



Traceability
Solution Providers
Special Interest Group

Traceability Solution Providers Special Interest Group

Meeting - 7

14th September 2021

Agenda



Traceability
Solution Providers
Special Interest Group

Time	Item	Who
1.00pm	Welcome and Introduction Permission to Record, Trade Practices Compliance, Housekeeping & Agenda	Peter Davenport
1.10pm	Opening Remarks from Co-Chair	Reeanjou Ram
1.20pm	Guest Speaker	Nerida Kelton MAIP Executive Director Australian Institute of Packaging
1.45pm	Guest Speaker	Roberto Olivares Project Manager Woolworths
2.05pm	General Business – Including Focus Areas	
2.25pm	Next Session and Close	Peter Davenport

Recording of meeting



Please be advised that this meeting will be recorded for the purposes of minute taking.

GS1 Australia Limited

Trade Practices Compliance Notice



Traceability
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Participants on GS1 Boards, committees, task forces, work groups, or other similar bodies, must always remember the purpose of the Board, committee task force, or work group is to enhance the ability of all industry members to compete more efficiently and effectively to provide better value to the consumer or end user.

GS1 activity almost always involves the cooperation of competitors; therefore, great care must be taken to assure compliance with trade practices laws in Australia and in other jurisdictions (including the Australian Consumer Law, the Competition and Consumer Act and state based Fair Trading Legislation).

GS1 Australia Limited

Trade Practices Compliance Notice



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This Means:

- Participation must be voluntary, and failure to participate shall not be used to penalise any company.
- There shall be no discussion of prices, allocation of customers or products, boycotts, refusals to deal, or market share. (For the avoidance of doubt, this does not preclude discussion of GS1 Australia's prices, customers or products.)
- If any participant believes the group is drifting toward impermissible discussion, the topic shall be tabled until the opinion of lawyer(s) with experience in trade practices law can be obtained.
- Where appropriate, meetings shall be governed by an agenda prepared in advance, and recorded by minutes prepared promptly after the meeting.
- Where appropriate, tests or data collection shall be governed by protocols developed by GS1 Australia.
- GS1 reserves the right to seek opinion of lawyer(s) with trade practices experience on any matter or document arising out of any GS1 activity.
- The recommendation coming out of a GS1 Board, committee, task force, work group or task group are just that. Individual companies remain free to make independent, competitive decisions.
- Any Standards developed must be voluntary standards.

Digital housekeeping



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Be present

Avoid multitasking

Be considerate

Silence phones
Stay on mute when possible
Use Q&A time for questions

Be collaborative

Ask questions using chat
Provide comments
Be open to other views

Q&A process

We will provide Q&A time at the end
of each agenda item
Please raise your hand
Lets talk!

Co-Chair Opening Remarks



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Guest Speaker – Nerida Kelton



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Nerida Kelton

Executive Director, AIP
Vice President Sustainability &
Save Food, WPO

Nerida has worked in the Packaging industry for over 23 years and is the Vice President Sustainability & Save Food for the World Packaging Organisation (WPO) and the Executive Director for the Australian Institute of Packaging (AIP) which is the peak professional body for packaging training and education in Australasia. Nerida is passionate about Sustainable & Circular Packaging and Save Food Packaging Design and is the lead for the Save Food Packaging Consortium project within the Fight Food Waste Cooperative Research Centre and was the packaging representative on the Department of Agriculture, Water and the Environment's National Food Waste Strategy Steering Committee. She invests her time educating the industry on the important role that packaging plays in minimising Food Waste and how designing Save Food Packaging can make a difference. She is also committed to helping educate and train packaging professionals in the importance of sustainable and circular packaging design and recognising best practice in this area. Nerida believes that everyone has a role to play in minimising their environmental impact on our planet.



ARE YOU INTERESTED IN PACKAGING EDUCATION & TRAINING? IS PROFESSIONAL & PERSONAL DEVELOPMENT IMPORTANT FOR YOU AND YOUR STAFF?



DIPLOMA IN PACKAGING TECHNOLOGY
(On-Line)

FIGHTING FOOD WASTE INITIATIVES

MASTER OF FOOD & PACKAGING INNOVATION

CERTIFICATE IN PACKAGING
(On-Line)

24x PACKAGING TRAINING COURSES
(On-Line & Residential)

AUSTRALASIAN PACKAGING INNOVATION & DESIGN AWARDS (PIDA)

IN-HOUSE CUSTOMISED CORPORATE TRAINING

FUNDAMENTALS OF PACKAGING TECHNOLOGY
(On-Line & Residential)

ACCESS TO GLOBAL PACKAGING COMMUNITY

CERTIFIED PACKAGING PROFESSIONAL DESIGNATION (CPP)

PROUD MEMBERS OF:



**Does packaging have a role to play in minimising
food waste?**

**What value can Active & Intelligent Packaging
offer?**

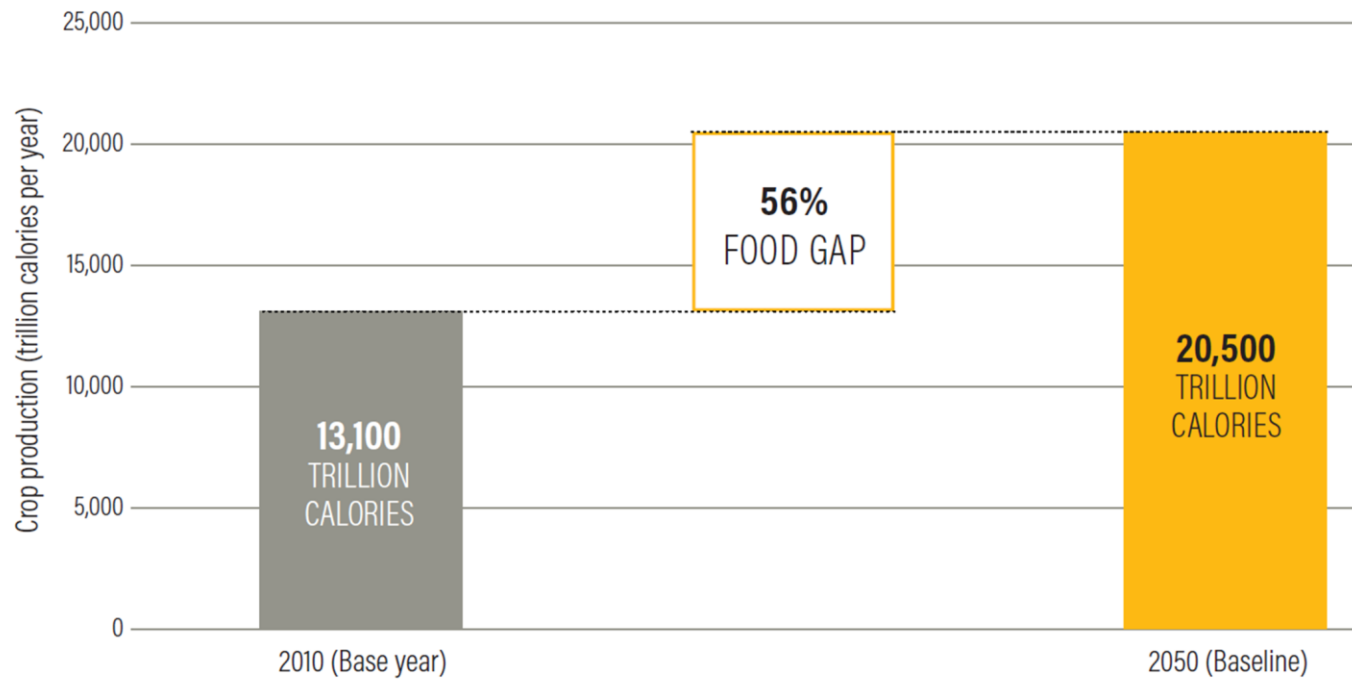
What a waste

- 30% of all food produced globally goes to waste
- 1.3 billion tonnes of food a year
- 793 million people are starving
- More than 100 million suffer from severe malnutrition, and risk starvation
- 98% inhabit developing countries



