A UNIFIED APPROACH TO MODERN CONFECTIONARY SAFETY
BIOVIA SOLUTION OVERVIEW
Datasheet

Food traceability requirements continue to increase in general, with the need to track ingredients in hours, not days. An organization like confectionary companies handling ingredients like sugar or cacao powder should, at a minimum, be able to trace the ingredients one step forward, and one step back, in response to requests from suppliers, buyers, and regulatory agencies. With BIOVIA, confectionary companies can easily provide this information on short notice, satisfying regulatory requirements and responding quickly to recalls or quality concerns.

FOOD SAFETY CHALLENGES

Can you easily track all the finished confectionary goods that a batch of raw materials like sugar or cacao powder went into? What if those finished goods that have used for tasting panels, been shipped for consumer research, or final consumption and one the raw materials have issues?

How do you respond to the FDA's demand under the Bioterrorism Act Title III to identify a potential source and cause of any deliberate or accidental contamination of the confectionary you produce? How do you establish and maintain the required records? And how do you prove safety so the FDA or the CBP don't seize any shipment of your products?

If a consumer had a food quality complaint, could you quickly identify all the ingredients and batches used during production? How fast could you produce the information? What if the issue is cross-contamination of equipment with an allergen during manufacturing, or improper cleaning? How do you ensure proper procedures are being followed?

While these are pressing concerns for any confectionary company, they are also the types of questions regulatory agencies ask during routine audits. If this information can't be quickly produced, you may be at risk of warning letters or more severe actions. Additionally, smaller R&D testing or manufacturing facilities are coming under increasing scrutiny, meaning these concerns are shared across even more of the industry.

PAPER AND SPREADSHEETS ARE NO LONGER ENOUGH

Any confectionary facility, whether for R&D or manufacturing, has a Food Safety Plan in place. However, the procedures this plan governs are too often paper-based, or carried out using static and manually-updated spreadsheets. In an era where regulatory agencies expect information to be provided rapidly upon request, the hours or days it can take to compile reports using these outdated methods is unacceptable.

Today's regulatory environment presents a two-pronged approach, where any food-handling facility must be able to trace ingredients one step forward and one step back, while implementing a risk-based approach to preventative controls and a plan for efficient recalls. Together, these requirements paint the need for comprehensive ingredient traceability across testing and manufacturing batches, along with flexible procedure execution for both R&D and quality controls.

TRACEABILITY OF INGREDIENTS

Managing ingredients - especially the traceability of ingredients - is key for any confectionary company. You need to know from which lot the raw materials like sugar or cacao powder is coming from. You need to have full control for safety and compliance purposes and to be able to respond quickly in the context of the Bioterrorism Act. And you might need the information for your internal processes like for internal tasting panels when you want to optimize quality.


The traceability of your ingredients if critical for compliance and safety. With BIOVIA you can easily track the lots of your ingredients.

BIOVIA offers a comprehensive solution which can ensure ingredient traceability across lots, and across different R&D, testing, and manufacturing sites. With BIOVIA's solution, ingredients can be automatically given unique ID codes, barcoded, and scanned at any time along the product lifecycle. In this way it is easy to track where an ingredient entered the production chain, which batches it is used in, and where the resulting products end up.

STANDARDIZED PROCEDURES

The laboratory organizations of any confectionary company need to be able to ensure stringent cleanliness of any equipment used to avoid the contamination of "allergen free" products with allergens like peanuts stemming from the usage of peanut butter for other lots. Therefore, it is required to enforce standardized procedures for testing.

BIOVIA's solution allows for the authoring and enforcement of specific procedures for equipment cleaning, product testing, and quality control measures, all within a unified environment. Once procedures are put in place, they are easy to execute using a mobile interface, with the data stored in a standardized and accessible format. It is easy to ensure the usage of the latest version of the procedures and to track author and time of update. Signature and validation controls ensure compliance throughout the procedures.
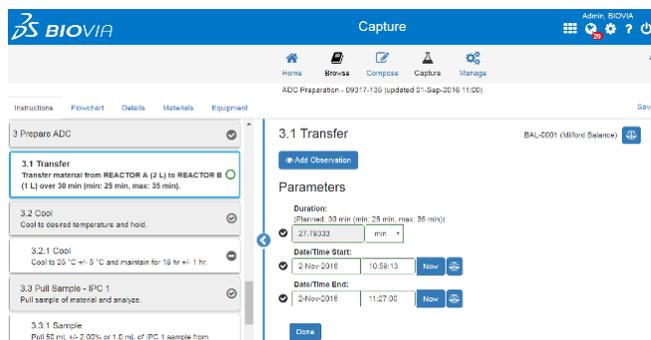
With BIOVIA you are able to ensure that only the current version of a procedure is used and you can enforce the execution of this procedure.

ASSET MANAGEMENT

The manufacturing of confectionary requires a large array of specific equipment like mixers, heaters and molds. For manufacturing of the final products it is complex to manage all this equipment, mainly the large amount of molds required. BIOVIA can help to get an easy overview of the availability and location of these devices with a catalogue. This helps streamlining the process and saves time searching or waiting for specific equipment to be available.

With BIOVIA you can manage all the equipment used for the production of your confectionary.

BENEFITS

- **Compliance and consumer safety** with full traceability of ingredients end-to-end
- **Standardization** of testing procedures with an electronic lab notebook
- **Food quality and safety** through allergen control ensuring cleanliness of equipment
- **Lean processes** by removing waste (motion, waiting) from the process managing equipment with a comprehensive catalogue

BIOVIA offers a comprehensive solution for confectionary companies to ensure quality and safety of your products while streamlining your processes and ensuring compliance.

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