



traceability  
and  
backward  
traceability



poultry slaughter



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## 1. introduction to the system

### **S.I.RI.A.**, *application software for the backward traceability of poultry meat*

*industries* is a specific and complete software application that can be integrated with EGGs web management software and it has been developed to solve specific problems of industries dealing with poultry slaughtering, processing and trading.

The single and coherent system structure avoids data duplications and all functions in the system have been designed to perfectly match corporate operational needs (for ex. operators have at their disposal functions keys to move across the whole system).

Integrated tools have been designed to be user-friendly and help functions (like searches without codes, guided and customized insertions,..) have been provided in the whole system as well.

System administrators can define the level of control they want to have on the system in order to create a software environment which is in line with habits, working methods and responsibilities of the corporate staff.

## 1. introduction to the system

### 1.1. basic data sets

The “Basic data sets” module manages data about customers, suppliers and items, that are shared by (and so common to) the whole information system.

Operators can search information using “windows” and different search filters (for code, corporate name, item description) or they can be directly suggested where compulsory.

The structure for each database has been created so that it can be exported to standard software packages like Word, Excel, Access and so on.

### 1.2. incoming poultry

the system allows operators to manage poultry stocks coming from the different supplier cattle breedings: stocks are managed considering the number of cages coming from every single supplier. Every single cage is labelled with a unique code. If the same supplier delivers different types of animals, the system considers different stocks according to:

- type of animal
- sex
- pigmentation
- size

At this time the system records the first information needed for backward traceability like

- breeder
- supplier
- agent
- number and date of the supplier order
- arrival date
- arrival time
- lot code
- sub-lot code
- item code (type of animal)
- number of animals
- date of slaughter
- progressive slaughtering number
- data of the veterinary certificate
- possible treatments done by the breeder

The system automatically manages the veterinary register that can be printed whenever operators want.

Supplier  Order N°  Delivery note N°  Arrival date 15/01/2007

Breeder  of 08/01/2007 of 15/01/2007 time

Filters

Summary for type and number of delivered animals

Code	Item	Animals n	Cages nr	Lot	Slaughter dt	Progressive

Animal type   Nr of animals  Nr of cages

Line nr in vet register  Slaughter date  progressive

Cancel Update Delete Print tags for cages

Exit Save



The system allows also operators to separate stocks or manage stocks that are just partly slaughtered by the end of the day.

Stocks are slaughtered considering the order displayed on the screen. After their slaughter stocks are stored in different boxes (according to their type, pigmentation, manufactures and so on) that are weighted and labelled with a unique identification code that contains information about

- item code
- box weight
- sub lot weight
- code of the Local Health Department where the animal comes from

Once boxes have been placed on pallets, the system prints a unique tag for the whole pallet that contains information about :

- identification barcode for the pallet
- total number of boxes up to that time
- total weight of boxes up to that time
- current sub-lot
- code of the Local Health Department for the cattle-breeding

Discards addressed to sectioning are labelled as well. They are identified before being transferred to the sectioning plant.

N.	Supplier/Breeding	Lot	Item	An.nr	Manufacture	Start hr	Cages nr	Pallet nr	Total Kg

Exit	Cancel change in line	Skip line change	Position the current stock	Animals nr	Cages nr	Pallets nr	Total Kg