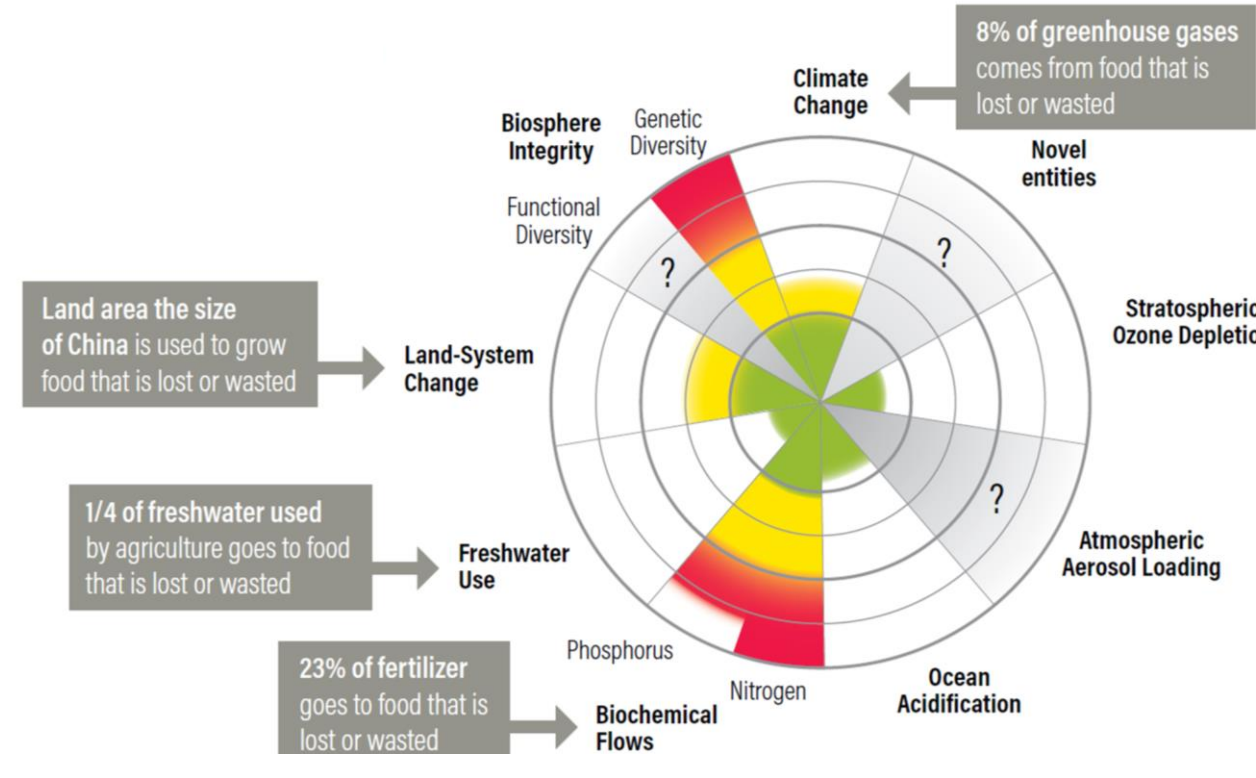


Socially, we need to close a food gap of 56% by 2050

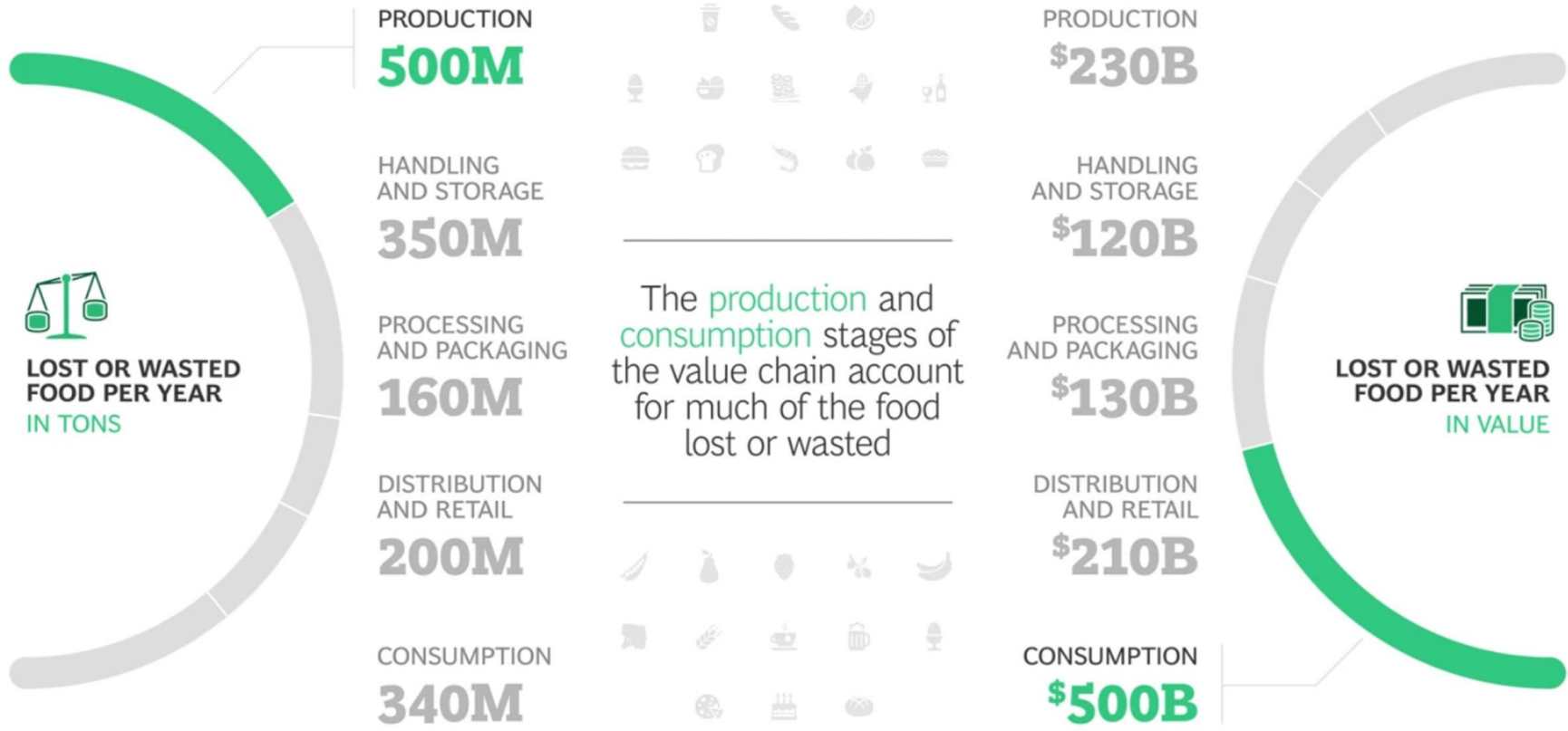


Note: Includes all crops intended for direct human consumption, animal feed, industrial uses, seeds, and biofuels.
Sources: WRI analysis based on FAO (2019a); UNDESA (2017); and Alexandratos and Bruinsma (2012).

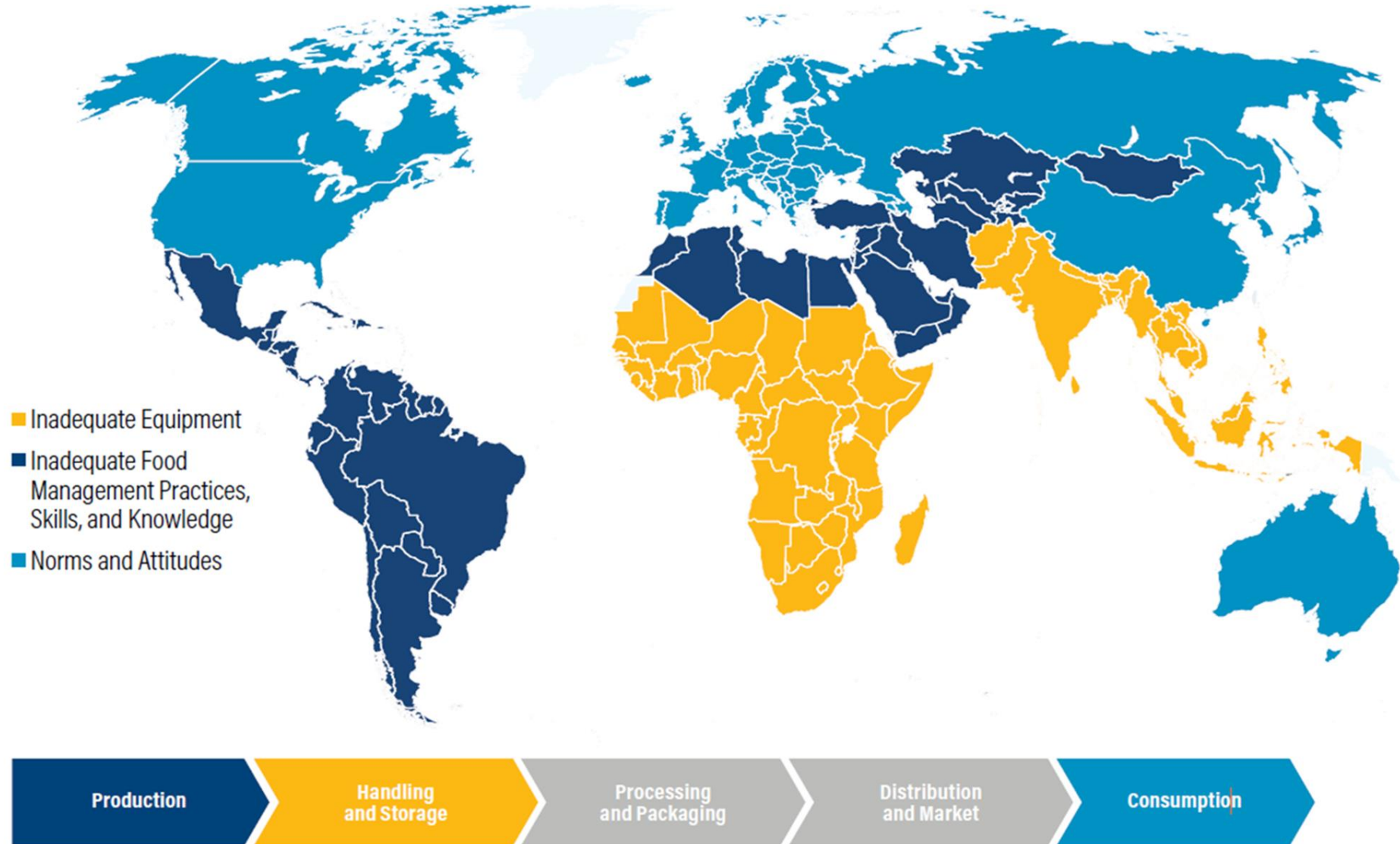
Environmentally, food waste impacts sustainability



Economically, global food waste is a \$1.6 trillion problem



Food Loss & Waste cause differ by region



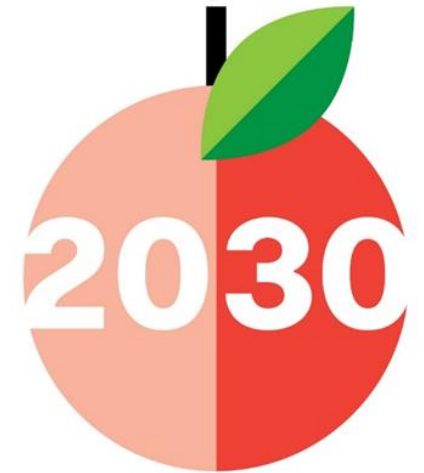
A roadmap to reducing Australia's food waste by half by 2030



Situational snapshot

7.3m tonnes per year

Food waste by value chain sector¹







The role of packaging

- Packaging is designed to ensure that a product is **contained, preserved** and **protected** all the way across the Supply Chain until it is purchased by the consumer
- Packaging must also ensure the **health & safety** of the product and consumers, that **product waste is kept to a minimum**, the efficiency of the packaging can **withstand the rigours of transport** and the pack is designed with the **lowest environmental impact**

Fixing one problem without creating another problem



*AIP Save Food Packaging 2020

Sustainable Packaging Design Principles

-  **1**
Design for recovery
-  **2**
Optimise material efficiency
-  **3**
Design to reduce product waste
-  **4**
Eliminate hazardous materials
-  **5**
Use recycled materials
-  **6**
Use of renewable materials
-  **7**
Design to minimise litter
-  **8**
Design for transport efficiency
-  **9**
Design for accessibility
-  **10**
Provide consumer information on sustainability



Principle 3: Design to reduce product waste

Save Food Packaging is designed to minimise or prevent food waste from paddock to plate using **innovative** and **intuitive** design features that can contain & protect, preserve, **extend shelf life**, **easily open** and **reseal**, provide consumer convenience and **portion control**; all the while meeting global **sustainable packaging targets**.

