



Food Production & Material Traceability Management System

(FP-MTMS)

SOLUTION BACKGROUND

THE IMPORTANCE OF FOOD SAFETY



Public Health and Safety

Ensuring food safety is crucial to protecting public health and preventing foodborne illnesses. Contaminated or adulterated food can lead to severe health consequences, including hospitalization and even fatalities.



Public Interest and Compliance

Food safety is a matter of public interest, as it directly impacts public health and consumer well-being. The monitoring and control should cover from farm and fields to table.



Sustainability and Human Health Implications

Ensuring food safety is closely tied to sustainable food production practices and human health protection.



Foodborne illnesses

Foodborne illnesses can be caused by a range of contaminants, including bacteria, viruses, parasites, biotoxins, and chemicals.

COST AND IMPACT OF FOOD SAFETY ISSUES

SECTOR

COST AND IMPACT

General Public

(Foodborne illness and food poisoning)

Continuous threat to public health
- May cause human life

Food Manufacturers

(Food quality deviation)

High rectification cost in production, operation and logistics
Damages of reputation
Waste of food materials

Stakeholders in Food Product Lifecycle

(Food contamination and product recall)

Significant cost and amount of resources to rectify
Damages of reputation

Society and Economy

(Food contamination and issue)

Extra burden and cost to healthcare services
- Negative impact to economy such as dropped productivity and loss of consumer confidence

SYSTEM INTRODUCTION

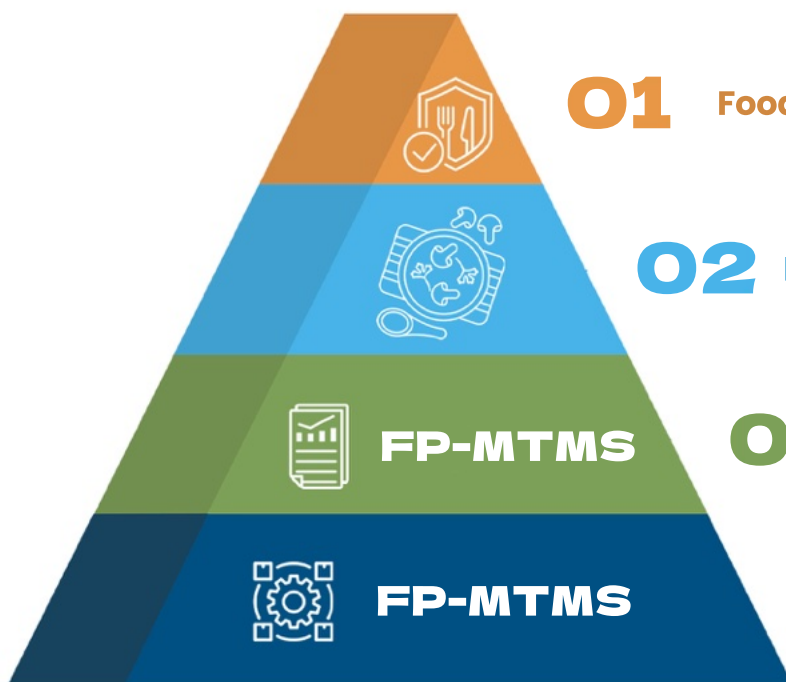
The 2Fi FP-MTMS is an advanced, comprehensive system designed to integrate Materials Inventory and Control, Production Management and Control, Safety Compliance & Monitoring and Material Traceability into one single solution. Incorporating **preventive**, **detective**, and corrective measures, the system leverages cutting-edge technology to provide thorough **compliance monitoring**, **detection**, and **end-to-end traceability covering Man, Machine, Materials, Method, Environment** and **Quality Control**.

An integration of Food Health, Safety and Compliance to address the health concerns of individual consumers.



FP-MTMS

AS FOUNDATION TO ACHIEVE FOOD SAFETY & COMPLIANCE



01 Food safety & compliance

02 Food material traceability

03 Report | Dashboard

04

- . Manage material in & out
- . Manage production process
- . Manage product stock in & out
- . Manage product delivery



KEY FEATURES

01 Food Material Traceability:

- Adherence to industry standards like ISO 22000 to enable comprehensive and flexible tracking of food material "foodprint" throughout the production process.
- Provides end-to-end traceability of food materials, from their source to the final product, ensuring compliance and enabling rapid response to quality issues.

02 Food BOM Management:

- Detailed design for user to create and maintain comprehensive BOMs for various semi-finished goods or finished goods and related recipes including information on ingredients, quantities, processing steps, and equipment required for production.
- Helps maintain consistent product quality and reduce risk of errors or deviations from the approved recipes when picking materials and during production process.