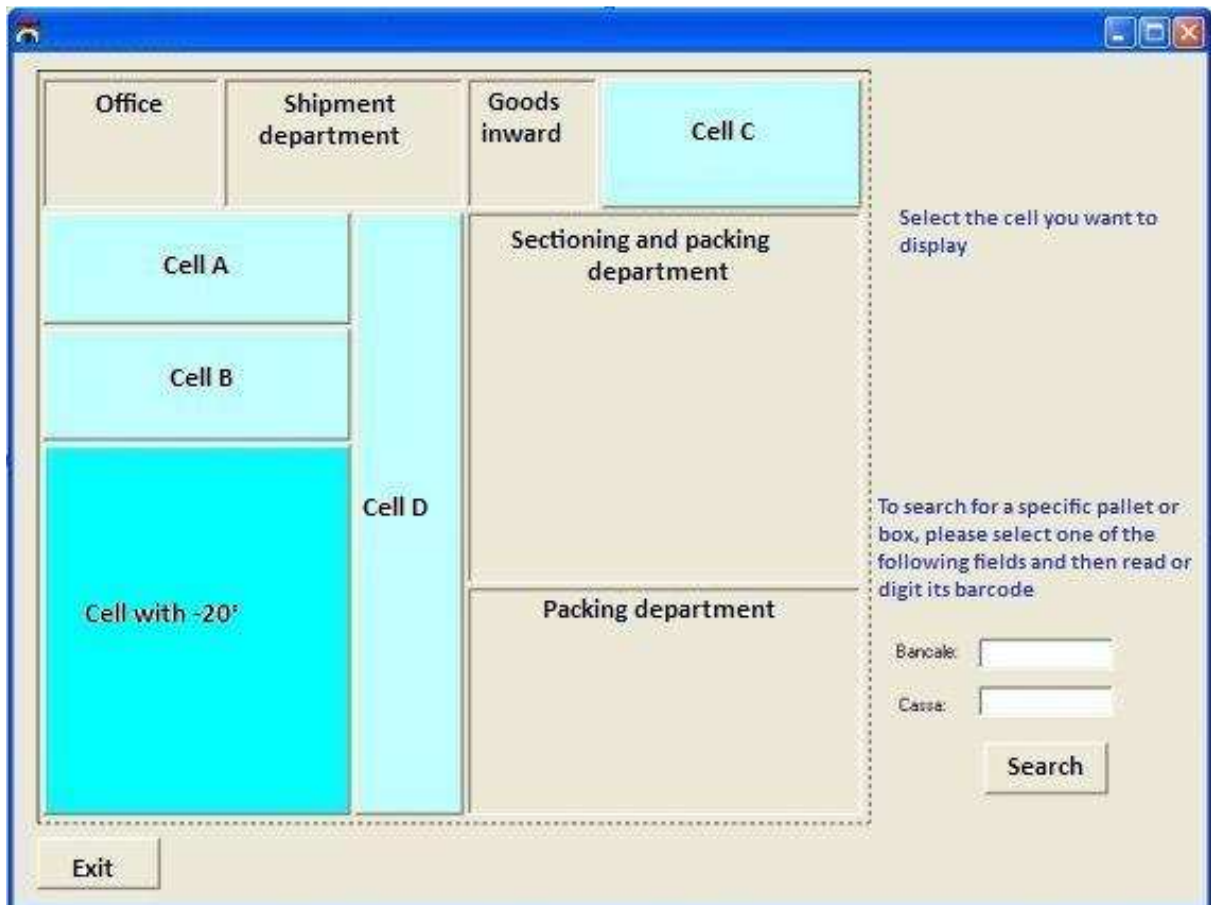
## 1.4. warehousing and storage

Every pallet, coming from slaughter and sent to waiting cells for their shipment, freeze or sectioning, is monitored and traced by the system. Every location in the warehouse is codified. The operator, who stores all different pallets in the warehouse, uses a barcode reader to "read" the location code for every pallet and data are automatically sent to the central system that saves the pallets' location in the warehouse.

Every location's code contains information about:

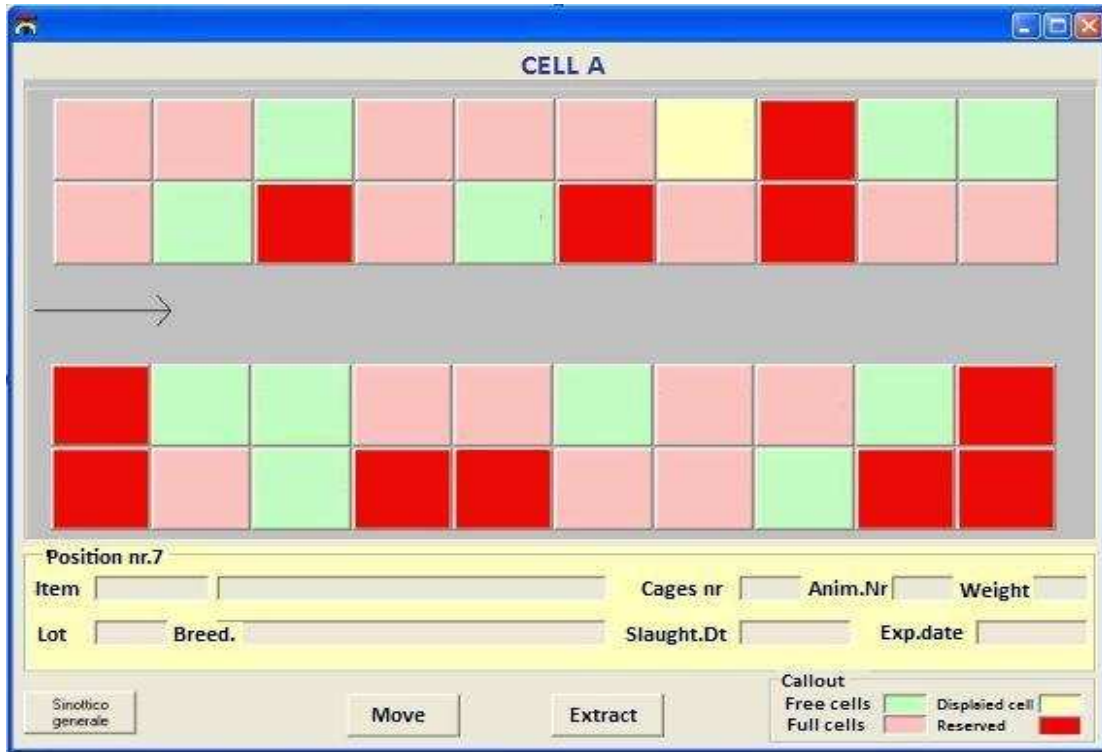
- the cell
- the location inside of the cell
- the counter top