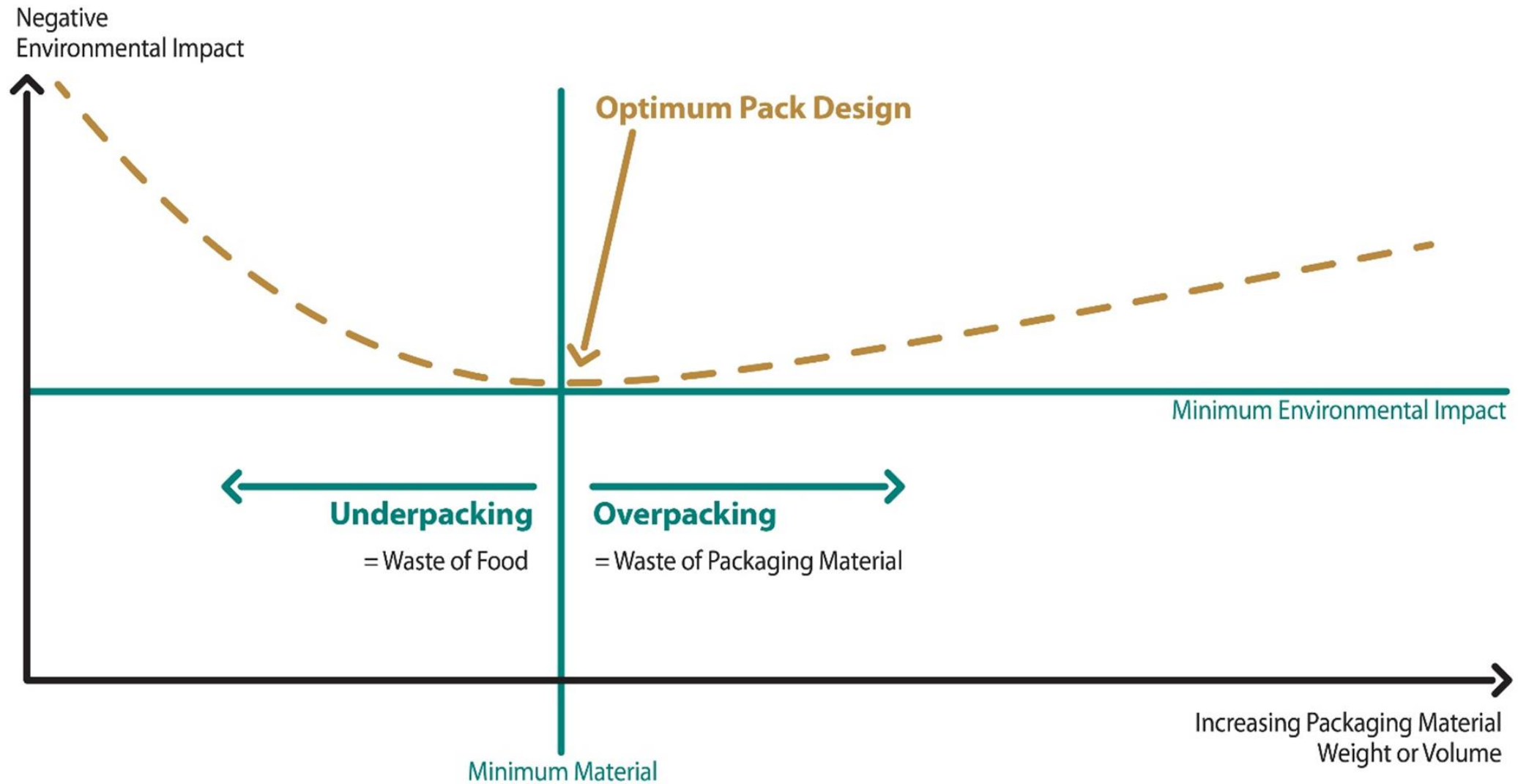


3

**PRINCIPLE 3:
DESIGN TO REDUCE PRODUCT WASTE**

**Design to
reduce product
waste**

Balancing Act for Optimum Pack Design





Save Food Packaging Design Winners



Save Food Packaging Guidelines

Guidelines	<p>1 DESIGN TO CONTAIN & PROTECT THE PRODUCT FROM SPOILAGE & DAMAGE THROUGH MANUFACTURE, WAREHOUSE & THE VARIOUS STAGES OF DISTRIBUTION</p>	
Food Packaging	<p>2 DESIGN TO PRESERVE, ENHANCE PRODUCT APPEAL & EXTEND SHELF LIFE</p>	
AIP Save	<p>3 DESIGN TO PROVIDE CONVENIENCE TO NOT WASTE FOOD IN HANDLING IN THE HOUSEHOLD</p>	
	<p>4 DESIGN TO PROMOTE & COMMUNICATE TO CONSUMERS HOW TO HANDLE, STORE, PREPARE & REUSE FOOD PRODUCTS</p>	
	<p>5 BALANCING FOOD WASTE & SUSTAINABLE TARGETS TO DESIGN OPTIMUM PACKAGING</p>	

Save Food Packaging Guidelines

1

DESIGN TO CONTAIN & PROTECT THE PRODUCT FROM SPOILAGE & DAMAGE THROUGH MANUFACTURE, WAREHOUSE & THE VARIOUS STAGES OF DISTRIBUTION

Primary

Secondary

Tertiary

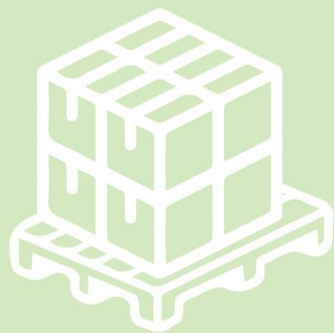


- Palletisation
- Stabilisation

- Tamper Evidence
- Leak Proof & Containment
- Human contamination

- Transport packaging
- Load utilisation

- Shocks & Vibration
- Temperature & Moisture
- Chemical Contamination



AIP Save Food Packaging Guidelines

Save Food Packaging Guidelines

2

DESIGN TO PRESERVE, ENHANCE PRODUCT APPEAL & EXTEND SHELF LIFE

Manage product environment in pack

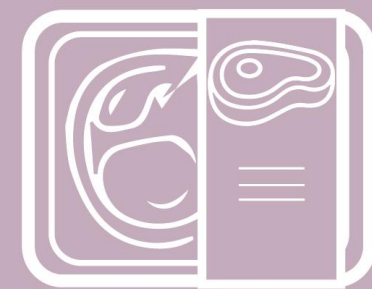
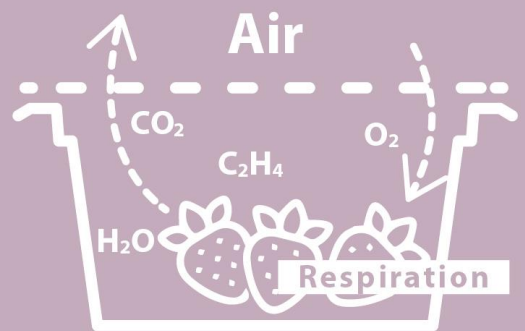
- Appropriate barrier performance
- Oxygen & moisture barrier needs
 - Respiration rates
 - Retain Nutrition

- Skin & Vacuum packaging
- MAP & EMAP Packaging
- UV barrier

Active & Intelligent Packaging

- Traceability & Consumer Engagement Software
 - Sensory Labels & Indicators
 - RFID & NFC Tags (QR/2D)
 - Time Temperature Indicators (TTI's)
 - IoT Devices (Internet of Things)
 - Scavengers & Absorbers

AIP Save Food Packaging Guidelines



Save Food Packaging Guidelines

3

DESIGN TO PROVIDE CONVENIENCE TO NOT WASTE FOOD IN HANDLING IN THE HOUSEHOLD

Accessible & Inclusive Packaging

- Easy Open
- Reclose & Reseal
- Easy Tear & Grip

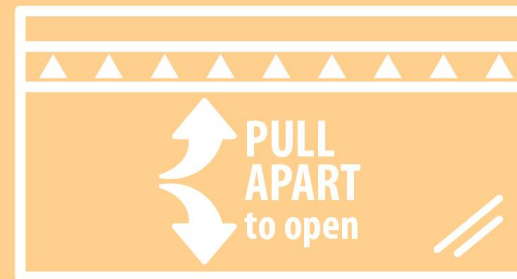
- **Controlled Dispensing**
- **Ability to remove entire product from pack**

- **Change of household portions**
- **Reduce pack sizes**

Functional Packaging for Consumer Convenience

- Microwaveable
- Added-value cooking
- Part Preparation

AIP Save Food Packaging Guidelines



Save Food Packaging Guidelines

4

DESIGN TO PROMOTE & COMMUNICATE TO CONSUMERS HOW TO HANDLE, STORE, PREPARE & REUSE FOOD PRODUCTS

On-Pack Date Labelling

- Best Before Dates
- Use By Dates
- Good After Dates (UK)

On-Pack & Off-Pack Consumer Communication

- Storage Environment: Refrigerator/Freezer/Pantry
- Left-over ideas & Recipes
- QR Codes & NFC Tags
- Food Preparation

