

#### March 17, 2021 | Q1 Quarterly Trends Update:

## **Shifting Expertise Requirements**



John Spink, PhD

Director, Food Fraud Prevention Think Tank LLC
Assistant Professor, Supply Chain Management
Eli Broad Business College | Michigan State University
www.FoodFraudPrevention.com

@FoodFraud #FoodFraud

## World's Largest Network of Supply Chain Partners Sharing Documents and Data

Improve Product Safety, Reduce Cost & Risk

More than 100,000+ connections

in the ReposiTrak network used in 100+ countries







ReposiTrak

Many of you and your suppliers are likely already using ReposiTrak to share documents with customers



## **Exclusively Endorsed in the Industry**



"ReposiTrak augments our food and drug safety efforts...with a **proven, comprehensive and easy-to-implement solution** that **doesn't require systems changes** and is extremely cost effective."



"We see the ReposiTrak system becoming an **industry standard** for the retail supply chain, helping all trading partners **meet the new federal food safety requirements**, reducing unsalable products and keeping the end consumer healthy."



"We were looking for a technology partner to help us **raise the bar** not only with our data management and reporting, but also with upgrades to all of our user interfaces. It made perfect sense to partner with ReposiTrak because of their **experience in the industry** and technical capabilities."



"ReposiTrak is a **pioneering innovator** in delivering robust retail management software solutions for our rapidly changing industry. This technology will equip our members with a toolbox for success in a constantly evolving marketplace. We are thrilled to partner with ReposiTrak as we continue to advance and expand our ecosystem."





# We Know You're Busy, So Our Team Does the Heavy Lifting for You

#### Cloud-based system

Nothing to install, you just need an internet browser

#### Set-up is easy

 We just need your supplier list and document requirements to get started

#### We do all the supplier follow-up for you!

- It takes up to 20 "touches" by phone, e-mail and mail on average to get and keep a supplier compliant
- We have a full-time, U.S. based, multi-lingual Customer Success Team who follow-up with your vendors to ensure adoption and compliance with your requirements







## **COA Management**

Is your product arriving before your COA? Or without a COA?

- Faster review of COAs that are captured in a consistent process
- Ability to support best practice of preventing shipment of a COA that doesn't meet Spec

 Assurance that Spec is being followed with each batch/lot delivery

Find out more...





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## Food Fraud Prevention Academy

# Food Fraud Trends Update: Shifting Expertise Requirements

#### John Spink, PhD

Director, Food Fraud Prevention Think Tank LLC

**Assistant Professor,** Supply Chain Management Eli Broad Business College, MSU

- Introduction to Supply Chain Management
- Procurement and Supply Management

#### WWW.FoodFraudPrevention.com

Twitter @FoodFraud #FoodFraud

Wednesday, March 17, 2021 OnTrak Webinar Series Hosted by: Repositrak





### **Food Fraud Prevention Resources**

**Textbook:** Food Fraud Prevention (Spink, 2019)

#### Massive Open Online Course (MOOC - free, open, online)

- With a 'certificate of completion' based on assessments
- On-demand, ten professional training hours
- 1. Food Fraud Prevention Overview MOOC
- 2. Food Fraud Prevention Audit Guide MOOC
- 3. Food Defense Threat Audit Guide MOOC
- 4. Food Fraud Vulnerability Assessment & Prevention Strategy (VACCP)
- 5. Developing an Organic Fraud Prevention Plan (with OTA)
- 6. Food Fraud & Enterprise Risk Management (ERM)

#### Also:

- 1. USDA NOP Organic Fraud and the Criminal Mind (See USDA.gov)
- 2. USDA NOP Preventing Organic Product Fraud (See USDA.gov)

#### **Executive Education**

- (Includes invitation-only/brand owner-only sessions)
- 1. Food Fraud Prevention Annual Update
- 2. Food Fraud Management Strategy
- 3. Food Fraud Initial Screening FFIS/ FFVA Workshop

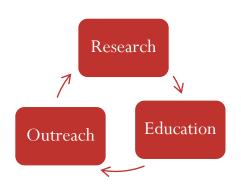
#### Reports, Primer Documents, Scholarly Works, Videos and Training

#### Link to Textbook:

http://www.anrdoezrs.net/links/9101220/type/dlg/https://www.springer.com/us/book/9781493996193









#### Food Fraud Prevention Academy

# Quarterly Trends Update Webinars Series (4-9)

Quarterly Trends Update

- 2018-20

- Noncombrousy - 2018-40

- Noncombrousy - 2018-40

- Noncombrousy - 2018-40

- Price - 2019-10

- Price - 2018-20

- Price - 201

• 2019-3Q

Annual action plan/ Purchasing • 2020-1Q

Demonstrate Implementation • 2020-2Q

Covid-19/SC Disruptions

• 2020-3Q

Organic Fraud Prevention

• 2020-4Q

Gap Analysis/ Prep for 2021









Food Fraud Prevention Academy







## Learning objectives:

- Review the evolution of food fraud prevention that has led to the present strategic approach.
- What the next wave of food fraud prevention means for quality and safety professionals.
- Evaluate key standard operating procedures for food fraud control and prevention.
- Five ways to assess standard operating systems and harmonized calibration systems