In this way operators can always backtrace fastly and automatically the location of stocks in all different cells or they can always know which stocks are stored in every cell.

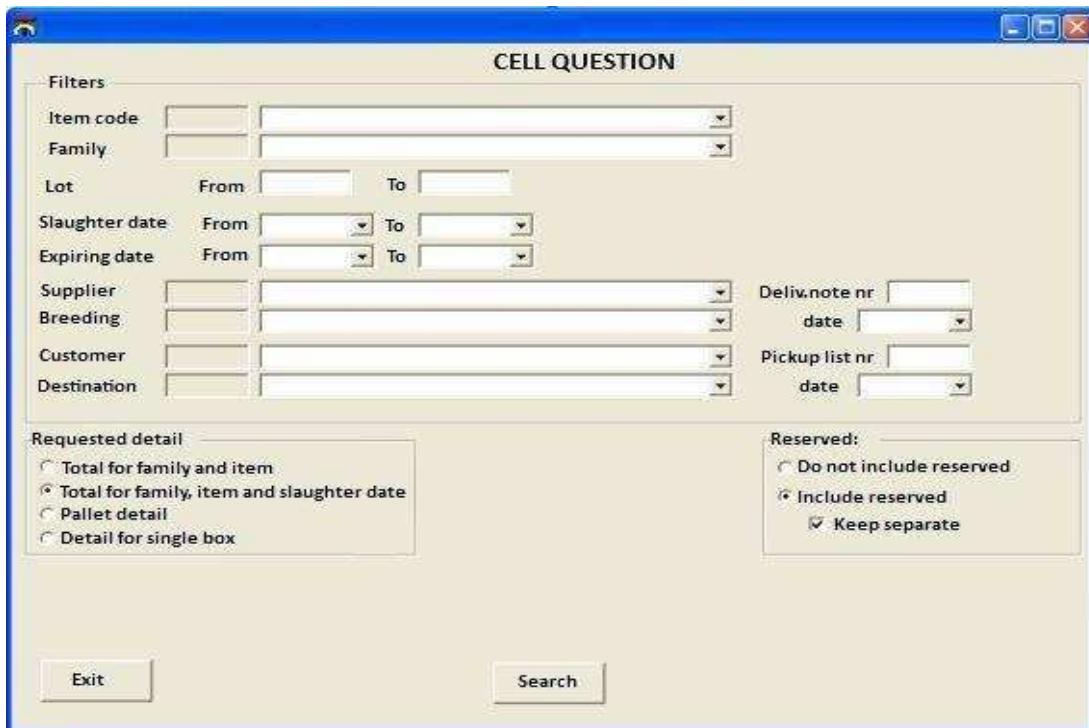


Standard mask displaying the warehouse with waiting cells

COMPANY WITH QUALITY MANAGEMENT  
SYSTEM CERTIFIED BY DNV  
= ISO 9001:2008 =



Cell detail



Mask for cell questioning

## 1.5. sectioning

All slaughtered animals, that are not going to be immediately shipped, are sent to sectioning plants ("discards"). The system allows operators to trace all box/pallet placed in the different sectioning lines. After their manufacture, all boxes containing finished products are labelled and placed on pallets.

All tags and data collected at this point are saved by the central system so that operators can always know for every box:

- its line code
- its pickup time
- its box barcode

At the same time from every barcode tag, operators can always get detailed information about the related box.