AIP Save Food Packaging Guidelines

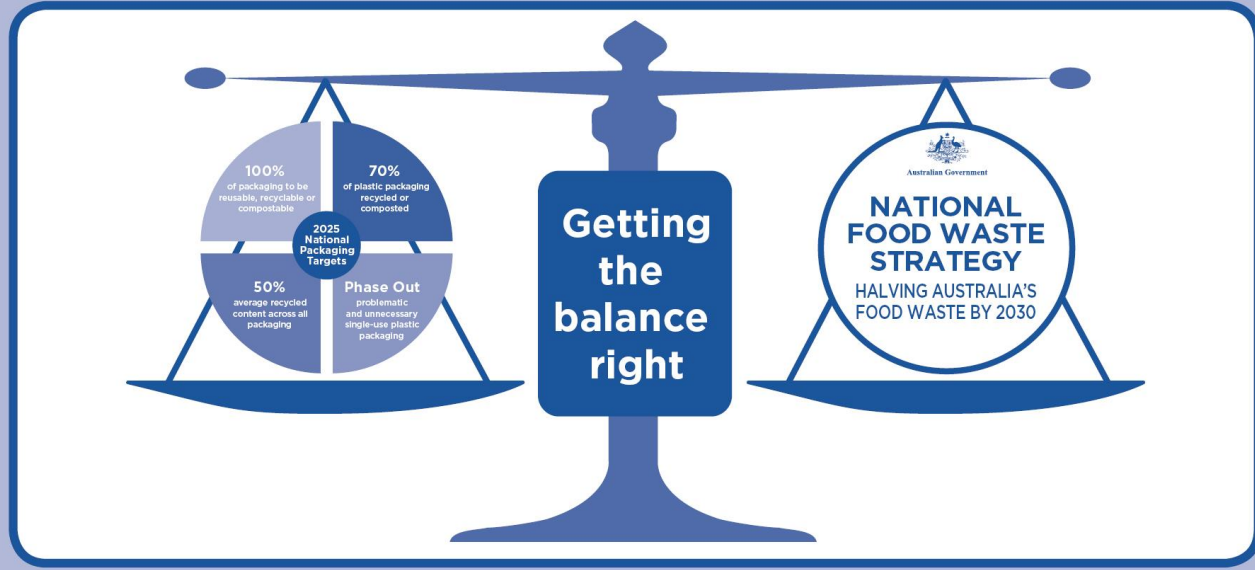


BEST BEFORE DATE
15 03 22

Save Food Packaging Guidelines

5

BALANCING FOOD WASTE & SUSTAINABLE TARGETS TO DESIGN OPTIMUM PACKAGING



AIP Save Food Packaging Guidelines





AUSTRALIA

2021 SAVE FOOD PACKAGING DESIGN OF THE YEAR AGRICULTURE CATEGORY

- ✓ Meat contributes 20% of the carbon footprint in landfill
- ✓ No more leaking packs
- ✓ No more food & water waste due to leaks
- ✓ Withstand rigours of storage & transport
- ✓ Packaging ratio is improved
- ✓ ARL compliant and recyclable through REDcycle



- ✓ Vacuum, shrink barrier bags increase shelf life to 90 days
- ✓ Ideal for export market
- ✓ Tear puncture, tear and abrasion resistant design
- ✓ High oxygen barrier properties
- ✓ Built-in bone guard protection in areas that need it the most
- ✓ Bone Guard can be purposefully positioned in bag

INTERNATIONALLY
ENDORSED BY



EXCLUSIVE
ENTRY TO



Company: Junee Lamb

Product: Junee Lamb and Sealed Air for CRYOVAC brand (Total Bone Guard) for Agriculture

Country: Australia





AUSTRALIA

2021 SAVE FOOD PACKAGING DESIGN OF THE YEAR FOOD SERVICE CATEGORY

- ✓ Maintains crunch during delivery
- ✓ Instructions on how to extend shelf life at home
- ✓ Design increases shelf life
- ✓ Reduce the risk of spoilage and soggy chips
- ✓ Tamper evidence and stackable



- ✓ Raised & ventilated floor
- ✓ Just the right amount of ventilation on the sides and top
- ✓ Allows steam condensate to escape retaining heat
- ✓ Utilises stack effect where air is drawn into the carton at the base and then vents at the top

INTERNATIONALLY ENDORSED BY



EXCLUSIVE ENTRY TO



Company: Edgell Supa Crunch (Simplot Australia)

Product: For Food Service

Country: Australia





AUSTRALIA

2021 SAVE FOOD PACKAGING DESIGN OF THE YEAR RETAIL CATEGORY

- ✓ Collectable recipe card to inspire consumers and help reduce meal fatigue
- ✓ Packed in thin film to protect the produce
- ✓ Recyclable film through Return to Store program
- ✓ FSC Certified Board + non-toxic inks



- ✓ Borne from COVID-19 lockdowns
- ✓ Created new product from restaurant waste
- ✓ Suited for in-home cooking
- ✓ Vented film for product respiration
- ✓ Increased shelf life & freshness
- ✓ Reduces Product Waste

INTERNATIONALLY ENDORSED BY



WPO
WORLD PACKAGING ORGANISATION

EXCLUSIVE ENTRY TO



WPO
WORLD PACKAGING ORGANISATION

Company: Southern Fresh Foods

Product: For N.A.V.I Co Global

Country: Australia





AUSTRALIA

2019 SAVE FOOD PACKAGING DESIGN SPECIAL AWARD

- ✓ Easy to Open
- ✓ Portion Control
- ✓ Freezer Ready
- ✓ Extension of Shelf Life
- ✓ Increase of Shelf Life by 25%
- ✓ Tear Tab & Pealable Top Film



- ✓ Design to Protect
- ✓ Design to Preserve
- ✓ No product dehydration
- ✓ Moved from MAP to vacuum skin
- ✓ Serving size optimised for 2x
- ✓ Design for Consumer Convenience



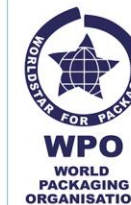
Company Name: Hazeldene's Chicken Farm & Sealed Air

Product: Cryovac Darfresh on Tray vacuum skin technology

Country: Australia



WORLDSTAR WINNER 2020



WORLDSTAR SPECIAL AWARD WINNER 2020



NEW ZEALAND

2017 SAVE FOOD PACKAGING DESIGN AWARD

- ✓ Farm to Plate
- ✓ Design to Preserve
- ✓ Repurpose Product
- ✓ Design to Promote
- ✓ Extension of shelf life
- ✓ Avocados saved from landfill



- ✓ ↑ 90 Day Shelf Life
- ✓ Design to Protect
- ✓ On-Pack Communication
- ✓ Reduces Product Spoilage
- ✓ Extends Freshness and Flavour



Company Name: Fresh Technologies Ltd & Sealed Air

Product: Cryovac® Freshness Plus®

Country: New Zealand



WORLDSTAR WINNER 2018



SAVE FOOD PACKAGING DESIGN SPECIAL AWARD GOLD WINNER 2017



WORLDSTAR SPECIAL AWARD WINNER 2018



AUSTRALIA

2016 SAVE FOOD PACKAGING AWARD - RETAIL



- ✓ Design to Protect
- ✓ Design to Preserve
- ✓ Extended Shelf Life
- ✓ Design for Consumer Convenience

- ✓ Enhanced Food Safety
- ✓ Low carbon footprint
- ✓ Freezer ready
- ✓ Replaced MAP with Skin Packaging



Company Name: Don KRC
Product: Cryovac® Darfresh® Vacuum Skin Packaging
Country: Australia





Embedding Save Food Packaging Design

To embed Save Food Packaging Design into businesses we first need to understand whether manufacturers consider Food Waste and Loss, how packaging technologists are designing food packaging, if marketing are ensuring that on-pack communication provides the best messaging to consumers and what the barriers are to implement SFP strategies.



Save Food Packaging Guidelines – Understanding Perceptions and Practices

As a core participant of the Fight Food Waste Cooperative Research Centre, the Australian Institute of Packaging (AIP) Save Food Packaging Design project has released two stakeholder industry insight reports that will help to set a baseline for current design practice and enable a path forward for areas of improvement.

- The two reports are called
1. Industry Insights Report: Stakeholder Online Survey of Product-Packaging Design Processes
 2. Industry Insights Report: Stakeholder Interviews of Product-Packaging Design Processes.

These reports represent the current landscape of the food and packaging industry regarding perceptions and practices of food waste and Save Food Packaging.

