

# How data **minimizes** the **damage** of food product recall

In food manufacturing product recalls need to be as precise as possible in order to minimize cost, waste and disruption. By capturing data in Dynamics 365 from every stage of the supply chain, manufacturers can gain absolute traceability of every ingredient and handling process, and limit the damage to operations and brand confidence.

1

ABSOLUTE **TRACEABILITY** IN FOOD MANUFACTURING ENSURES THAT **PRODUCT RECALLS** MINIMISE **COST, WASTE** AND **DISRUPTION**



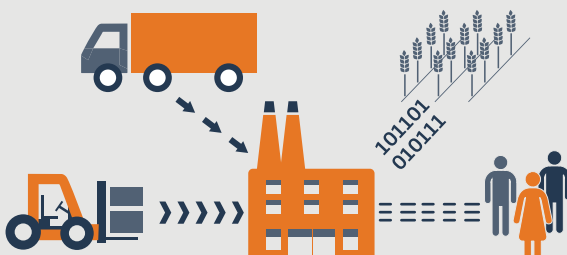
THIS REQUIRES CAPTURING **COMPLETE INFORMATION** THROUGHOUT THE **SUPPLY CHAIN**



2

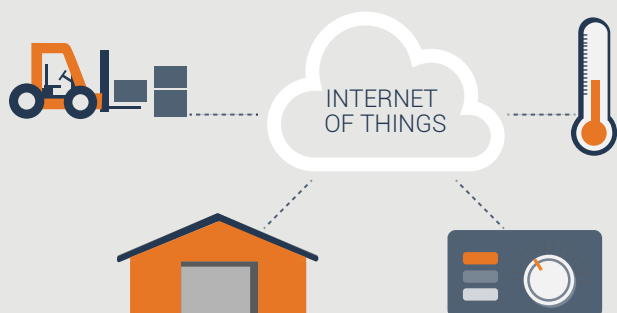
3

INTEGRATING **DATA** FROM MANY SYSTEMS ENABLES **TRACEABILITY** OF EVERY **INGREDIENT** AND **PROCESS**



4

THE **INTERNET OF THINGS** MONITORS EQUIPMENT TO **DETECT FAULTS** AND **PREVENT** **QUALITY ISSUES**



5

**DYNAMICS 365** GIVES FULL INFORMATION THROUGHOUT **THE FOOD JOURNEY** TO ENSURE THAT ANY **PRODUCT RECALL** REMAINS A **LOCAL NOT NATIONAL** ISSUE



6

**MINIMIZING DISRUPTION** AND **PROTECTING BRAND CONFIDENCE** AND **LOYALTY**



For more information on minimizing the risks of food product recall, read our eBook - **How to minimize recall risk with complete traceability?**

[Download eBook](#)