Boxes in production: LINE A					Boxes in production: LINE B				
Lot	Pickup time	Barcode	Item	Kg	Lot	Pickup time	Barcode	Item	Kg

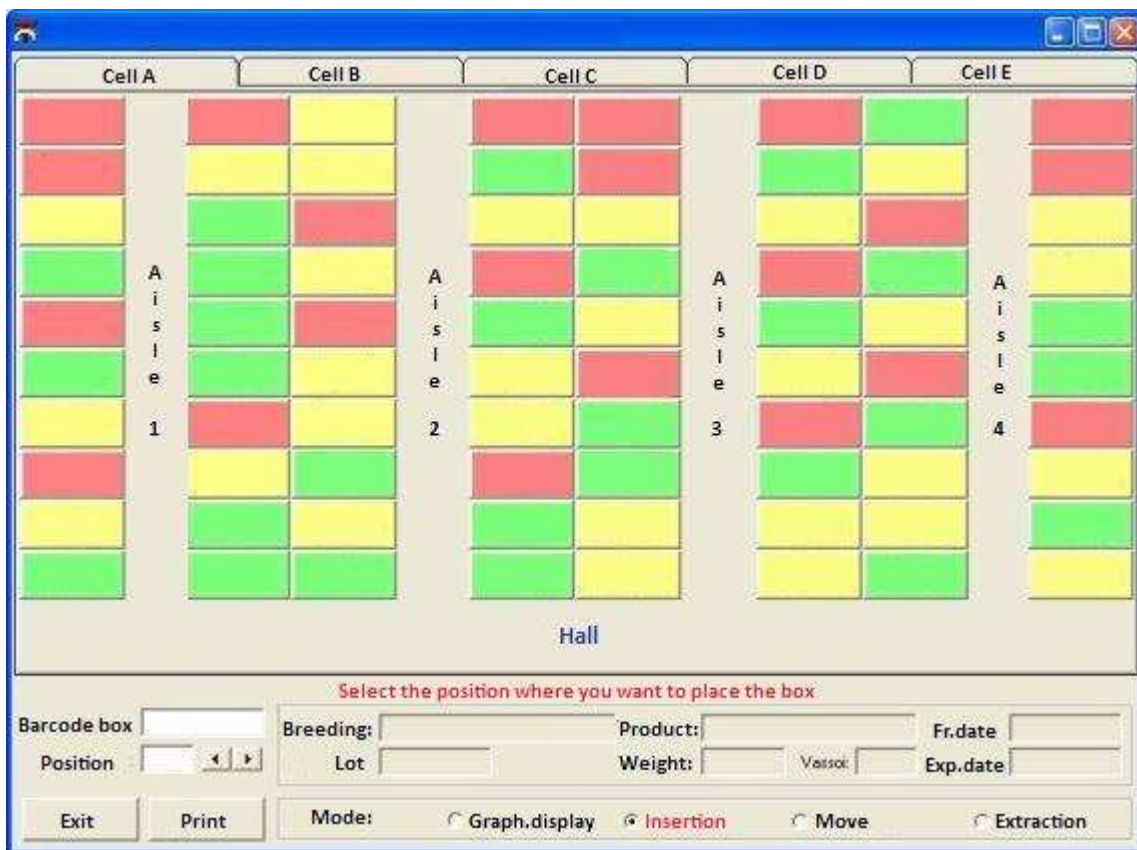
Produced pallets and boxes					Production summary		
Lot	Prod.time	Barcode pallet	Barcode box	Product	Kg	Product	Kg

Exit Print

## 1.6. freeze

All stocks, that are not going to be sold immediately, are addressed to the cold-store. All different locations are codified so that operators can always know which stocks are placed in every single location. Using pick-up lists operators manage the pick-up of all different stocks, considering closer deadlines and other operational logics.

The traceability and also meat locations are managed using barcode tags stitched on all boxes.



## 1.7. fresh meat shipment

The system allows operators to create fastly and automatically all delivery notes needed to ship fresh meat, picked-up from the warehouse.

Reading the barcode tags on pallets or the codes on the single boxes (in case the pallet is not completely sold) the system goes back to all data needed to issue the bill.

Pick-up lists can be created to optimize operators' work and respect deadlines. They can be automatically created, starting from one or more orders to dispatch to every single customer, giving priorities to their deadlines.

## 2. traceability and backward traceability

The traceability and backward traceability modules allow the company to follow slaughtered meat from the entrance of animals (and the related supplier) up to their final destination (the customer) and backwards.

### 2.1. traceability

Traceability is given by all information related to the poultry stock (“lot”) that goes through the slaughterhouse: from the supplier’s document to the customer’s one, considering stalling, slaughter, selection, store and shipment as well.

