



GS1 – Café Leuven

1517



1968

Consumer Behaviour: Did it change?



From

- ▶ Lowest Price
- ▶ Always Available
- ▶ No "out-of-stock"



ABUNDANCE

To

TRUST



- ▶ Health/ Ethical
- ▶ "Enough"
- ▶ Reasonable Quality

Needs

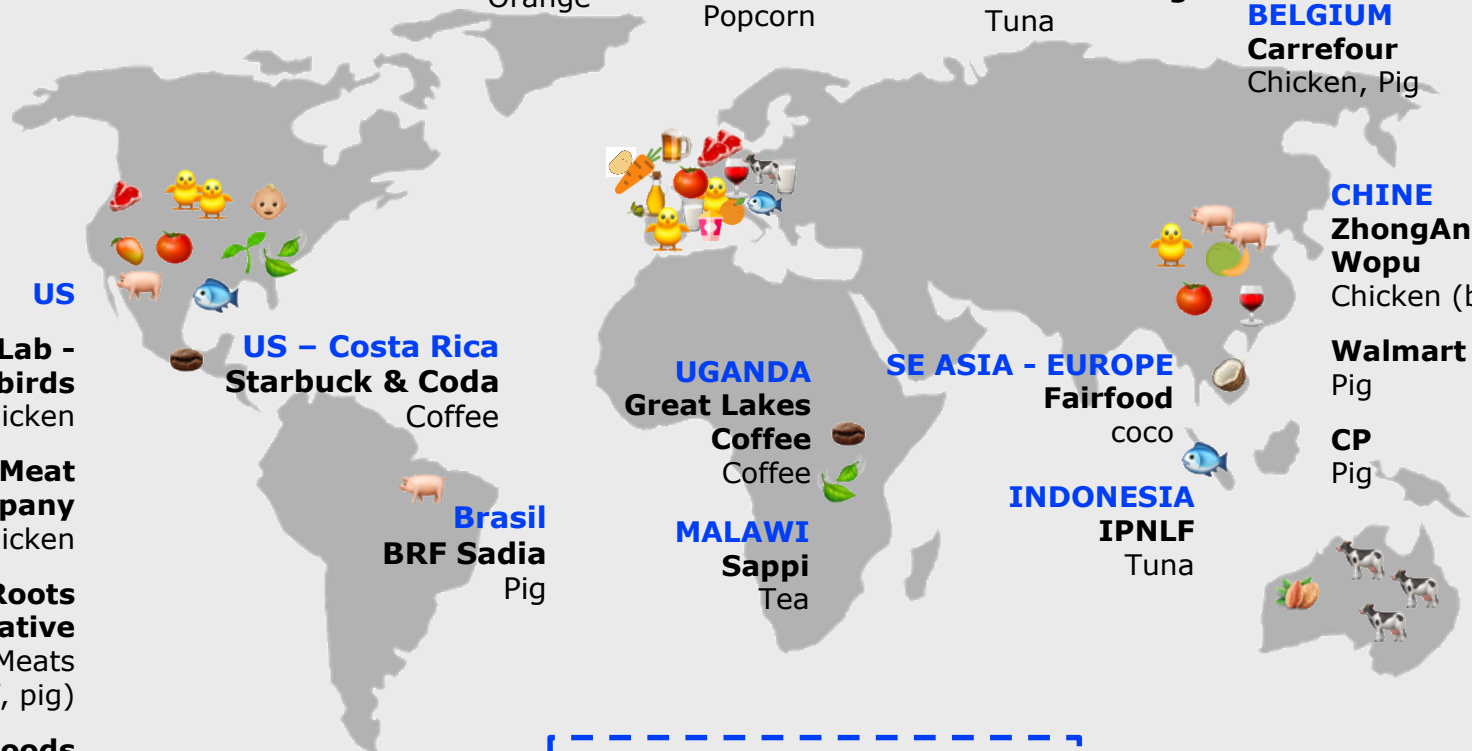
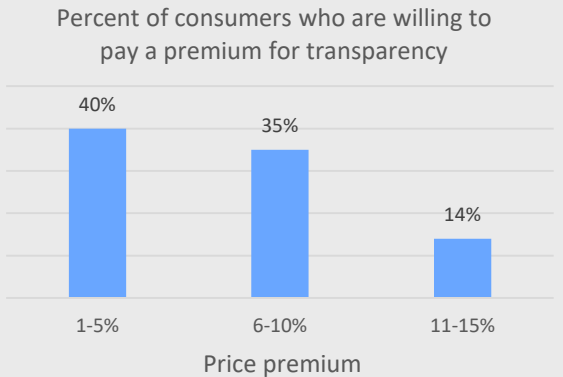


