Food Recalls
The Threat to Your Company

How Big a Threat are Recalls?

81% of respondents deem financial risk from recalls as significant to catastrophic according to a recent report by Ernst & Young for the Grocery Manufacturers Assn.

56% Of those same respondents have been affected by a product recall in the past 5 years

"**Market share often drops** after a recall – how much and for how long depends on how well the recall is handled."

"**Brand name ruination and profit loss can be irredeemable.** Companies must proactively manage their product recall risks."

20x "One company estimating exposures of $10M-$20M had to revise this figure by a multiple of 20."
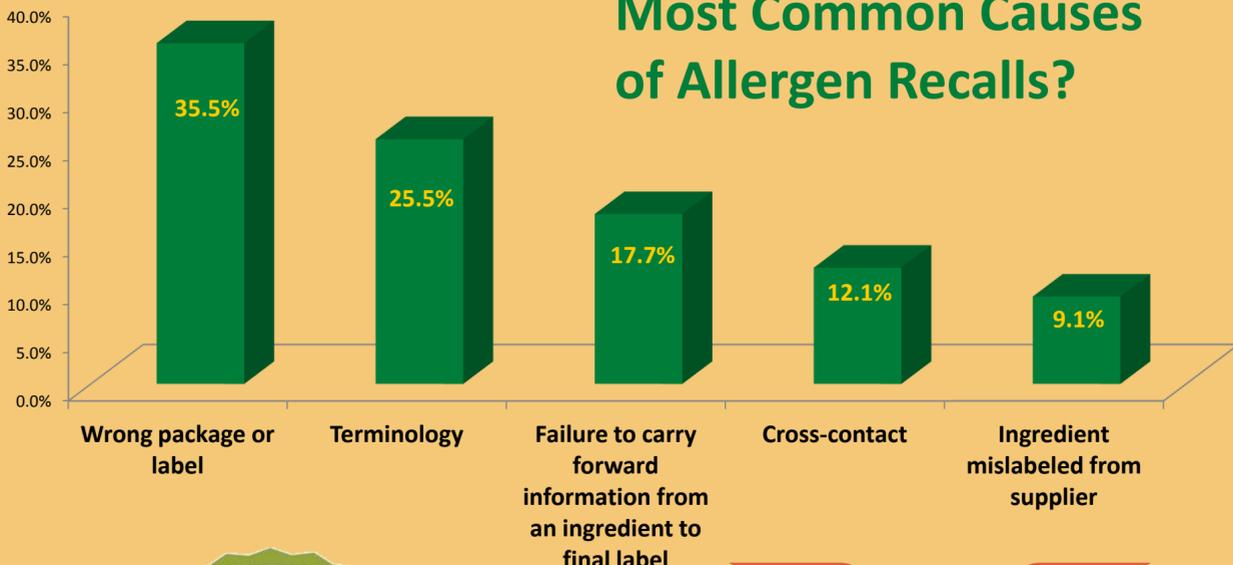
Financial Impact

Grocery-Producing Companies Facing a Recall Since 2010:

52% of respondents estimate **$10M**

23% of respondents estimate **$30M**

What Have Been the Most Common Causes of Allergen Recalls?

Cause	Percentage
Wrong package or label	35.5%
Terminology	25.5%
Failure to carry forward information from an ingredient to final label	17.7%
Cross-contact	12.1%
Ingredient mislabeled from supplier	9.1%

100% GUARANTEE NUT FREE 100% GUARANTEE

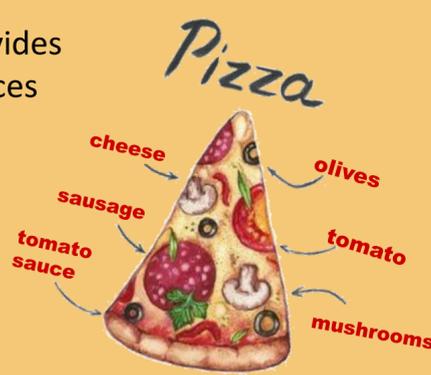The allergens most often involved in recalls:

#1 Milk

#2 Wheat

#3 Soy

4 Ways ERP Software Can Help You Avoid Recalls and Simplify Recall Management

1. **Streamline Compliance**: ERP software provides online traceability that simplifies and reduces the cost of compliance.

2. **Consumer Issue Management**: An ERP provides automation and database accessibility, providing tracking data on the issue and customers affected.

Pizza — cheese, olives, sausage, tomato, tomato sauce, mushrooms

3. **Fast Resolution**: With ERP software, traceability of ingredients is expedited, notification can be sent more quickly and records for compliance compiled more easily.

4. **Identifying Lessons Learned**: An ERP helps companies manage disposal of the materials, financial adjustments and changes to policy, among other tasks.

For more information about how the right software can help protect your company from recalls and help you manage one if it occurs, underline contact Blytheco for a free consultation today.

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Sources
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