

**Traceability\* is the ability to trace the origin of materials and parts, the processing history, and the distribution and location of the product after delivery.**

— Definition, International Organization for Standardization (ISO)

\*Mandated by Section 306 of the Bioterrorism Preparedness Act of 2002

### What it is and why it's important

Rice Lake Weighing Systems has harnessed the powerful 920i® HMI Indicator/Controller to create the Tracer Dry Foods Solution for complete bulk and minor ingredient traceability, Hazardous Analysis and Critical Control Point (HACCP) compliance, portion control, inventory management and reporting.

The Tracer Dry Foods Solution enhances product safety and quality control. Because it is an electronic solution, lot and batch numbers are easily traced, which helps establish the limits of your individual liability. Contaminated or defective product lot numbers are traced to the origin of individual ingredients all the way through to the finished product's destination. With a Tracer system in place, you have the control to immediately recall only affected lots.

### How Tracer works

**The Tracer Dry Foods Solution, a unique recipe formulation and traceability system:**

- Has scheduling and inventory capabilities
- Interfaces with existing Material Requirements Planning or Enterprise Resource Planning system (MRP/ERP)
- Tracks ingredients from receiving dock through distribution

**Human Machine Interface (HMI) improves accuracy, product quality and reduces costs:**

- Weighs every recipe within desired tolerance
- Weighs micros, minors, pre-mixes and bulk ingredients within a controlled tolerance
- Ensures no ingredient is omitted
- Helps eliminate scrap batches
- Reduces annual ingredient costs by an average of 2 - 5%
- Displays important work instructions in correct sequence
- Warns operators of Occupational Safety and Health Administration (OSHA) regulations
- Records HACCP data

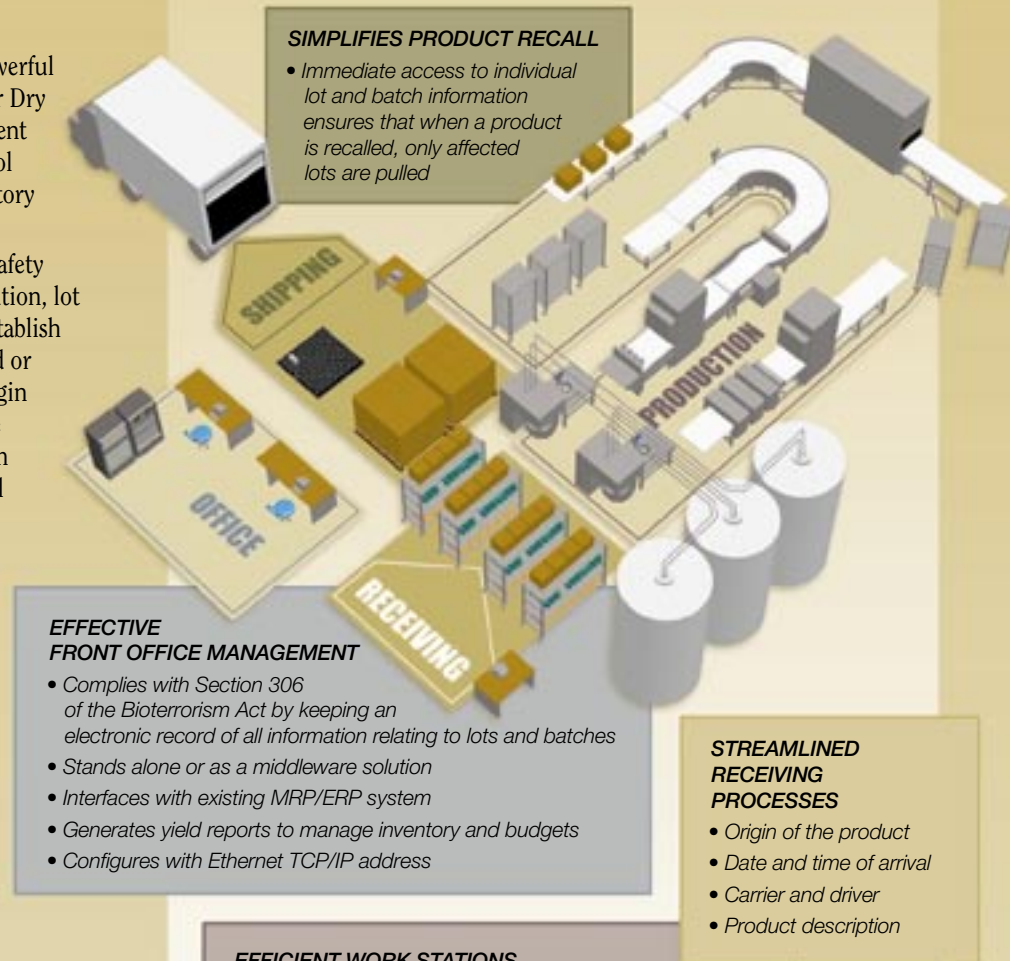
**The Tracer Dry Foods Solution is a paperless system.**