Values



Blockchain & Food Traceability

90% of consumers would **buy more** food if they can trace it.
89% are willing to **pay more** for it:



EUROPE
Ambrosus
Olive Oil

IRELAND
Arc-Net & E-Spark
Beer

SPAIN
Carrefour
Chicken, Orange

FRANCE
Carrefour
Chicken, Milk, Eggs, Tomato,

Auchan
Carrots, Potatoes

Juste et Vendeen
Milk

Nataïs
Popcorn

SLOVAKIA
Zelene Doline
Milk based

ITALY
Dartess
Wine

Carrefour
Chicken

Switzerland
Gustav Gerig
Tuna

UK
Halal Trail
Halal

Soil Association
Meats

Adelphi
Whisky

Food Standards Agency
Beef

BELGIUM
Carrefour
Chicken, Pig

WW
Process2wine
Wine
My Story
Wine

US

Ward's berry farm
Tomato

Walmart
Mango, Spinach, leafy greens

Coca-Cola
sugar (cane)

Amazon
Infant care

National Pork Board
Pig

Alpha Food Lab - Blockbirds
Chicken

Golden Gate Meat Company
Chicken

Grass Roots Cooperative
Meats
(Chicken, beef, pig)

Bumble Bee Foods
Tuna

US - Costa Rica
Starbuck & Coda
Coffee

Brasil
BRF Sadia
Pig

UGANDA
Great Lakes
Coffee

MALAWI
Sappi
Tea

SE ASIA - EUROPE
Fairfood
COCO

INDONESIA
IPNLF
Tuna

CHINE
ZhongAn & Wopu
Chicken (bio)

Walmart
Pig

CP
Pig

Coop
PFT

Direct Imported Goods
Wine

Carrefour
Pomelo

AUSTRALIA
Drakes & Thomas Foods
Beef

Beefledger Limited
Beef

INTERAGRI
Beef

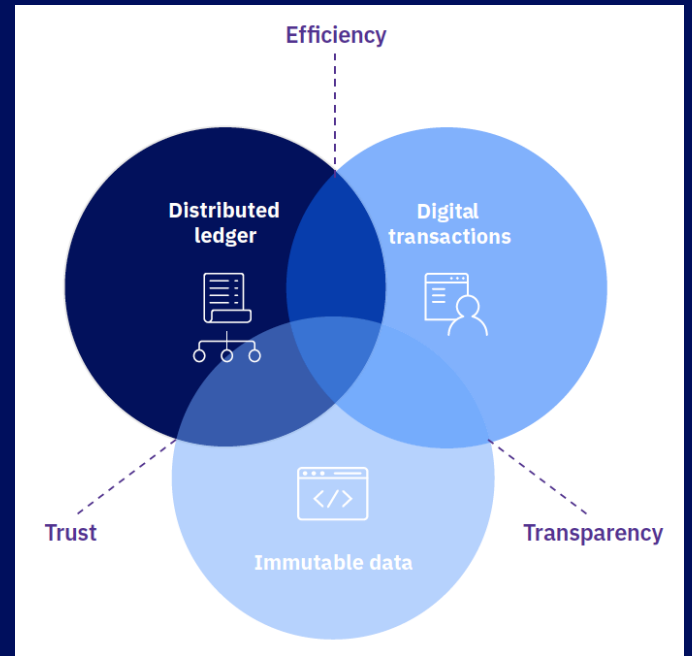
Commonwealth Bank of Australia
Almond

Key data
50 initiatives identified
+61% in 6 months (+ 19)
30% based on IBM Food Trust

