		Pest Control	1.7	Inactive	
17/02/2020 22:36	GMP		Technical		CCP's	1	In Progress	1
17/02/2020 22:36	Manufacturing Best Practic	ce	Technical		Standards	1	In Progress	
17/02/2020 22:36	Vehicle Pre-start Checks		Technical		Standards	1	In Progress	
17/02/2020 22:36	Pest Control SOP		Shop		H&s	1	Completed & Approved	
17/02/2020 22:36	Shrimp Farmer Guidance N	Votes	Home Deli	ivery	Standards	1	Completed & Approved	
17/02/2020 22:36	Delivery Policy		Home Deli	very	Standards	1	Completed & Approved	
17/02/2020 22:36	BRC Global Standard for F	ood Safety - Issue 7	Home Deli	very	Standards	1,1	Completed & Approved	
17/02/2020	BRC v7 - Global Standard f	for Food Safety	Home Deli	WERV	Standards	7.1	Completed	

FOODS CONNEC	TED	Goods Intake Check	\$
Title	Apple Plan	t Pasteurizer CIP Check	
Reference Number	255-1		and a
Date Started	19/02/21 10):44 (Version 3.0)	
Completed By	Steve Jone	5	
Approvers	Lauren Bus	h, Mark Ritchie	A
Status	Approval R	equired	
Monday			
Date		15/02/2021	
Start Time		03:00	
End Time		03:30	
Divert Check at 96°C		Pass	
CIP Caustic Strength	(1.5 - 2.5%)	Pass	
CIP Temperature (60°	C - 75°C)	Pass	
Final Rinse Water (pH	7)	Pass	



Procurement & Supply Chain

The purchasing of products and raw materials can be complex and time consuming, with pricing decisions often based on gut instinct rather than backed by data. Fragmented data capture, processing and storage makes it difficult to report on and analyse historical performance to help make evidence-based decisions.

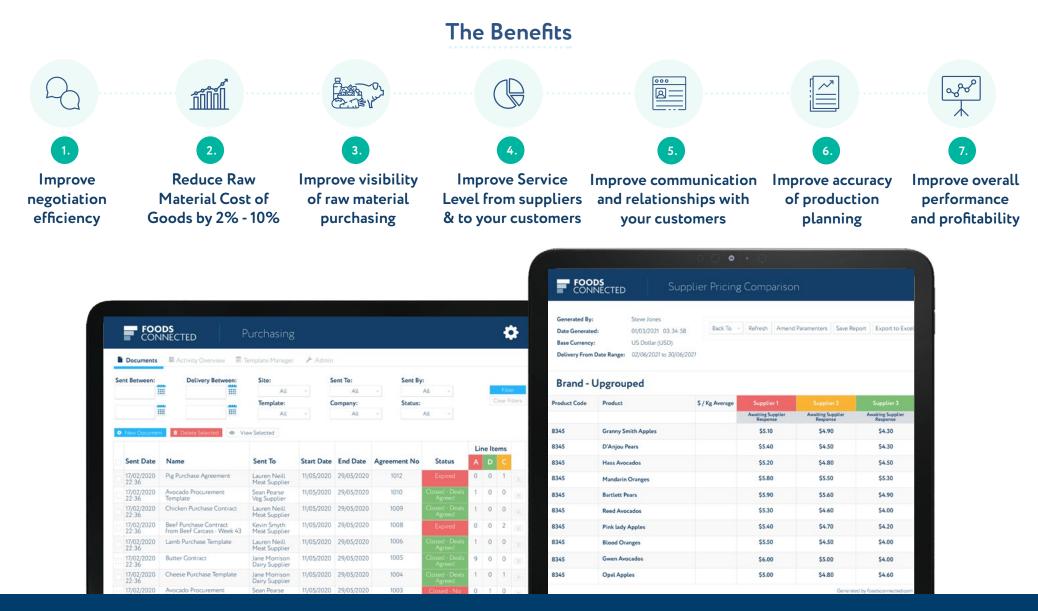
Our Procurement and Supply Chain solution digitises procurement processes hosting all information on one simple platform to reach the best agreements for both customer and supplier.







