

bodyTRACE™

Traceability from carcass to carton



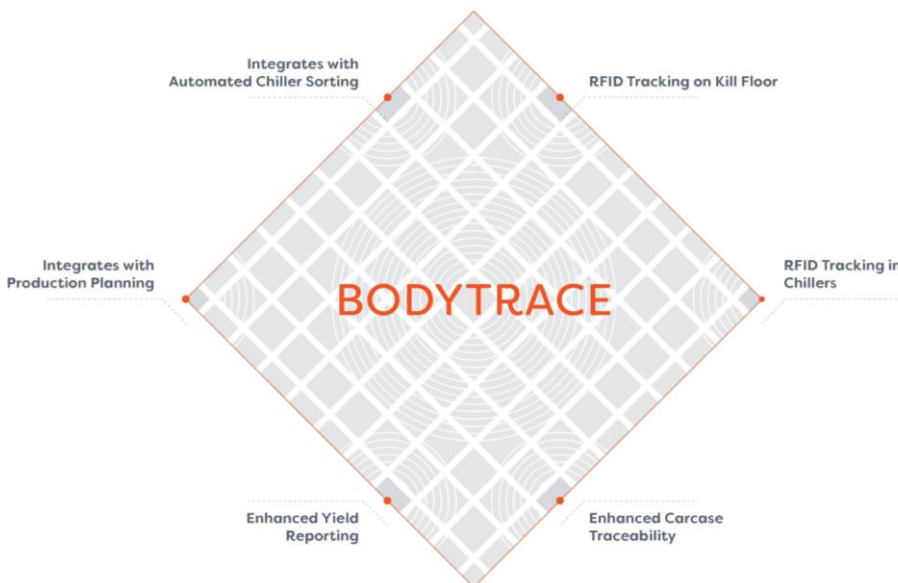
Cedar Creek
COMPANY

Cedar Creek Company's (CCC) proprietary bodyTRACE is a vital step in providing processing traceability from carcass to carton. We can help you implement a system which complies with Government regulations and provides you and your growers valuable data on the animals you process.

Full carcass traceability involves using the bodyTRACE system to scan and record each animal eID at the knocking box, correlate each eID with the body NLIS number and the correct PIC on the kill agenda and match each carcass with its hook containing a unique embedded RFID tag.

When a carcass is attached to the RFID tagged hook, both hook and body travel through the whole production facility together – through the kill floor, chillers, boning room or via carcass loadout.

Scanners in key locations throughout the abattoir keep track of the tag's movement as it passes through various processing stages, allowing the collation of key data for each animal. Built-in checks such as body sensors and chain position sensors, maintain the rigor of the traceability system – accommodating challenges like dropped bodies, inverted chains, hide pullers, retain and condemn lines.



FoodChain

VIAscan

bodyTRACE
CARCASS CORRELATION SOLUTION
POWERED BY CEDAR CREEK COMPANY

Australia PO Box 1405, Stafford QLD 4053 ▶ 8/87 Webster Rd, Stafford QLD 4053
phone: +61 (07) 3356 0999 ▶ fax: +61 (07) 3356 2366

New Zealand Cedar Creek Company (NZ) Limited ▶ PO Box 80246, Green Bay, Auckland 0644
Unit 772, 19 Ormiston Road, East Tamaki, Auckland ▶ phone: +64 (09) 634 4075

Cedar Creek
COMPANY

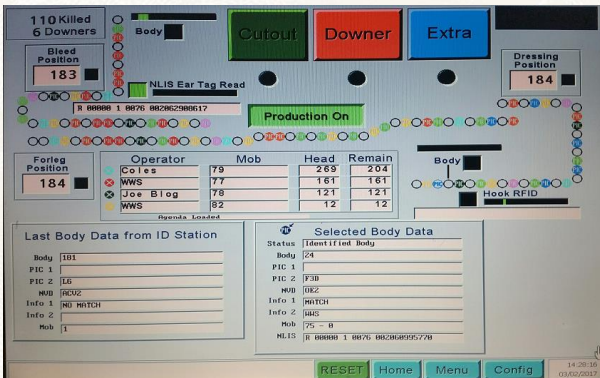
www.cedarcc.com

bodyTRACE™

This CCC system is both flexible and modular and makes use of existing on-floor systems. It currently operates in some of the largest meat processing sites in Australia. The kill data is uploaded to the NLIS database in compliance with current NLIS standards and requirements.

Benefits of traceability include:

- ♦ Full NLIS tracking capability to the grading scales and into the chillers
- ♦ Accurate and precise correlation by animal to the correct mob on the kill agenda
- ♦ Tracking of bodies through the retain rail to the correct mob at the grading station
- ♦ Opportunity for export to restricted trade markets (such as the European Union)
- ♦ Quick and accurate tracking of disease and body defects
- ♦ Improved pre-slaughter management and production decisions through the availability of faster detailed information



Individual carcass correlation opens the door to value-add solutions such as bodyTRACE; automated chiller marshalling; automated animal health recording; un-staffed grading and assessment stations (see CCC's VIAscan factsheet); removal of tickets; detailed inventory and product status control; as well as web-feedback to buyers and producers to help improve growing (see CCC's DataChain factsheet).

Cedar Creek Company's solutions have been created specifically for the meat and perishable food industry. CCC works with companies of all sizes and projects of all scales. Our solutions are modular and flexible, which means they can be tailored to integrate with your business' demands and specific requirements.

CCC's systems will enable you to focus more on your customers, produce and sales rather than processing bottlenecks, inconsistencies and inefficiencies.

Are you ready for a chat or would you like to find out more? Call us on (07) 3356 0999 or email craig.daff@cedarcc.com.

Get started today!

SOFTWARE AND HARDWARE SYSTEMS

Australia PO Box 1405, Stafford QLD 4053 ♦ 8/87 Webster Rd, Stafford QLD 4053
phone: +61 (07) 3356 0999 ♦ fax: +61 (07) 3356 2366

New Zealand Cedar Creek Company (NZ) Limited ♦ PO Box 80246, Green Bay, Auckland 0644
Unit 772, 19 Ormiston Road, East Tamaki, Auckland ♦ phone: +64 (09) 634 4075

 Cedar Creek
COMPANY

www.cedarcc.com