

Food Safety & Quality

Mitigate risk, reduce waste, and
drive operational efficiency



TELUS Food Safety & Quality

Say goodbye to paper based checking for good. TELUS Food Safety & Quality offers a mobile, intelligence led solution to manage your product quality, process and facility checks. Unlock unrivaled transparency into your production and food integrity operations through automated escalation, live reporting and trend analysis.

TELUS Food Safety & Quality is a highly configurable platform enabling centralization of product quality and safety metrics, ensuring routine and critical checks are auditable, standardised and aligned with your supply chain and internal teams. Integration with ERP systems, business hardware and third-party data sets allow you to provide an embedded and collaborative approach to lead your quality journey.

Solution insights



1 million
quality control checks
performed per month



95,000
assessments configured, covering
767,000 product lines



18,000
users set up on our platform



Since introducing Quality
Management, product rejections
fell from 40% - 10%



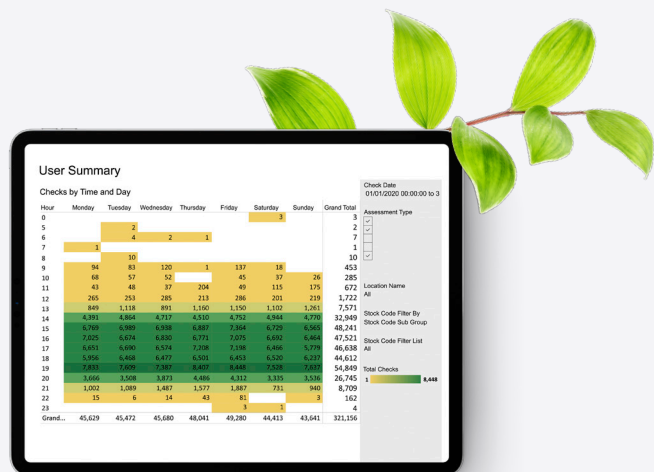
15%
reported increase of Quality
Control inspector efficiency



\$50,000
reported waste saving per
annum based on 100,000 checks
per month



*Figures accurate as of February 2021.



Go paperless

Modernize your quality management by capturing product quality, process, facility and safety checks into a cloud-based solution. Providing a secure and easily accessed location for all your due diligence and quality data capture.

Drive performance

Powerful reporting enables benchmarking and profiling of product, site, supplier, and people performance, helping you reduce waste; and optimize the efficiency of your operations..

Set your quality agenda

Centrally build quality attributes you wish to measure. Populate with text and pictorial evidence of what good, bad and satisfactory looks like to set quality expectations with your suppliers.

Simplify data integration

Drive efficiency and authenticity with our software architecture. Integrate data captured in TELUS Food Safety & Quality with key ERP systems such as stock management or procurement systems through API, data feed or bespoke integrations.

Measure anywhere

The combination of a web and app-based approach allows you to measure and capture key performance data at any point in the supply chain. Our platform-agnostic app provides offline functionality to capture key business data on the move, comparing product and process data against documented procedures.

Real-time reporting

Tiered escalation, system-generated reports and automated user alerts allow for a real-time view of your operations and product quality. Where corrective actions are needed; stakeholders are notified immediately, allowing an expedited response across your operation and supply chain.

Harness predictive analysis

Incorporate third-party data sets and overlay A.I. principles to optimize and steer inspection resource, improving utilization. Ensure the accuracy of labels through automated template recognition eliminating product recalls. Identify key risks and highlight required action to improve customer satisfaction, improve shelf-life performance and drive out waste.

Configure with ease

Our highly configurable, HACCP International certified platform allows you to centrally create and maintain product specifications, quality attribute sheets and standard operating procedures with confidence in one central location. Standardize processes across your business and supply chain for a robust and consistent approval with 'question set' guidance.

What our customers say about TELUS Food Safety & Quality



“TELUS Food Safety & Quality is allowing us to see how our suppliers are performing throughout the season. We can tackle underperforming suppliers immediately and drive improvements with them so that we don't live with problems throughout the season. Since the platform was introduced we have seen a measurable improvement in product consistency, rejection rates have fallen from 40% to less than 10%.”

Julie Thorold
Quality and Compliance Manager, Worldwide Fruit



“We were fully supported with the training of colleagues who would be performing the checks and the site management teams who would be looking after training and managing the system going forward. What was key to the success was the support provided to us on the shop floor. Post training we were given guidance on the production lines, ensuring that all colleagues were confident with using the system and to answer any of their questions.”

Antony Powell
Technical Systems Manager, Cutler Heights, Morrisons Supermarkets

Connecting food and farming supply chains for a safer sustainable future.

telus.com/food-safety-quality

 @TELUS_AGCG

 @TELUS Agriculture