Procurement & Supply Chain





Specifications & NPD

Our Specifications and NPD solution ensures that collaborating with your team members, suppliers and customers on specifications and new product development is as simple as possible. The solution is designed to mitigate risk of miscommunication, human error or loss of information, by bringing all of vital information into one central hub, using sharable and standardised formats. One Source of the Truth is a key benefit of the Specification Manager ensuring suppliers and customers are all accessing the same data.







Specifications & NPD

The Benefits



FOODS CONNECTED	Specification	State 1
Overview Description		
Raw Material Primal 1 Description		
Retail Packaging (Primary Format Bottom Pack Top Seal Additional Packaging	/ Food Contact)	
Tare Weight: Pack Orientation Label Primary Label Primary Label Position		
Packaging Details		
Pack Dimensions	200mm x 150mm x 40mm	
Dimensions Recyclability % of Recycled Material	200mm x 150mm x 40mm 50%	
Recycling Detectable	Yes @ No O	



CSR

The days of 'green standards' being a 'nice to have' for businesses are gone. Today, implementing measures for improvement and excellence in the areas of sustainability and corporate social responsibility are becoming more important for business success.

Foods Connected provide the tools your business needs to capture sustainability and CSR data that truly matters to your business and your customers.







CSR



Supplier	Total kWh (kilowatt-hours)	Emissions Calculation tCO2e	kgCO₂e per widget	Rank	Supplier S
Packaging supplier	97,487.91 units	19.99 tonne	0.09 kg	1	Susta
Meat Retail Packer	258,266.48 units	48.73 tonne	0.20 kg	2	Group Name
Veg Supplier	54,719.10 units	10.41 tonne	0.69 kg	3	
Fruit Supplier	19,852.34 units	3.73 tonne	0.75 kg	4	Business Group A
Finished Foods	141,907.18 units	26.71 tonne	1.09 kg	5	Bakery Business B
				1.20	Food Business C
					Business Group D
\frown					Bakery Business E
SC	IENCE				Food Business F
BA BA	SED				Business Group G
	RGETS				Bakery Business H
	IULIO				,

Supplier Sustainability Ranking Table

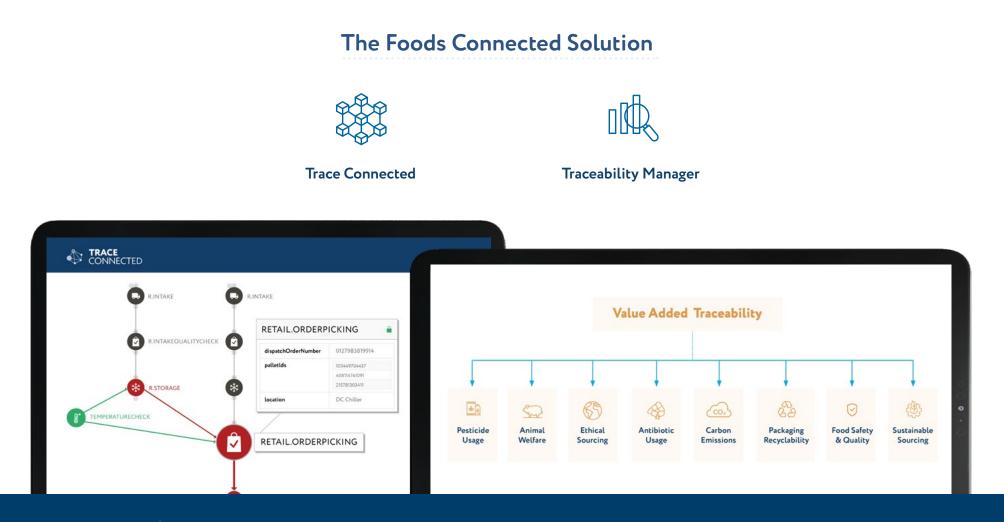
ustainable Supply Rank by Grou

Group Name	Outcome	Rank ^
Business Group A	79.74%	1
Bakery Business B	79.01%	2
Food Business C	75.44%	3
Business Group D	69.74%	4
Bakery Business E	69.01%	5
Food Business F	65.44%	6
Business Group G	59.74%	7
Bakery Business H	59.01%	8
Food Business I	55.44%	9



Traceability

Product Recalls can be extremely challenging for food businesses to contend with, without the right digital tools in place to efficiently track and trace your product journeys. With a blockchain inspired solution in place you can easily reduce the time and administration associated with trace requests. Plus, reduce risk in your supply chain by having full and instantaneous visibility of your supplier's product movements.