Source: Choe, Park, Chung, Moon, "Effect of Food Traceability System for Building Trust: Price Premium and Buying Behavior", 2009



Globally Diverse Ecosystem



2H 2018

1H 2019

Food Trust generally available

FDA encourages latest technology for trace

Walmart leafy green suppliers join

Carrefour increases brand affinity with Food Trust

Food Trust releases Fresh Insights

Albertsons traces romaine lettuce

Nestlé & Carrefour enable consumer access to farm-to-store info for Mousline mashed potatoes

Data on the blockchain is replicated, shared and synchronized among parties on a **distributed ledger** without the need for a central administrator.

Once data is entered, it cannot be deleted (unlike data in a database). Edits can be made only by appending new or updated information. With blockchain, you have a permanent record or audit trail of all data entered and edited.

Blockchain's characteristics come together to create a more trusted, transparent and efficient data-sharing platform.

And that can make for a smarter, safer, more sustainable food supply for us all.

IFT

IFT Data

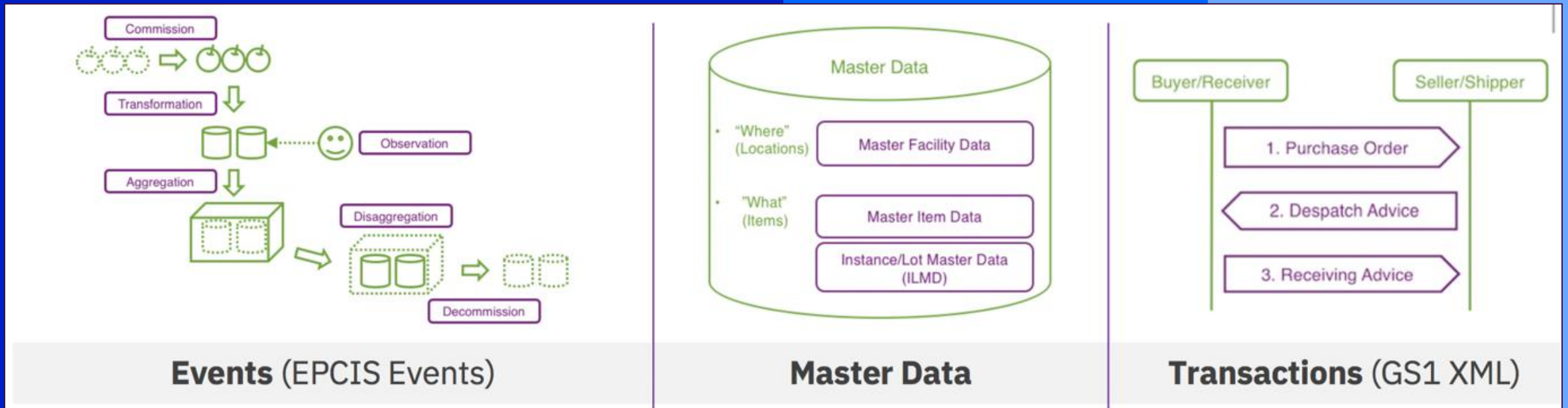
At its core, IFT relies on the GS1 data standard, in particular:

- ✓ EPCICS events
- ✓ GS1 XML
- ✓ GTIN/LGTIN/SGTI master data
- ✓ GL locations



“I really had an “aha” moment once I deeply understood the technology. I had been hesitant about creating yet another traceability system – the ones we had tried in the past never scaled. Now I understand that was because they were centralized databases. Blockchain, with its decentralized, shared ledger felt like it was made for the food system!”