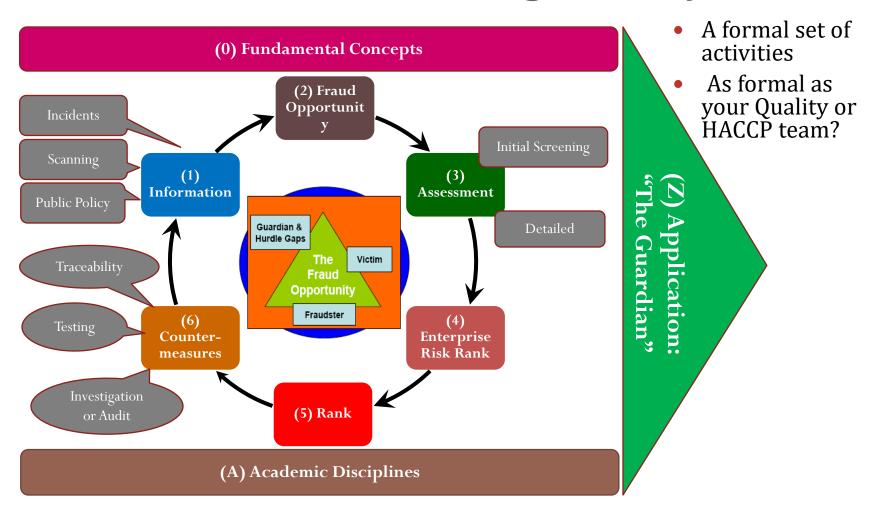
Review the evolution of food fraud prevention that has led to the present strategic approach.

#### The Science and Sciences of Food Fraud Prevention





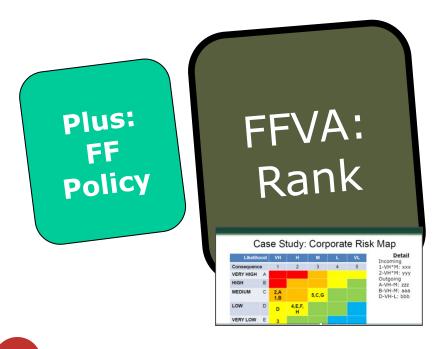
## Casual actions or a "management system?

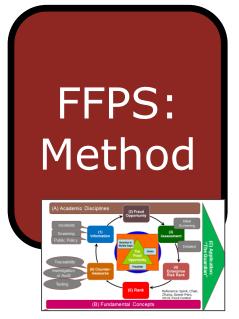




## Required Documents

- Food Fraud Vulnerability Assessment
  - Clarify details: at least annual, etc.
- Food Fraud Prevention Strategy
  - Clarify details: covers all fraud and all products, etc.







What the next wave of food fraud prevention means for quality and safety professionals.



## Key Expertise?

- Managing a set of activities
- Risk monitoring and management
- Business-wide standard operating procedures
- Business standard operating procedures
- Calibrating risks across your entire company
- Resource allocation proposals
- Supply chain management...
  - Up... then out.
  - Out... to standard business
  - E.g. Quality Management



Evaluate key standard operating procedures for food fraud control and prevention.

## Process Management

- Technical to management to holistic expert
- Shift from specific technical tasks
- More overall management
  - Team leader
  - Standard operating procedures
  - Corporate-wide calibration of activities
  - Technical application but not necessarily expertise
  - Supply chain risk management/ disruption reduction
  - BUT, food people leading food activities...

Five ways to assess standard operating systems and harmonized calibration systems



## Five ways to assess management system

- 1. Gap Analysis: define your staring point
- 2. Do you have a process
- 3. Do you follow the process
- 4. Do you update the process
- 5. Repeat: Plan-Do-Check-Act...



How?????



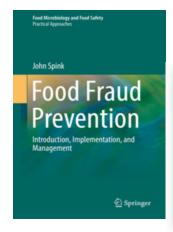
# Discussion

John Spink, PhD

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MOOC programs: www.FoodFraudMOOC.com





#### Link to Textbook::

http://www.anrdoezrs.net/links/910 1220/type/dlg/https://www.springer. com/us/book/9781493996193

 $N_{\mathrm{ext}}$ :  $U_{\mathrm{pdated}\;FFVA}$ 





### Thank you for joining us!

Check out upcoming webinars at www.repositrak.com/events



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