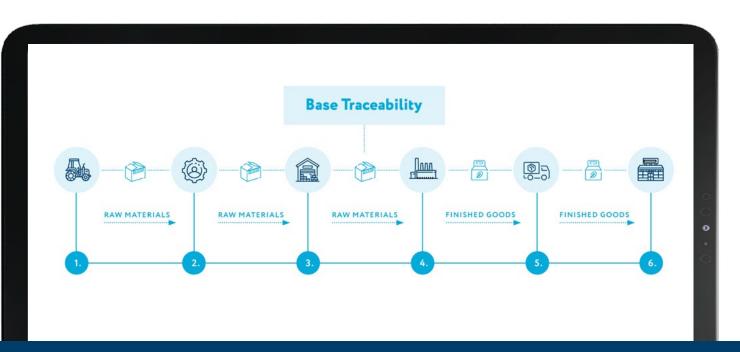




Traceability

The Benefits

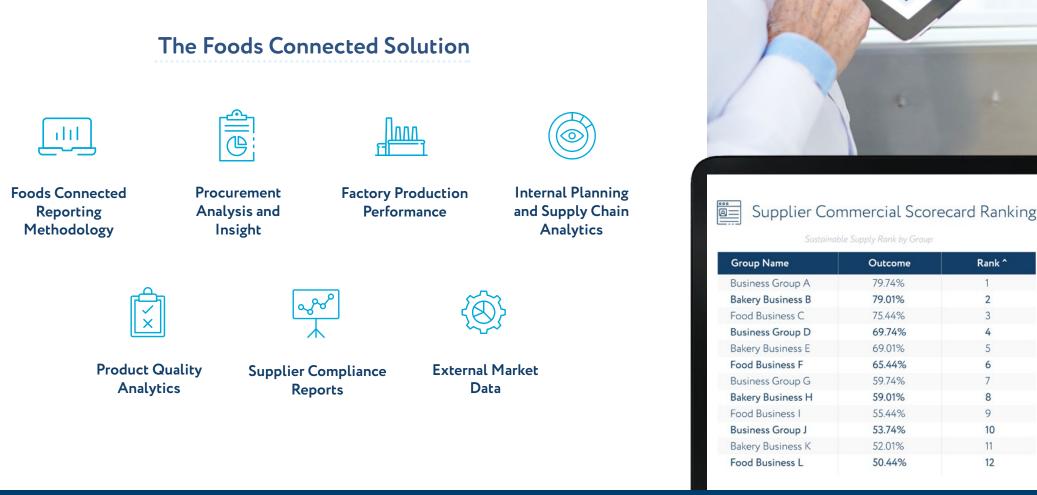






Reporting & Analytics

Make evidence-based decisions with configureable and insightful dashboards and ensure that the right analytics are delivered to the right person at the right time, ultimately increasing cost and time efficiencies in your food business. With analytics and data driven reports you can make confident, evidence-based decisions for now and the future.





Rank ^

2

3

4

5

6

9

10

11 12

Outcome

79.74%

79.01%

75.44%

69.74%

69.01%

65.44%

59.74%

59.01%

55.44%

53.74%

52.01%

50.44%





Why Foods Connected?



CLOUD-BASED, ONE STOP SHOP

Manage all aspects our your food supply chain within a **single pane of glass solution.** Benefit from increased visibility with real-time updates, and collect or review data on the go through the Foods Connected App. We offer complete end to end control across your business, at your fingertips.