– Frank Yanniss, former Vice President of Food Safety, Walmart



Value of the Food Trust network

Certification Bodies



- Reduce fraudulent certificates
- Increase renewal speed

Regulators



- Identify contamination quickly
- Reduce unnecessary testing

Food Manufacturers

- Build loyalty and engagement
- Manage inventory in real-time
- Automate & reduce manual certificate management
- Instill trust between retailers, suppliers & customers

Wholesalers / Distributors

- Manage inventory in real-time
- Conduct targeted recalls
- Enable internal data sharing

Food Logistics

- Manage inventory in real-time
- Enhance ability to meet compliance standards
- Reduce manual processes

Food Retailers

- Strengthens consumer relationship and increase brand loyalty
- Assure customers food is safe
- Conduct targeted recalls
- Extend shelf-life

Consumers

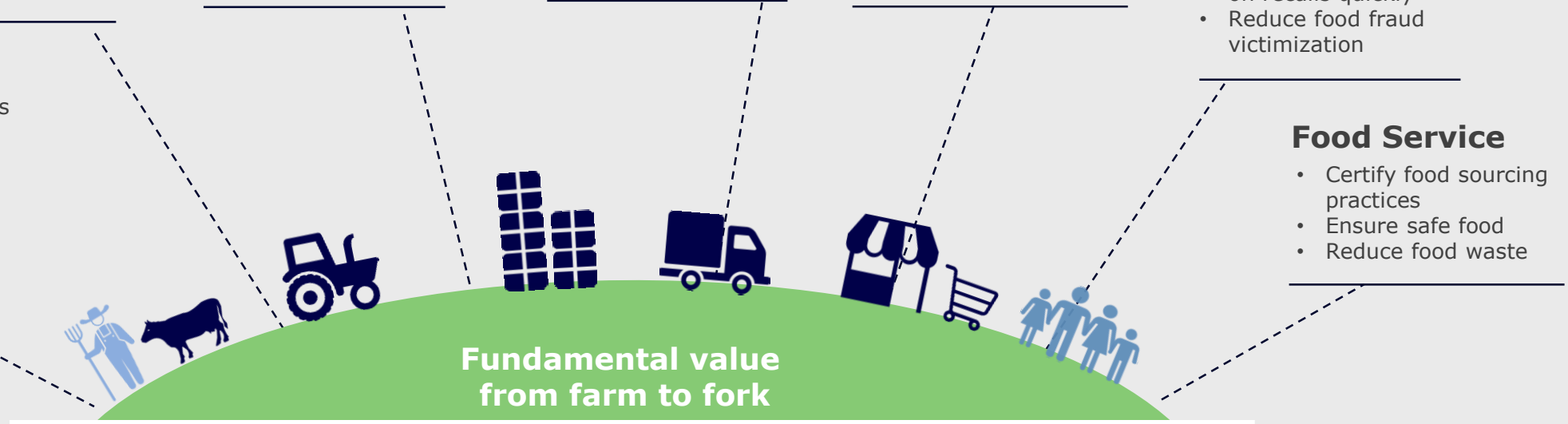
- Understand and trust their food better
- Learn about and act on recalls quickly
- Reduce food fraud victimization

Growers

- Prove sustainable growth practices
- Satisfy compliance requirements and connect with consumers
- During a recall, show that farm is not source of contamination
- Ease of connectivity to the downstream supply chain

Food Service

- Certify food sourcing practices
- Ensure safe food
- Reduce food waste





- Consumers demand more information on food than ever before
- Retailers lack easy access to this information and ways to share it with consumers

Results & Implications

- Improved brand trust and stronger relationships with consumers
- Plans to roll out to all quality brands globally by 2022

- *"Complicating this investigation, the majority of the records collected were either paper or handwritten."*

FDA Commissioner on 2018 romaine lettuce E. Coli outbreak

- Large amounts of data are collected during audits but never used because they are not documented and shared

Results & Implications

- Audit data was digitized, secured, permissioned, and shared via blockchain
- Opportunities for new analytics and insights on compliance data

- Product data replaces brand loyalty as primary driver of consumer decision making
- Full supply chain visibility is difficult because of food supply chain complexities

Results & Implications

- Fuller visibility into supply chain, especially across tiers, nations, suppliers, etc.
- Opportunities for supply chain optimization

- Data needs to be at right level of granularity for particular insights (e.g. surgical recalls require data by lot)
- Harvest data is hard to capture and incorporate into the supply chain

Results & Implications

- Strawberry harvest data was captured at the lot level
- Store-level data was shared back to farm/supplier at the lot level for the first time
- Opportunities for new data analytics and insights

Nestlé & Carrefour announce consumer access to Mousline (April 15, 2019)

New QR code + smartphone scan + blockchain data

CARREFOUR ET NESTLÉ LA TRANSPARENCE ÇA SE CULTIVE !

