Traceability of meat and poultry: U.S. Implementation Guide

Consumers assume and expect safe and nutritious food supply. Business practices and standards must be identified to aid meat and poultry trading partners’ ability to track and trace products throughout the supply chain. Ensuring effective practices are in place across a complex and increasingly global food supply chain to allow for rapid identification, location, and withdrawal of foods when a problem is suspected or confirmed still remains a challenge. The large array of trading partners ranging from the farmers to internationally sourced suppliers in the meat and poultry business has triggered the need for an effective traceability and tracking system. The meat and poultry B2B data standards organization (mpXML, St. Louis, MO) and the GS1 US have released a new guide for the implementation of traceability standards in the U.S meat and poultry supply chain. These standards are intended to supply all member of the U.S. meat and poultry industry with guidelines and best-practice recommendations for traceability of products as they move through the supply chain. This document provides guidelines on principles of traceability in the meat and poultry supply chain including best practices for traceability and product recalls. The guide covers:

- Traceability practices from the supplier’s processing facility to the point of sale
- All meat and poultry products for human consumption
- All levels of product hierarchy, including pallets, cases and consumer items
- U.S. supply chain segments, including suppliers, wholesalers, distributors and retailers

To obtain a copy of this 53 page document visit the website www.mpxml.org.

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