Information regarding the amount of materials used is displayed in real time by your MRP/ERP system, saving time and eliminating errors associated with manually recording lot and batch numbers, quality checks and inventory.



## DRY FOODS SOLUTION

Recipe Formulation and Ingredient Traceability



**RICE LAKE™**  
WEIGHING SYSTEMS  
Commitment Beyond Measurement®

[www.ricelake.com](http://www.ricelake.com)



The time is now. Your solution is here.



*Tracer is a paperless system. The multi-lingual intelligent controller steps operators through each process, ensuring the correct ingredients are always used in the correct order.*

### Return on Investment

<b>INGREDIENT SAVINGS</b>	<b>1. Raw Material Expenditure Reduction</b>	
	Annual Weighted Raw Material Expenditure	\$2,500,000
	Tolerance Weighing Ingredient Saving	2%
	Scrap Batch Reduction	1%
	<b>TOTAL RAW MATERIAL SAVING as a Percentage</b>	<b>3%</b>
	<b>TOTAL RAW MATERIAL SAVING</b>	<b>\$75,000</b>
<b>ADMIN SAVINGS</b>	<b>2. MRP Production Scheduling</b>	
	Annual Hours Spent Producing Production Schedule from MRP	306
	Average Hourly Rate	\$12
	<b>TOTAL INGREDIENT TRACEABILITY SAVING</b>	<b>\$3,672</b>
<b>ADMIN SAVINGS</b>	<b>3. MRP Stock Deducting</b>	
	Annual Hours Spent Deducting Ingredient Usages from Stock levels	306
	Average Hourly Rate	\$12
	<b>TOTAL INGREDIENT TRACEABILITY SAVING</b>	<b>\$3,672</b>
<b>ADMIN SAVINGS</b>	<b>4. Manual HACCP's Elimination</b>	
	Annual Hours Spent on HACCP's Filing	624
	Average Hourly Rate	\$12
	<b>TOTAL HACCPs SAVING</b>	<b>\$7,488</b>
<b>ADMIN SAVINGS</b>	<b>5. Manual QA Elimination</b>	
	Annual Hours Spent on QA Filing	624
	Average Hourly Rate	\$12
	<b>TOTAL QA SAVING</b>	<b>\$7,488</b>
<b>TOTAL ANNUAL SAVINGS</b>		<b>\$97,320</b>

## The Tracer Solution

### Common Interface Options

BenchMark™ Bench Scales



Grading/Classifying/Sorting Systems for Small and Large Portions



Auto and Manual Box Labeling Systems



RFID Compliant Printers with "Smart Labels"



Handheld and Fixed Scanners



Bulk Mixing Scales



Stainless Steel, NSF and USDA-Approved Tank and Mixer Scales, Dynamic Checkweighers, Static Checkweighers, Floor and Tote Scales

### [www.ricelake.com/tracer](http://www.ricelake.com/tracer)

Visit to learn more about traceability issues, including recent FDA legislation and rulings, detailed white papers, informative articles, application stories, and available interface options.

Your Rice Lake Weighing Systems distributor is:



Commitment Beyond Measurement®

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