Biosafety: A food business perspective

Presented by:

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Today's conversation





Mars: a principle-based business



The Products we make The Brands we have





Where do we operate?





Our global agricultural footprint is significant – 6.6 million tonnes of raw materials consumed in 2012



Food Safety Challenges we face today

We take for granted that our food supply is safe, although



- In emerging regions, diarrhea related to food borne infections is a leading killer of adults and children at almost 2 million annually ...more than TB, HIV/AIDs and malaria
- Globally at least 1/3 of food produced gets lost or wasted—1.3 billion tons of food
 - 40% of losses in developing countries at post harvest and processing levels
 - Sub-Saharan Africa losses est. at \$4 billion which could feed 48 million





Sources: 2012 The State of Food Insecurity in the World..FAO, IFAD and WFP; collateral information from WHO; CDC Morbidity and Mortality Weekly Report June 10, 2011; FAO Global Food Loses and Food Waste 2011

Throughout the business supply chain, risks abound that can ultimately impact food safety and security



Mitigating for these risks allows us to:

Make more food available • Reduce demand for increased production • Manage environmental footprint Lower food production costs • Expanded trade opportunities • Reduced hunger and poverty



Any Food manufacturer is in the business of Food Security

The world must solve three food problems simultaneously: end hunger, double food production by 2050, and do both while drastically reducing agriculture's damage to the environment.

Scientific American 12/10/11

SCIENTIFIC AMERICAN



How can Industry help?

MAR

Chord

Managing the bio safety risk within a context of running a sustainable business



Meeting consumers expectations and needs



...as a minimum ensure food is SAFE and LEGAL



Drive rigorous processes from farm to fork

Obtain safe raw materials

Process as if contaminated

Prevent recontamination

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Examples of Food Safety Initiatives that can be applied to Biosecurity





Horizon Scanning

- Designed to identify and highlight potential food safety risk trends and threats across the supply chain
 - Intelligence Driven: scanning several data sources (news, science, social media) to identify emerging risks
 - Information used to drive actions to investigate, validate and quantify potential food safety impact, informing and influencing:
 - Supplier Quality Assurance to work with the supply chain
 - Operational Quality to heighten surveillance at the factory front gates
 - Regulatory Affairs to alert and engage appropriate officials when necessary



Horizon Scanning



Where a Total Quality Management System supports Bio-safety

Material Risk Assessments

- Identify the potential risks associated with raw materials and the production pipeline
 - Inherent risks coming from the actual materials
 - Risks coming from external sources (i.e. tampering and adulteration)

The Supplier Quality Assurance Program

- Uses information coming from the Materials Risk Assessments to direct actions to mitigate and manage risks
- Strong foundation built upon establishing relationships with suppliers as an added measure to manage potential biosecurity risks
 - Gather local and regional intelligence about potential threats



Raw Material Pipeline



Example of Raw Material Verification Process to Ensure Raw Material Quality & Safety

Raw Material: MILK POWDER

Considered a "High Risk Raw Material"

Process starts with Material Risk Assessment

- Identifies and quantifies key risks and likelihood of occurrence
- Drives material specification
- Drives supplier audit frequency and focus
- Drives front gate quality verification audits

Typical Audit Frequency at Supplier location:

- 2 to 6 times per year depending on performance / risk

Typical Testing level

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- Microbiological / Analytical Quality & Safety
- Performed on every production batch by supplier
- Audited factory front gate (typically every production batch)
- Greater than 1,300 analyses performed annually per Milk Powder Supplier



Raw Material Pipeline

Generates data and baseline to allow supplier management and informed standards

Driving a Food Safety Culture

- Understanding the correlation between a robust Quality Culture and Quality and Food Safety incidents.
 - Metrics available to determine a corporate Quality Culture and how to quantify and apply the data
 - Manufacturing Quality Metrics
 - Right First Time
 - Active Management of Consumer Complaints
 - Audits to determine the Quality Culture of employees, suppliers, distribution channels and production facilities
 - Potential risk of product tampering / abuse
 - Ensuring one standard of operation across the value chain, including at the point of sourcing



Driving a Food Safety Culture



Post market Surveillance



Post market surveillance

Every day, businesses generate a significant amount of data





Raising the bar for all





Applying the data: Raising the Bar through Surveillance



Near real time tracking of selected clinical syndromes in pets to identify outbreaks of disease related to food safety



One opportunity: Banfield has > 800 U.S. Hospitals generating significant data





An example of how the data can help: Canine Tick Activity & Human Lyme Disease



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Early detection generates significant benefits for all



People

Sentinel for supply chain food safety risks
Increased awareness of health professionals to zoonotic risks



Pets

 Enhancing life through early detection, intervention and mitigation of disease outbreaks caused by food safety breakdowns



Planet

- Potential to detect "unknown" food safety hazards
- Challenging the industry through independent assessment of food safety in the market



Overcoming barriers to address bio-safety

Legal and regulatory



Communication platforms to share knowledge







Role of Bio-safety in Food Security

If Food Safety is the...

Assurance that food will not cause harm to the consumer when prepared and eaten according to the intended use.

Bio-safety can't be managed alone – it must be thought of in the context of overall business operations

Application of Bio-safety creates foresight to a Food Safety system, ultimately ensuring trust and enabling Food Security If we see both as part of the same overall system, we are able to leverage standards and scale in principles to maximize the foresight across industry and markets



Addressing food safety needs



Approaches need to be ALIGNED because this is a global challenge



A problem for one company in one region can be a problem for the industry globally.... and society



The Food Safety Domino Effect

Starts by addressing Food Safety

with 1 supplier

- Establishing a relationship with a customer through clear specification and audit

Impacts a supply chain

Impacts an industry

Impacts society ...



In Conclusion

Everyday, Globally, Food businesses...

 Consume millions of raw materials

Generate millions of hours of experience

Operate a global network of suppliers and customers Safe Food is one of the critical pillars of food security and one that we can all significantly contribute to

No single entity can resolve the challenge of safe food but each stakeholder has a role to play in the solution

Measures to manage Food Safety risks are also effective in managing Bio-safety risks

The is an opportunity for industry and regulators to share Best Practice to optimize the effectiveness of Food Safety / Biosafety efforts

An integrated, multi-dimensional approach across the entire product pipeline is required to ensure comprehensive coverage

THANK YOU

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