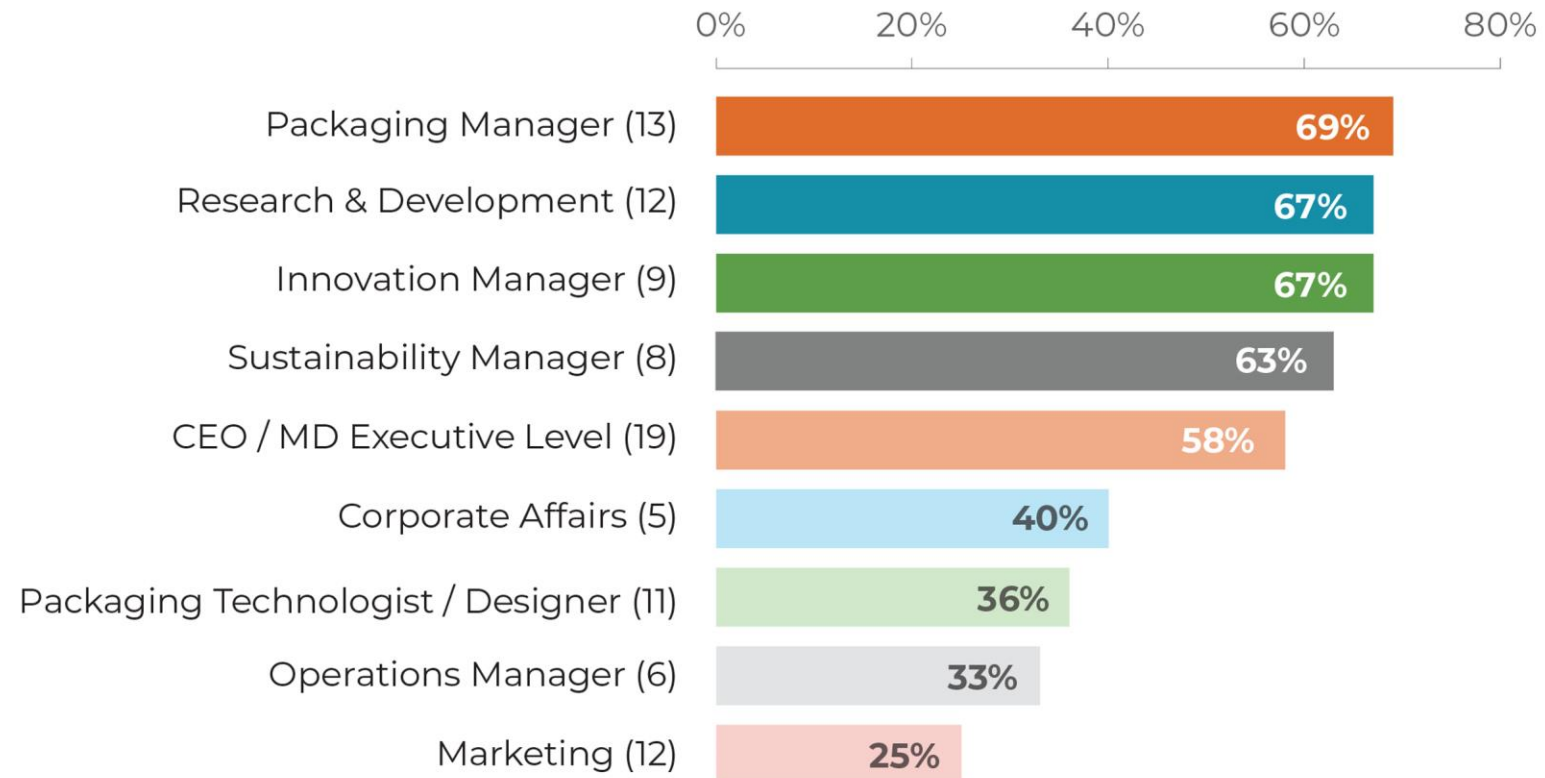




Research Key Insights

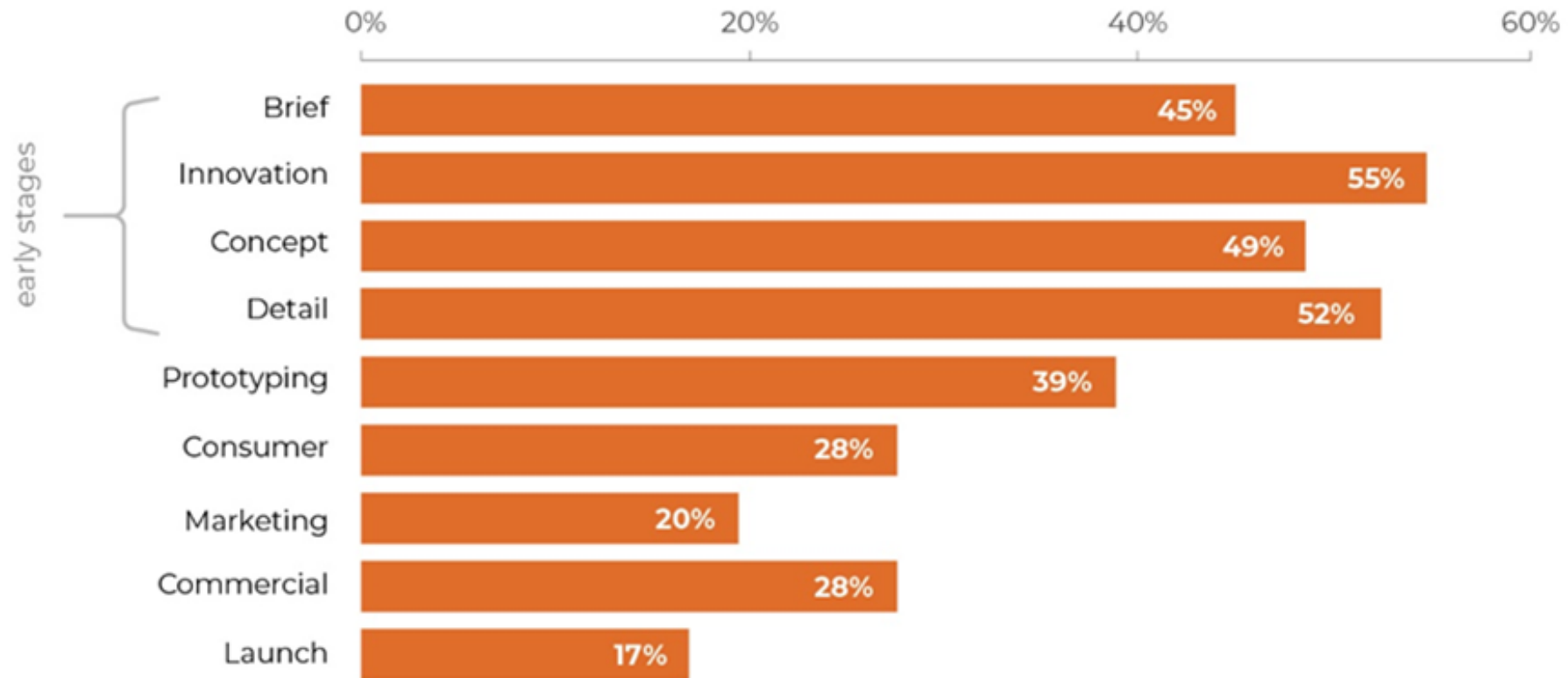
1. Key executive and management levels are not claiming responsibility for food waste reduction with marketing standing out as the least invested.

We need to demonstrate the value to brands, retailers and consumers.



Research Key Insights

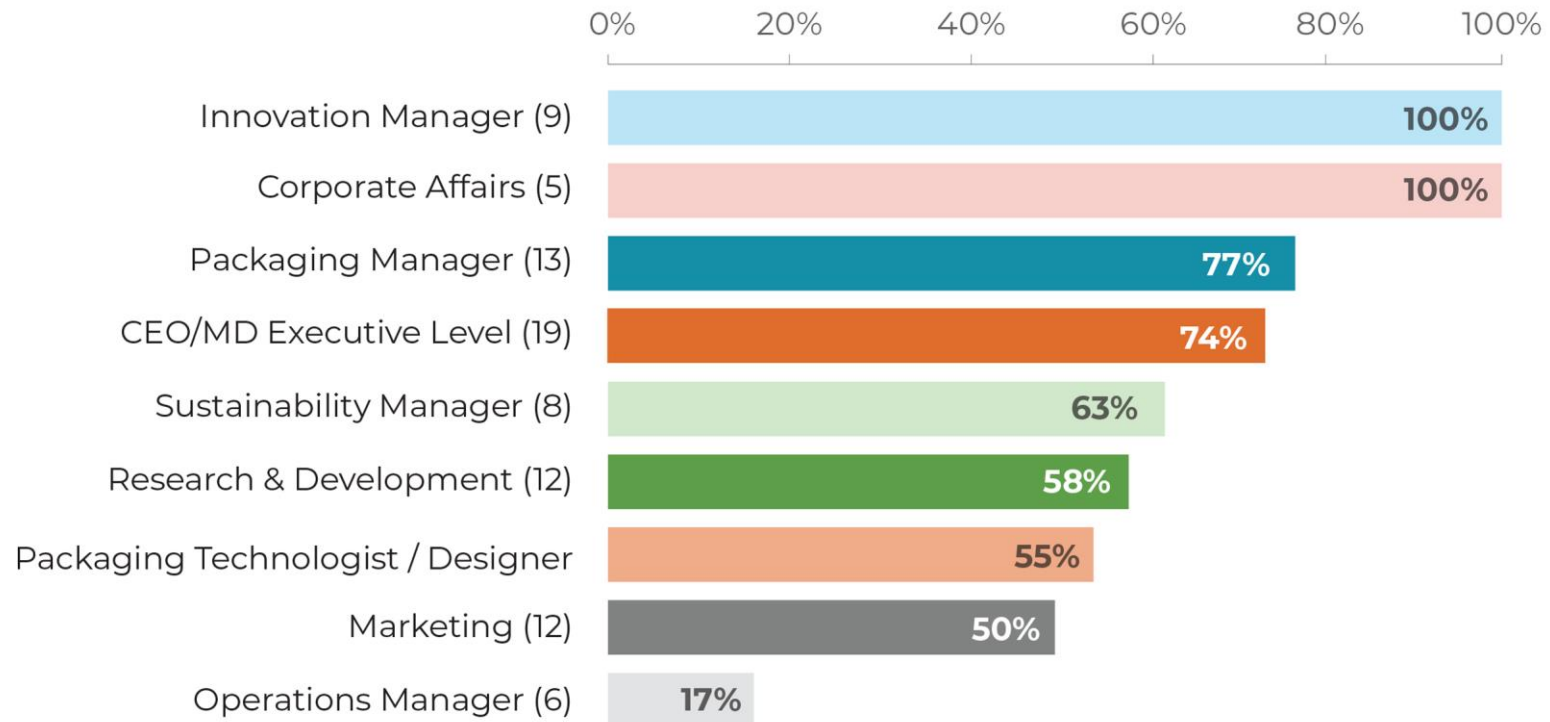
2. Food waste mitigation considerations are mostly made in the early stages of the new product development (NPD) process and significantly less in the later stages.



Research Key Insights

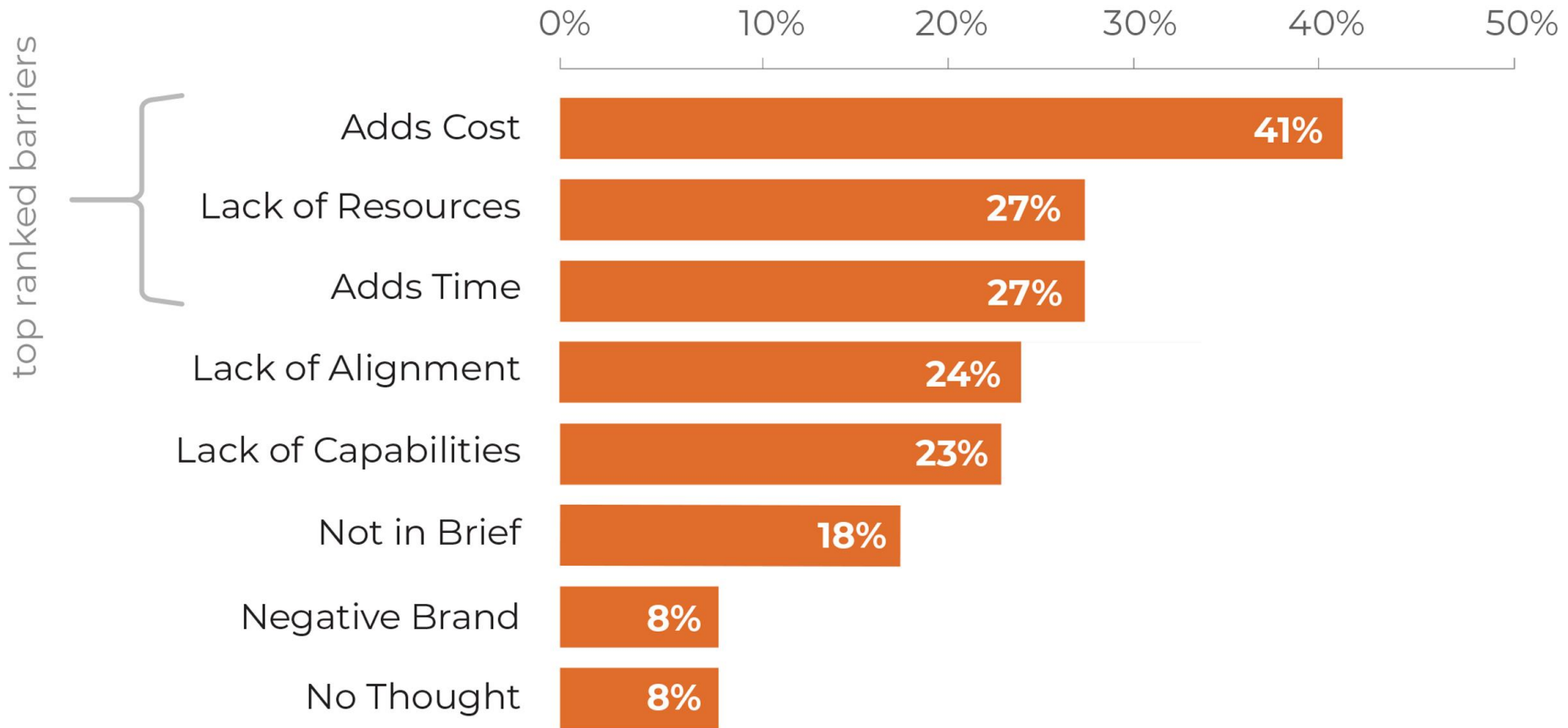
3. Approximately 30% of stakeholders are unwilling to redesign a product's packaging to save on food waste.