Our software is designed **by food professionals, for food professionals** and developed by experienced IT professionals to bring your desired supply chain management functionality to life. We actively hire the highest calibre of industry expertise, to ensure platform development is driven with knowledge and insight at the core.



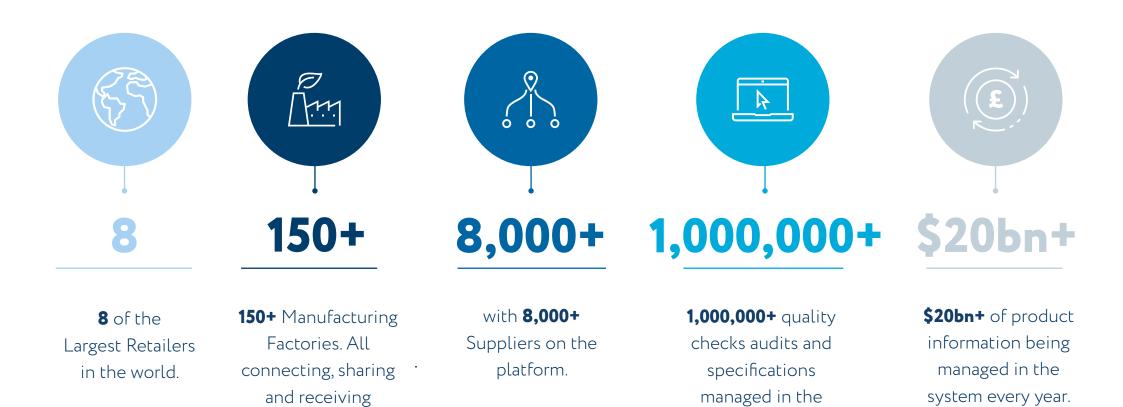
PAPERLESS, COVID-SAFE SYSTEM

Our configurable solution supports **100% paper free** practices, replacing traditional paper based documents with cloud based documents. Not only is this excellent for your CSR, going paper free is Covid Safe.

End to end software solutions. Configurable for your business.



Why Foods Connected?



system.

FOODS

information.

What our customers say.



In my opinion one of our biggest issues is the disconnect we have in our food system. We need to know how our food is produced and where it comes from. I'm delighted to be a research partner with Foods Connected to help address these challenges.

Professor Chris Elliott, Pro Vice Chancellor, FACULTY OF MEDICINE, HEALTH & LIFE SCIENCES BELFAST.



We needed a solution to manage our expansive supply chain globally, to create greater transparency over every tier of our diverse network. Foods Connected has provided us with a number of integrated solutions, bringing visibility to our operations, to better track our supplier compliance, mitigating any potential risks.

Simon Rose,

HEAD OF PURCHASING AND INVENTORY, MARLEY SPOON



Since partnering with Foods Connected we have been able to rapidly streamline our supplier management processes and enhance our data collection. The system is really easy to use and is having a positive impact on ourselves and our suppliers.

Ashleigh Horn,

RESPONSIBLE SOURCING MANAGER, COOK FOOD



Foods Connected has provided the framework to capture agreed sales & purchasing outcomes in one centralised location. This enables ease of comparison on all best price options for more informed business decisions.

Graham Spicer, HEAD OF NEW BUSINESS, WOOLWORTHS



The Foods Connected Specification management tools have allowed us to simplify, standardise and collate all our product data across a multitude of suppliers meaning we have access to the data we need as we need it.

Laura Robinson, TECHNICAL CONTROLLER, FINNEBROGUE



Foods Connected has allowed us to easily digitise all of our internal factory auditing across multiple sites allowing us to drive improvement, standardisation and visibility.

Paul Murphy,

ASSISTANT GROUP TECHNICAL MANAGER, ROSDERRA IRISH MEATS GROUP





Got a question?

Simply drop us a line and we'll get back to you as soon as we can!



info@foodsconnected.com

For a **quick no obligation demo** with a friendly face, reach out to one of our team members below.



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FOODS CONNECTED

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Thank you for reading

www.foodsconnected.com

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