03 Work Order Management:

- Enables seamless creation and management of work orders based on the established BOMs to ensure standardized production procedures.
- Enables the capture of real-time data and updates on the status of work orders, including start and end times, resource utilization, and production quantities.

04 Technological Integration:

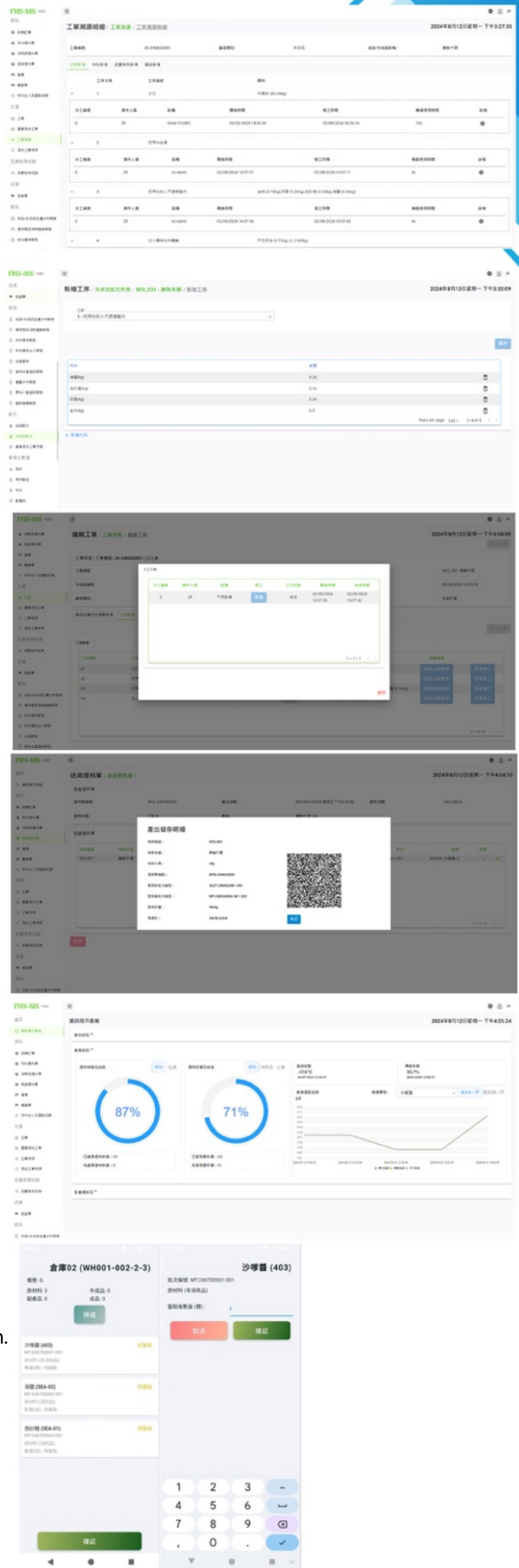
- Utilization of IoT-based technologies, such as QR codes and RFID, to capture detailed ingredient and material movement data
- Integrates with IoT sensors (Temperature, Humidity) to capture real-time data from various points in the production environment.