La blockchain une solution innovante pour plus de transparence sur la traçabilité alimentaire. Base de données numériques qui regroupe toutes les informations et les interventions effectuées par l'ensemble des acteurs de la filière. Carrefour et Nestlé sont membres d'IBM Food Trust et collaborent ensemble sur la traçabilité alimentaire.

D'où vient cette purée MOUSLINE® ?

En scannant le QR code présent sur l'emballage de la purée MOUSLINE®, le consommateur accède en toute transparence à une interface lui permettant d'obtenir des informations sur toute la chaîne de production du produit.

DANS LES CHAMPS

Les pommes de terre sont cultivées majoritairement dans la Somme par 165 agriculteurs partenaires affiliés à Nestlé.

Infos disponibles

- Variétés de pommes de terre
- Agriculteur partenaire

DANS L'USINE DE PRODUCTION MOUSLINE®

Les pommes de terre sont transformées et conditionnées dans l'usine de production MOUSLINE®, à Rosières-en-Santerre, dans la Somme, à proximité de leur lieu de récolte pour la majorité.

Infos disponibles

- Fabrication
- Contrôle qualité

EN MAGASIN

DANS L'ENTRÊPÔT CARREFOUR

Les produits arrivent dans les 25 entrepôts Carrefour. Ils y sont stockés avant d'être livrés dans les différents magasins.

DANS L'ENTRÊPÔT NESTLÉ

Les produits sont ensuite stockés, dans les 2 entrepôts Nestlé, situés à Fontenay-Trésigny et Saint-Georges-d'Espéranche, avant d'être livrés chez les distributeurs.

Découvrez la traçabilité de votre produit



Renseigner votre numéro de lot

9 ___ 0836A _

Je découvre

Trouver le numéro de lot

Journey of the product from the

Nestlé factory north of France

to Carrefour stores



Agriculteur partenaire

Jean-Luc, installé à 28 km de l'usine

Cet agriculteur fait partie de nos 165 agriculteurs partenaires. Il a livré l'usine de Rosières-en-Santerre au cours du mois précédant la production de votre lot. Un lot est composé à partir de la livraison de plusieurs agriculteurs.

En savoir plus

Fabrication du produit

Conditionnement le 19/03/2019
Usine de Rosières-en-Santerre

Votre produit a été conditionné sur la ligne de production A et mis dans son étui en carton recyclé fourni par GPI.

Processus de fabrication

Contrôle qualité

Validation de la conformité du lot le 27/03/2019
Par Laura

Cette purée est passée par 4 étapes de contrôle :

- 1 / A la réception des pommes de terre
- 2 / Au cours de la fabrication du flocon
- 3 / Au cours du conditionnement
- 4 / En laboratoire (goût, couleur)

Stockage et distribution

Réception dans les entrepôts Nestlé à partir du 29/03/2019

Envoi vers les entrepôts Carrefour à partir du 08/04/2019

Entrepôt Nestlé



Pommes de terre

Pommes de terre 100% Origine France



En savoir plus sur notre filière

Variétés de pomme de terre livrées le mois précédant la production



Le mélange de ces différentes variétés dans chaque sachet garantit une purée au bon goût de pomme de terre et à la qualité optimale.

En savoir plus sur nos pommes de terre

Découvrez en image la récolte des pommes de terre

IBM Food Trust has a rich set of APIs to deepen the ecosystem and grow its value for our clients and partners



Primary Client Use Cases

- Consumer engagement
- Supply chain management
- Inventory management
- Freshness and shelf life extension
- Operational efficiency
- Dispute resolution

Third-Party Integrations

- Smart contracts
- Consumer apps
- Supply chain management apps
- Temperature monitoring
- Industry group applications

- Today, cold chains are not fully optimized to preserve food quality and extend shelf life
- Restaurants are increasingly competing on freshness

Results & Implications

- Increased efficiency
- Stronger inventory oversight and improved quality management
- Instant traceability and more precise recalls

“Food fraud is on the rise. With complex supply systems, and a global lack of transparency we are seeing too many examples of mislabeling and poor quality products entering the marketplace,”

Retailers around the world will be able to see this data and trace it in every stage so that they can ensure the quality of the shrimp, including confirmation it is zero antibiotic approved and certified to the Aquaculture Stewardship Council (ASC) Standard, and with neutral impact on local water quality.