Industry will only act on this if it does not increase cost (this was also supported by the business case).



Research Key Insights

4. The greatest perceived barriers to Save Food Packaging adoption is that it adds cost and time to production, and organisations lack resources.



Research Key Insights

5. Sustainability is also perceived by industry to be a Save Food Packaging function.

It is the continued discussion around the balance between Sustainable Packaging Design and Save Food Packaging Design, identifying trade-offs and finding the optimum pack design.



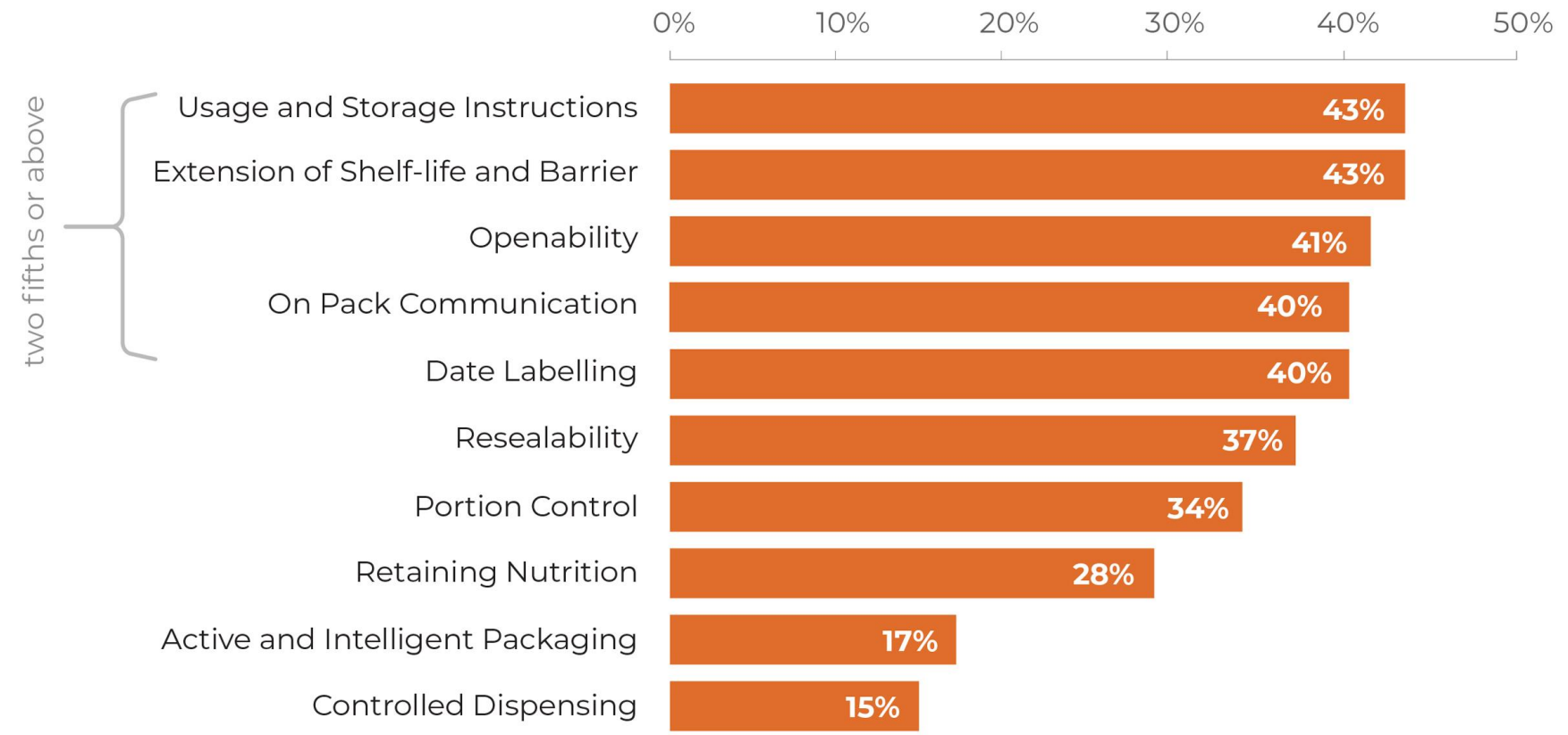
*AIP Save Food Packaging 2020



Research Key Insights

6. There are a number of key Save Food Packaging Design features that are already adopted in organisations including usage and storage instructions, extension of shelf life and barrier, openability, date labelling and on-pack communication.

Active and Intelligent Packaging is an underutilised area.



Research Key Insights

Marketing SFP benefits to consumers:

It is encouraged that marketing focuses more on SFP features to assist in consumer education of food waste issues.

On-pack communication was demonstrated as one form of communication, however as the demand for smaller pack sizes increases, there is an opportunity to explore alternative techniques.

Active & Intelligent (e.g., EMAP, Time Temperature Indicators, sensors, scavengers, QR codes) and retail marketing (e.g., shop talkers, which utilise the retail space rather than on-pack information) should be considered when designing product information communications.

Longer Lasting Avocados

Mission Produce, an advanced avocado network, partnered with Hazel Technologies to launch AvoLast by Hazel®, a new shelf-life extension program that enables avocados three extra days of optimal ripeness on average.

The AvoLast program uses a quarter-sized biodegradable and food-safe packaging insert that temporarily blocks an avocado's ethylene receptors and slows the ripening process. By increasing the shelf-life of both hard and ripe Hass avocados, it aims to reduce retail throwaways, in turn increasing profit while creating more positive consumer experiences that drives category growth.



Materials and sensors are combined for interactive food expiry label

Innoscentia have developed expiration date labels that offer real-time monitoring of food quality to help reduce waste and alert consumers to spoiled food. The technology works by measuring the Volatile Organic Compounds (VOCs) which are emitted as gases inside the packaged meat.

As the gases begin to signal that the meat is degrading, sensors in the labelling can connect to a consumer's smartphone or digital system to advise them that their food is about to spoil. The technology can estimate when an expiry date is likely to occur.



Mowi's end-to-end traceability platform for Salmon

Mowi, the world's largest producer of Atlantic salmon, worked with EVERYTHING to help launch its brand with 100% transparency, powering food traceability and provenance for its product lines. Using a Smartphone consumers can scan the package to understand the full lifecycle of the salmon.

On each item's packaging, there is a consumer-scannable QR code that uses the global standard, GS1 Digital Link which connects to the item's digital identity in the EVERYTHING platform revealing batch-level information on the Salmon.



Grape N' Go EMAP punnet

The Grape N' Go punnet was designed to minimise food waste and to enable consumer convenience.

The EMAP controlled atmosphere technology in the punnet allows product respiration and extension of shelf life.

The structure of the lidding film has two laminated layers with perforated laser holes on the surface of the lid to allow for optimal O2 permeability.

These non-visible to the eye holes allow product respiration and support an extended shelf life.

Grape N Go's reclosable lidding employs a special, uncured adhesive layer that is exposed when the consumer first opens the multilayered reclosable lid. Once exposed, the layer maintains its adhesive properties for up to 20 uses, even under challenging cold conditions of refrigerated storage.



Anti-Counterfeiting and Serialisation for Premium watermelons

Kezzler's track and trace technology includes high-value locally produced watermelons and rice being produced at the government sponsored National Model Agricultural Industrial Park located in Hanting, Shandong. Kezzler's technology includes the attachment of a unique ID to every product, for every watermelon to protect the premium product from counterfeiting.

The system uses a patented algorithm, called a DME (digital massive encryption) to produce many IDs in a short time, to be used for serialisation via QR codes, RFID, etc. Consumers can use WeChat to scan the packaging, from their smartphone via a User Interface. This will also give them access to information about how the product was grown, when it was harvested.