05 Data Acquisition:

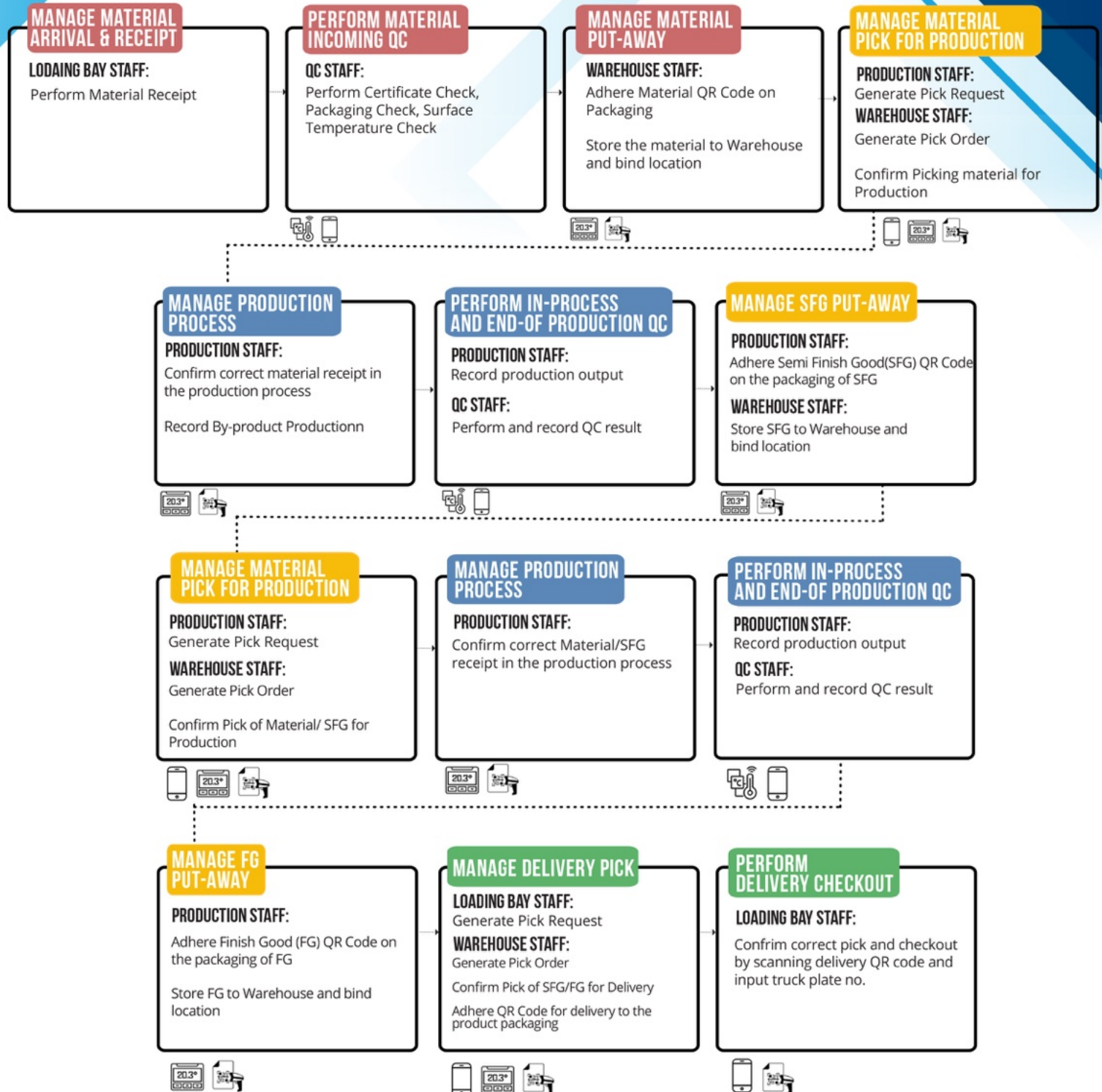
- Enables the monitoring and analysis of critical parameters, such as temperature, humidity, and other environmental factors.
- Facilitates the collection and analysis of quality data, enabling the identification and resolution of quality issues during production.

06 Mobility and Collaboration:

- Offers mobile applications and cross-platform accessibility to empower frontline workers and facilitate seamless collaboration.



FP-MTMS HIGHLIGHT



LEGEND

INCOMING TRACEABILITY

FOOD PROCESSING TRACEABILITY

STORE TRACEABILITY

OUTGOING TRACEABILITY

ACTOR AND ACTION



IoT Thermometer
Data Acquisition



Mobile Device
(Android App)



Environmental Sensor
(Temperature &
Humidity)



QR Code Scanning

EAT WITH PEACE OF MIND AND EAT WITH JOY 食得安心,食得開心!



Apply proper monitoring and control measures from food materials in, storage conditions, materials use, production processes and environment, quality assurance, packing to delivery can help to:

- 01 REDUCE FOOD PROCESSING AND PRODUCTION COST**
- 02 AVOID HUGE COST IN PRODUCT RECALL**
- 03 REDUCE UN-NECESSARY FOOD MATERIAL WASTE OR DISPOSAL DUE TO DETERIORATION OR EXPIRY**
- 04 UPLIFT FOOD SAFETY PUBLIC IMAGE**
- 05 AVOID HEAVY BURDEN ON HEALTHCARE SERVICES AND ECONOMIC PRODUCTIVITY**

TRACEABILITY OF FOOD RAW MATERIALS AND ASSOCIATED PRODUCTS:

- Facilitate fulfilment of ISO22000 standard
- Support in maintaining concepts in HACCP and PRPs



2Fi Business Solutions Limited
智傑科技有限公司

Foresight * Flexible * Innovative * Integrated

Unit U1, 1/F, Block 3 Camel Paint Building,
62 Hoi Yuen Road, Kwun Tong,
Kowloon, Hong Kong

✉ sales@2fi-solutions.com.hk
🌐 www.2fi-solutions.com
☎ (852) 2415 2081