Willingness to create a sustainable coffee industry by addressing fair wages to farmers and personalized consumer engagement to the brands.

Results

Production-ready circular economy platform. Blockchain knitting together the physical, document, and transaction layers.

The consumer APP provides access the point of origin of the coffee’s supply chain & allows the consumers to “tip” the farmer or donate to the local village for schools, clean water, solar panels, and other programs.



Food safety

Trace food instantly – with end-to-end supply chain data visibility – to help ensure food safety and regulatory compliance.

[PDF Learn more \(919KB\)](#)

Supply chain efficiencies

Access a shared and immutable digital ledger in real time – rather than ink on paper – to find choke points and uncover opportunities to speed your supply chain.

[PDF Learn more \(825KB\)](#)

Food freshness

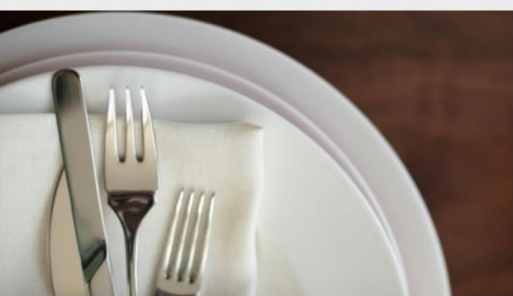
Gain instant and efficient food tracing from source to consumer to more accurately judge peak freshness and remaining shelf life – and reduce product loss.

[PDF Learn more \(322KB\)](#)

Sustainability

Rely on shared data and an immutable ledger to help ensure the promised quality of products and that food comes from a sustainable source.

[PDF Learn more \(754KB\)](#)



Brand trust

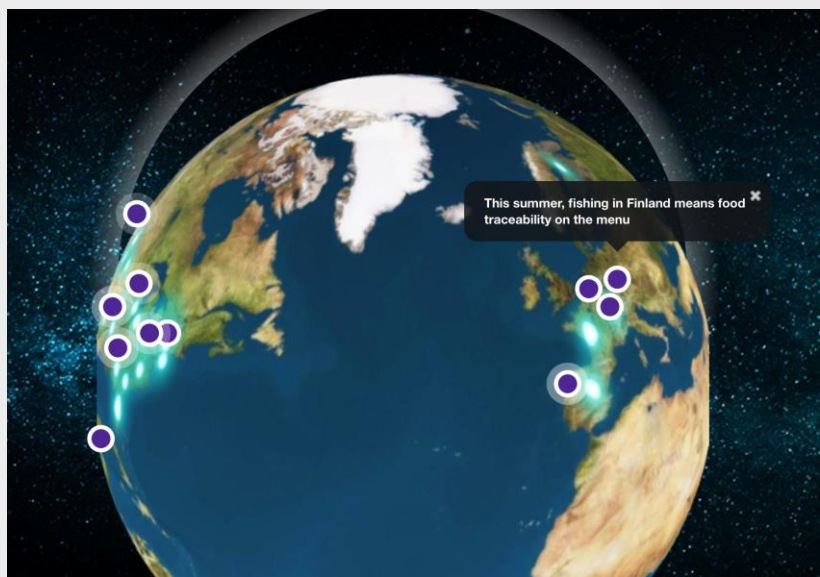
Gain a competitive advantage as you add transparency and specificity about the sourcing of your food products. Build trust in the safety and quality of your brand.

Food waste

Identify waste hot spots and speed responsiveness using better visibility into your food supply chain. Reduce costly food waste and boost your bottom line.

Food fraud

Data-sharing across the food supply helps eliminate chances for fraud and errors – and can help preserve the integrity of raw materials, products, and packaging.



IBM