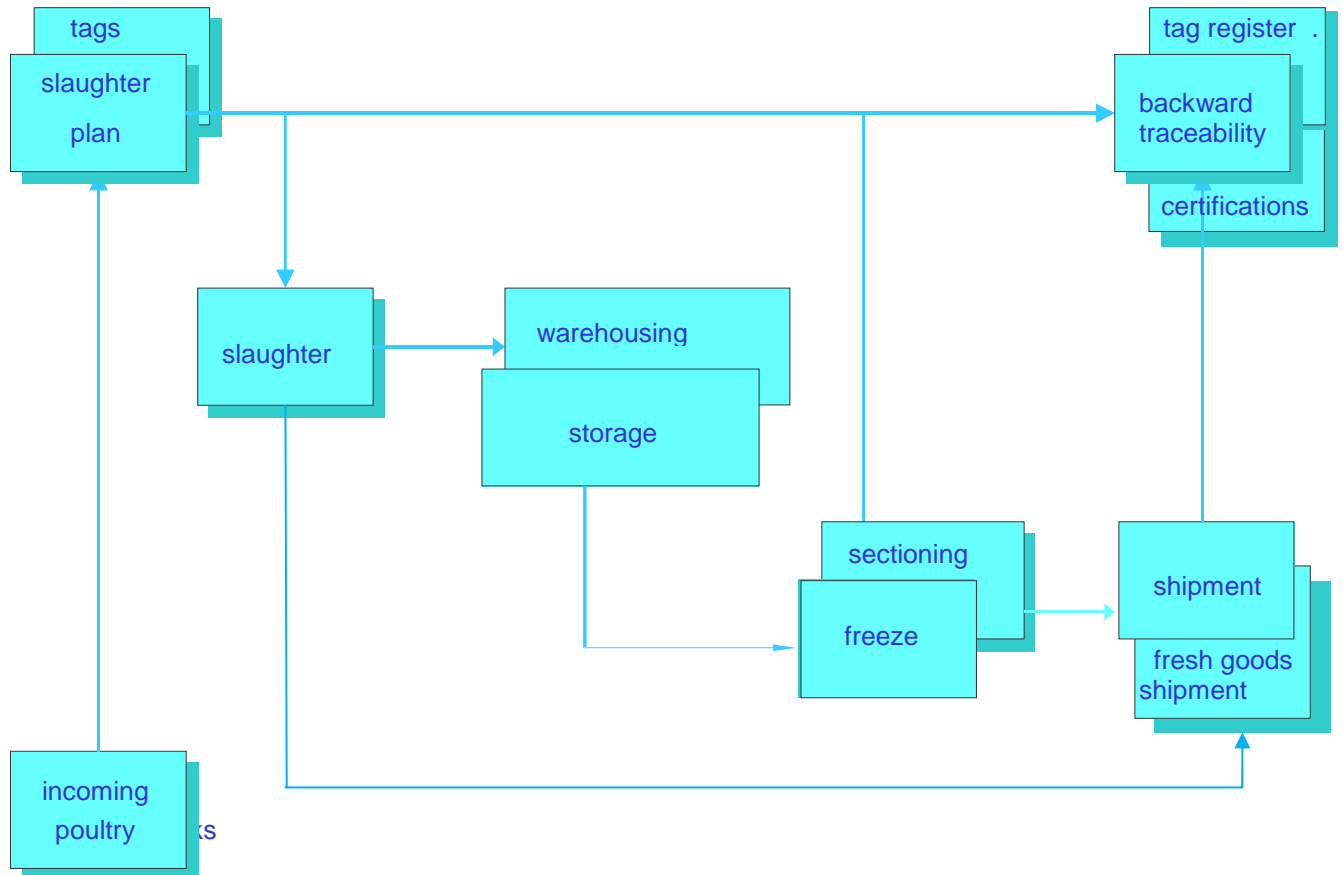
Every new issued barcode tag is linked to the previous one in order to keep all information previously collected.

### 2.2. backward traceability

After the shipment the system allows operators to get information about the animals' **origin** (their country of origin, breed, sex, company that owned them for the last time, slaughter lot, sectioning lot, packaging lot and so on) up to the final customer for every single meat cut as well as for every lot/box.

### 3. operational work flow

The operational working flow is the following



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SYSTEM CERTIFIED BY DNV  
= **ISO 9001:2008** =

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## 4. some of our customers

### 5.1 Europoll srl

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