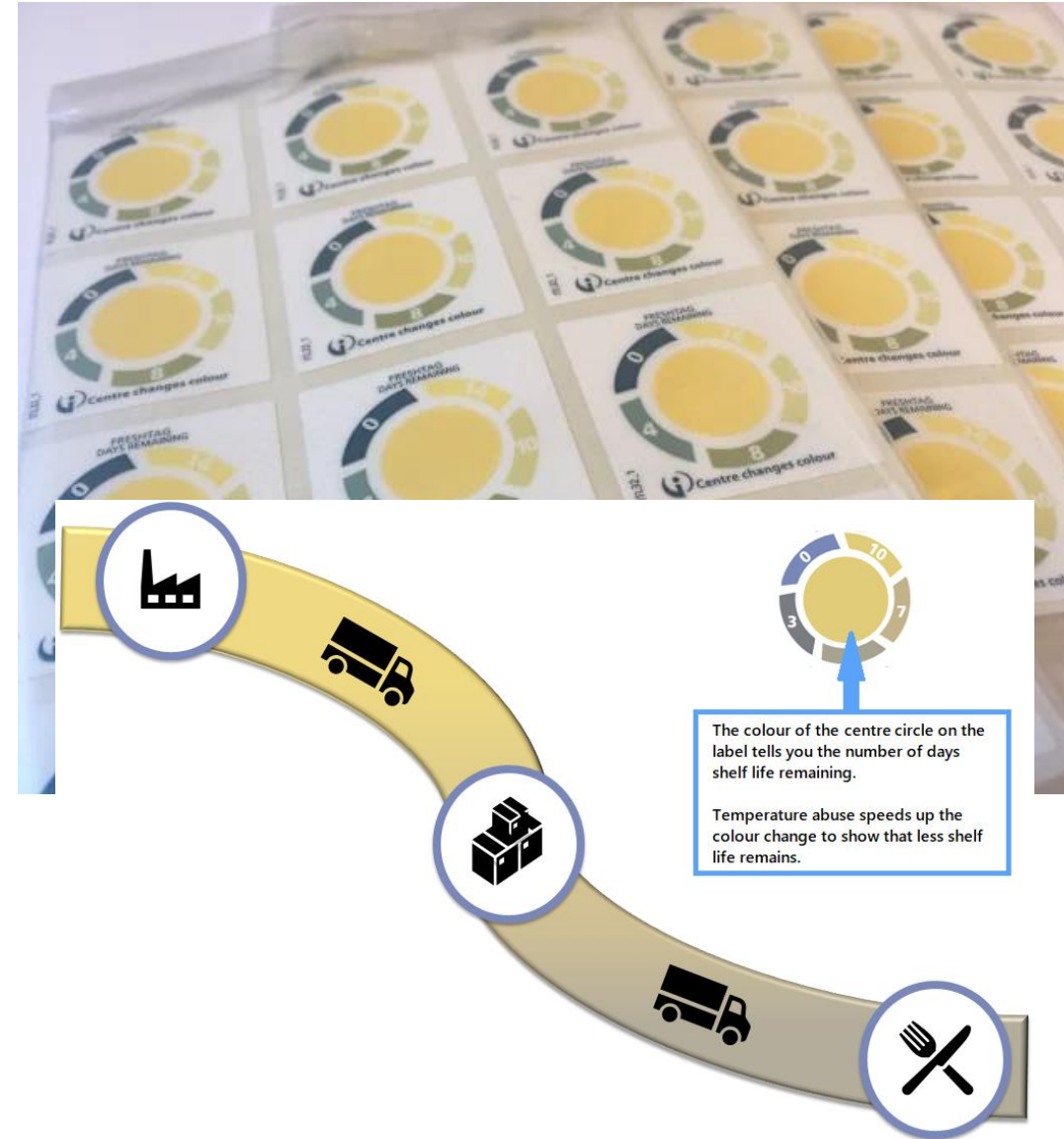


FreshTags are an example of fully automated, time-temperature indicators ideally suited for managing perishable products.

They show the accumulated time-temperature history of a product. They are applied at point of manufacture by a standard label applicator and will travel with the product through the supply chain.

If the set time-temperature parameters are breached, the label will change colour.

TTI's can extend shelf life, reduce losses to temperature abuse and deliver fresher product to customers.





After Opening Freshness Timer is intended for foods packaged within a modified atmosphere, such as cooked meats and cheeses. Food packaging manufacturers can print its smart ink into the lidding film of the packaging and once opened, the ink changes colour over time to indicate how long the pack has been opened for when correctly refrigerated.

In doing so, it indirectly provides advice regarding the freshness of the product, with the intention that this 'consume within' advice will stop the consumer throwing out the food unnecessarily while it may still be safe to eat.



Food and Agriculture
Organization of the
United Nations



International Day of Awareness
of Food Loss and Waste

29 September 2021

**STOP FOOD LOSS
AND WASTE.
FOR THE PEOPLE.
FOR THE PLANET.**



Supporting:



INTERNATIONAL YEAR OF
FRUITS AND VEGETABLES
2021

www.fao.org/international-day-awareness-food-loss-waste/
#FLWDay

Nerida Kelton MAIP **Executive Director – AIP**

Vice President Sustainability & Save Food
World Packaging Organisation (WPO)

nerida@aipack.com.au



Guest Speaker – Roberto Olivares



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Roberto Olivares
Project Manager
Woolworths

A Senior Project Manager for the Customer Transformation Team at Woolworths Group, Roberto is leading the enablement and implementation of 2D Barcodes at Point of Sale for each of Woolworths' 1000 plus stores across Australia and New Zealand.

Roberto has been with Woolworths for over 14 years, and has previously worked across industries including engineering, supply chain, manufacturing and agriculture in Australia and Colombia.

Founded in 1924, Woolworths Group is the largest retailer in ANZ region

- ❑ **More than 1,000 stores across Australia and New Zealand**
- ❑ **Stores span food, groceries, and general merchandise**
- ❑ **Serve around 20 million customers per week**
- ❑ **Australia's largest domestic online retailer**



We are Primary Connect



The largest Australian-owned retail supply chain across AU & NZ and an essential part of



Together we serve around **20 million customers** across our brands every week.

As of May 2021
Source: Primary Connect

We connect communities with the products they need and love

From Australia's outback to Auckland's shores, we work with our **customers, teams, partners**

Food, drinks and everyday needs

Products that bring a **little joy to our lives**

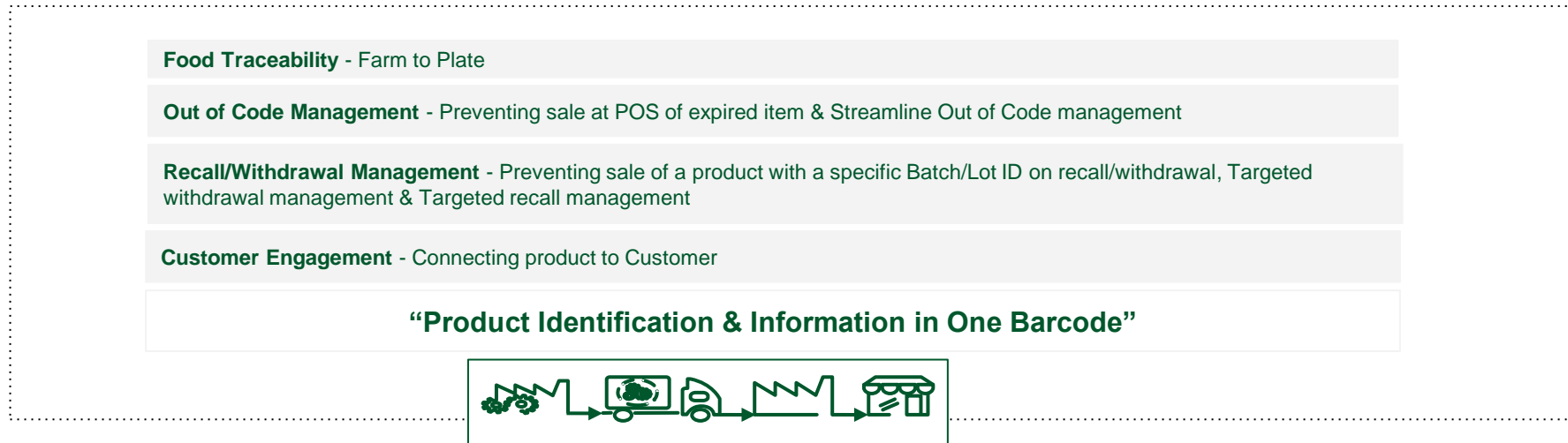


We identified a number of drivers that require more granular data, higher data capacity and compact symbology size.

Voice of:

Customer	Supplier	Woolworths
<ul style="list-style-type: none"> • Waste reduction • Provenance (Traceability) • Food Safety - Prevent sale of expired/unsafe items • Product attributes - Gluten Free, allergens, Organic, Sustainability 	<ul style="list-style-type: none"> • More targeted Product Recalls / Withdrawals • Waste reduction • Food Safety • Promote value proposition - Provenance, Quality, Sustainability, Organic. 	<ul style="list-style-type: none"> • Quality Management & Food Safety • Waste reduction • Improved Inventory management • Simpler Store processes • Promote value proposition - Provenance, Quality, Sustainability, Organic.

The Opportunity:

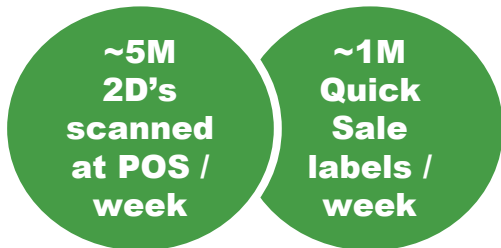


We're now able to consume new 2D GS1 DataMatrix barcodes in our Stores

Food Safety for fresh foods is entering a new era, with one small barcode revealing a wealth of information that couldn't be projected onto a traditional linear barcode!

2D / GS1 DataMatrix journey

- (Jun-20) Pilot new Linerless labels in Deli configured to print DataMatrix on variable weight articles such as Cut & Wrap cheese.
- (Jul-20 - Aug-20) Deployed new reduced for a Quick Sale labels (new markdown stickers with 2D / DataMatrix)
- (Aug-20 - Oct-20) 63 poultry articles
- (Aug-20 - May-21) 150 meat articles
- (May-21 - Aug-21) Expiry Date PoC
- (Sep-21) Expiry Date Management deployment
- Q3F22 - In-Store Production opportunities
- Q3F22 - Expiry Date Management on all Fresh Categories



Out of Code Management:

- **Preventing sale of expired items:**
 - At POS
 - Reporting Dashboard on Expired Items and Store
 - Inventory system alerting Out of Code items.
 - Online Picking guaranteeing product expected shelf life
- **Streamline Out of Code management**
Business Case ROI <3 year in Productivity & Waste Reduction.

Opportunities:

- **Automated Markdowns**
 - Based on Time & Date of Production.
- **Recall/Withdrawal Management**
 - Preventing sale of a product with a specific Batch/Lot ID/Expiry Date range on recall or withdrawal.
 - Ability to identify inventory in Stores on recall or withdrawal with a specific Batch/Lot ID/Expiry Date range.





