

Undeniable precision. Unlimited possibilities.

DNA TraceBack® mitigates scale and scope of product disposition decisions

DNA TraceBack® is a game-changing traceability solution that uses nature's barcode — DNA — to precisely trace every cut from farm to table. Through unparalleled data insights, you gain new possibilities to increase transparency, building brand value and consumer trust.

CHALLENGE

The ground meat industry produces hundreds of thousands of pounds of raw ground product every day and needs a way to mitigate the scale and scope of product disposition decisions.

SOLUTION

The DNA TraceBack® grinds flow analysis uses DNA to track the flow of product through the grinding operation allowing for validation during normal production without interrupting the grinding process. Since validation samples are pulled from unfinished product and no adulterants are added, samples can be released to normal production without labeling, and there is no effect on yields or production.

By capturing samples at different stages in the grinding process, "composite DNA profiles" can be tracked, making it possible to monitor the flow of raw product through the grinding system enabling accurate and informed product disposition decisions. These analyses are adaptable and fit-for purpose and provide scientific data on individual facility lines regardless of the operating system in place.

Two Types of Validation:

VALIDATION 1: TEST YOUR EQUIPMENT

Completed initially, repeated if equipment changes.

Demonstrates the point at which the equipment in the system "cleans out" product from a prior blend by detecting the presence of remaining protein (genetic material) from a single source batch within subsequent batches.

VALIDATION 2: TEST YOUR PRODUCTION PRACTICES

Internal Risk Assessment completed at company's request.

Demonstrates how standard operations procedures allow equipment to clean out following validation 1.

RESULTS

USDA recognizes DNA TraceBack® analytics and grinds flow analysis as scientific-based validations that demonstrate the rate at which grinding systems purge product - and the point at which a system "cleans out" products from prior blends. Supporting appropriate retention and product disposition decisions, a DNA TraceBack® grinds flow analysis forms part of the support documentation for food safety protocols in meat grinding facilities.



For more information,
please visit [our website](#).