THE FOOD SAFETY MODERNIZATION ACT

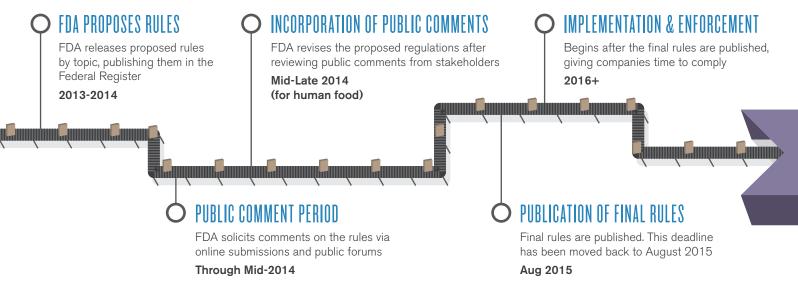


Food industry stakeholders appear to be confused about Food Safety Modernization Act (FSMA) implementation deadlines – in particular – shifting FDA timelines. In its 2014 Food Safety & Traceability Study, **PMMI, The Association for Packaging and Processing Technologies**, reports on food manufacturers' perceptions of FSMA and how equipment manufacturers can best help them respond to the upcoming regulations.

A look at the anticipated impact on manufacturers and brand owners

The 2014 Food Safety & Traceability Study compiles and analyzes responses from 64 in-depth interviews with industry professionals.

FSMA: The Rulemaking and Regulatory Process



THESE 3 FACETS OF FSMA ARE **most likely** to impact both food producers and equipment manufacturers:

Preventative Control

OOD INDUSTRY SEGMENTS

2 Recordkeeping and Traceability

3 Sanitary Equipment Design

FSMA does not impact all industries equally. In fact, some food industry segments are not even covered by FSMA.

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MOST IMPA	Fresh produce (The most affected industry)			
	Already strictly regulated will be impacted minin Baby food			
	Infant formula Nutraceuticals			
	Regulated by USDA won't feel the brunt of FSMA			
	Meat Poultry Processed egg products			
	Some are exempt from FSMA's Preventive Control Rules			
LEAST IMPACT	Juice Low-acid canned foods Seafood			

Compliance is a team effort, with food manufacturers and their suppliers collaborating for successful implementation.

Traceability technologies increase capabilities and reduce liability:

- Bar coding
- 2D Matrix codes
- RFID tags

Evaluate equipment design:

- Improved sanitary construction
- Ease of disassembly & cleaning
- Low-moisture equipment cleaning

Prepare equipment users:

- · Conduct in-person training at setup
- Continue training with webinars
- Keep training materials and manuals handy by integrating them into the machinery

 C O - L O C A T E D
 To ensure FSMA compliance, brand owners can explore technologies and insights at PACK EXPO International 2014. Experts will staff the Food Safety Summit Resource Center, sponsored by The Food Safety Summit (Booth #S-2962), to address questions about FSMA.

Co-located with Pharma EXPO, the shows span more than 1.1 million square feet and attract more than 50.000 attendees.

Register today at packexpointernational.com

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