Human Readable GTIN printed with the GS1 DataMatrix including AI (01)

1 What Application Identifiers (AI) are needed in the GS1 DataMatrix barcode

Embedded Data	(AI)	Mandatory/Optional
GTIN	(01)	M
Sell Price	(3922)	M
Actual Weight (Kg)	(3103)	M
Use by Date	(17)	M
Best Before Date	(15)	
Batch / Lot ID #	(10)	0
Serial Number	(21)	0

GS1 DataMatrix is not the same as 'plain' DataMatrix; with the difference being the control character Function 1 (FNC1) embedded at the start of the data string. The decoder then generates a symbol identifier **1d2** to identify it as GS1 DataMatrix

Handy Tip!

Key Learnings

- Education about GS1 DataMatrix and GS1 Standards
- For Customers & Team, GS1 DataMatrix is a QR Code!
- Scanning GS1 DataMatrix works best when presented to the scanner rather than sliding across.
- Any item can use a GS1 DataMatrix - the key is location and application
- Printing GS1 DataMatrix:
 - The X-dimension (size of the squares) in the DataMatrix barcode matters
 - GS1 DataMatrix is not the same as plain DataMatrix.
 - Understanding of the GS1 Application Identifiers for on pack coding
 - Is the printing software configured with the GS1 Standards?
 - Is the printer capable of printing GS1 DataMatrix barcodes?
 - Is the QA system able to scan and check barcode quality and data content?

The collage consists of several key documents and images:

- Reference Guide: GS1 DataMatrix & Other Considerations:** A document explaining that a GS1 DataMatrix is not the same as a standard DataMatrix. It includes a table for 'Additional Information' and a 'Reference Guide: GS1 DataMatrix' section with a 'What is a GS1 DataMatrix?' definition. It also features a 'Specifications' section and a 'How to scan items on the register' guide.
- Tablet:** Displays a 'Quick Sale and DataMatrix' page with a 'SCANNING AT ACO' image showing a person scanning a product.
- How to scan items on the register:** A detailed guide with sections for 'WHY we do this', 'HOW we do this', and 'What GOOD looks like'. It includes a 'Handy Tip!' about expiration dates.
- Reference Guide: Datamatrix - Additional Supplier Information:** A document with a 'How to review a GS1 Barcode Verification Report?' section. It includes a checklist for 'CHECK' items and a 'Handy Tip!' about expiration dates.
- GS1 Australia Website:** A screenshot of the website showing navigation menus and a search bar.

General Business



Traceability
Solution Providers
Special Interest Group

- Focus Areas – Education, Collaboration, Standards
- Release of Australian Dairy Traceability Implementation Guideline (Peter Carter)
- Traceability Solution Claims Validation Service – Quick Update (Peter Davenport)

Focus Areas - Recap

Three focus areas for the Special Interest Group



EDUCATION

Progress Traceability through sharing global and local activities, standards, developments and market needs



COLLABORATION

Spotlight Adoption of Traceability requires stakeholder engagement beyond the technical solution



STANDARDS

Communicate & Encourage providers to enable solutions to be standards based at platform and market levels

Focus Areas - Update



Education

• Speakers

- Marcel Sieira, GS1 Au & Ram Akella, Woolworths – NTAG
- John Szabo, GS1 – CTE's & KDE's
- David McNeil, Australian Logistics Council – Logistics
- Melanie Wishart, GS1 Au – Future of on pack coding
- Sue Schmidt, GS1 Au – Digital Link
- Ian Jenson, MLA & Des Bowler, Management for Technology - Meat Industry
- Frank Zeichner, IOTA Alliance – Devices
- Tanyta Barden & Ian Hayes, AFGC



Collaboration

• NGTAG

- Meeting Frequency Alignment
- NGTAG representative attendance at TSP-SIG
- TSP-SIG representative attendance at NGTAG

• FIAL (Food Innovation Australia Limited)

- FoodPro (POSTPONED)
- Sydney Showgrounds
- 10th -13th October 2021
- Traceability Space available

• IOT Alliance

- Value alignment in progress



Standards

• Deakin University AGIFT

- Adoption Feedback
- TSP-SIG member feedback

• GS1 based

- Traceability assessment
- Project Listings
- RIO case studies

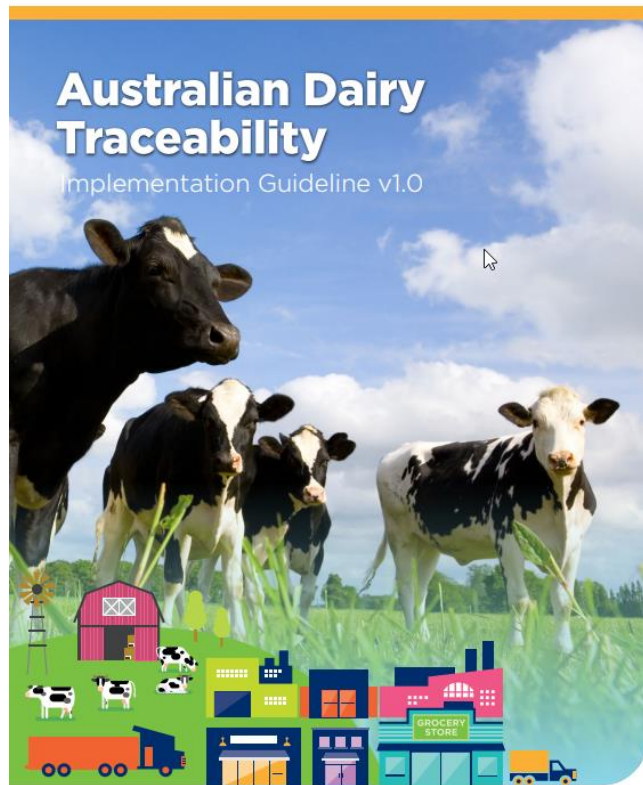
• POS 2D Challenge

- Is their value?
- What does it look like?
- Active project

Australian Dairy Traceability Implementation Guideline V1.0



Traceability
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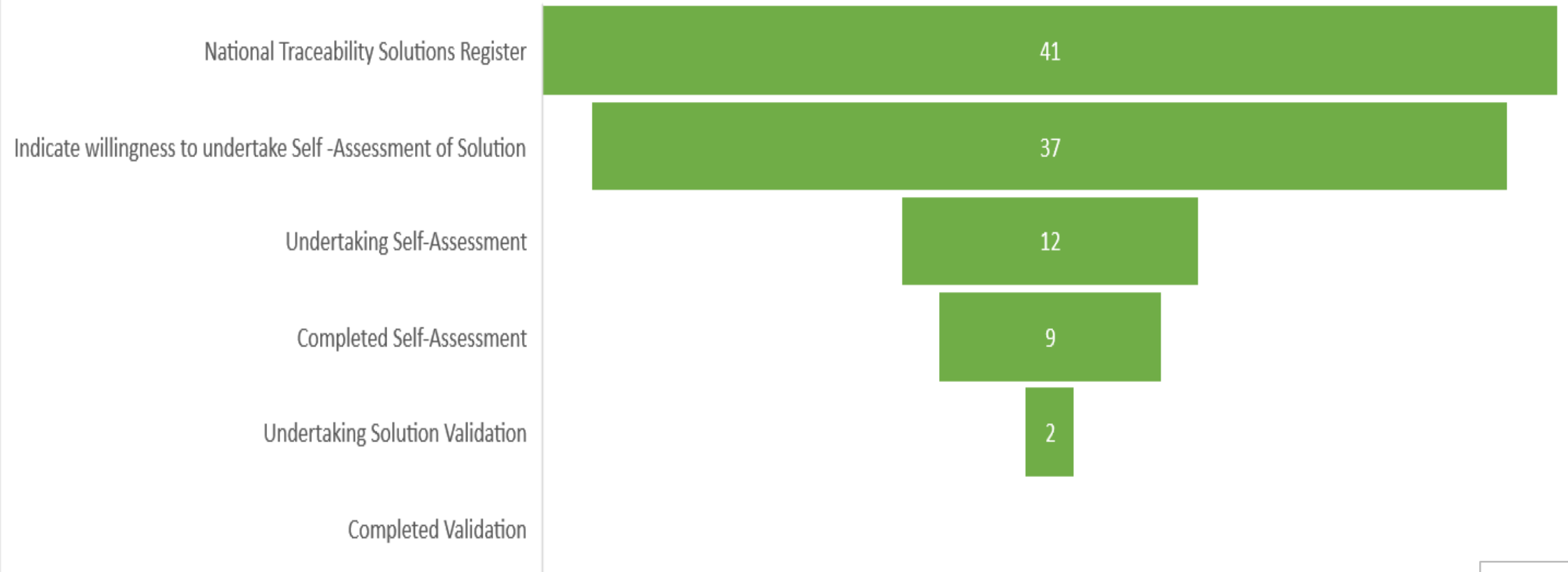
The Australian Dairy Industry Implementation Guideline has been developed to aid in the adoption of consistent business practices to effectively manage and improve traceability for the Australian dairy industry.

[Australian Dairy Traceability Implementation Guideline](#)

Traceability Solution Claims Validation Service - Update

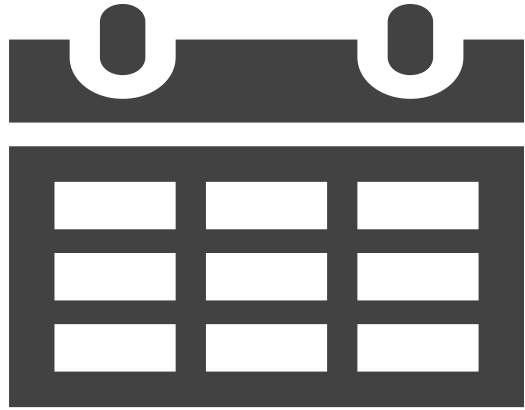


Traceability Solution Claims Validation Service

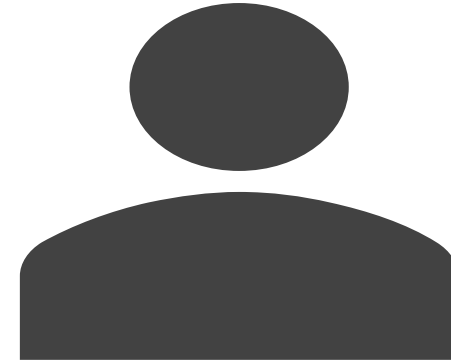


1/9/21

Next Meeting



16th November 2021



@ 1pm – 2.30pm

Thankyou for attending today's meeting of the Traceability Solution Providers Special Interest Group