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Petter Olsen, Melania Borit

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**Title**

The components of a food traceability system

**Authors**

Petter Olsen<sup>a,\*</sup> and Melania Borit<sup>b</sup>

**Affiliations**

<sup>a</sup> Nofima, Muninbakken 9-13, Breivika, Postboks 6122, N-9291 Tromsø, Norway (Phone: +47 776 29231; fax: +47 776 29100; e-mail [petter.olsen@nofima.no](mailto:petter.olsen@nofima.no))

<sup>b</sup> University of Tromsø (UiT) - The Arctic University of Norway, Norwegian College of Fishery Science, N-9037 Tromsø, Norway (e-mail: [melania.borit@uit.no](mailto:melania.borit@uit.no))

\* Corresponding author

**Abstract***Background*

Traceability of food products has become the focus of regional and national legislation, of many research and technical development initiatives and projects, and of many scientific articles. However, most of the scientific publications do not differentiate between the components of a traceability system, and those who do to some degree use inconsistent terminology and definitions. This weakens the analysis and the conclusions, and it can lead to misunderstanding in relation to what a traceability system is, what the components are, and how system functionality can be improved.

*Scope and approach*

This paper provides a structure for describing and analyzing a traceability system and emphasizes the difference between the system mechanisms as opposed to the attributes of the units that are traced. The basis for the classification outlined in this article is practical experience from traceability system implementations in the food industry, and participation in international standardization processes relating to food traceability. The references and the authors' experience are from the food sector, but the component description is likely to be relevant and applicable to any product traceability system in a supply chain.

'Traceability system' is used as a generic term in this article, encompassing the principles, practices, and standards needed to achieve traceability of food products, regardless of how

35 these are implemented. In practice in the food industry, most traceability systems are  
36 computerized and they are implemented through extensive use of information and  
37 communications technology (ICT), but in principle a traceability system could be manual and  
38 paper-based (as was indeed common practice only a few years ago), and the components  
39 hierarchy outlined in this article would still be applicable.

40

#### 41 *Key findings and conclusions*

42 This paper identifies the general components of a traceability system to be the identification  
43 of the units under consideration, the recording of the joining and splitting of these units as  
44 they move through the supply chain (the transformations), and the recording of the unit  
45 attributes. The distinction between the different components is particularly important when  
46 describing and comparing traceability systems, and when recommending improvements. In  
47 both these cases, the respective components need to be considered separately.

48

#### 49 **Keywords**

50

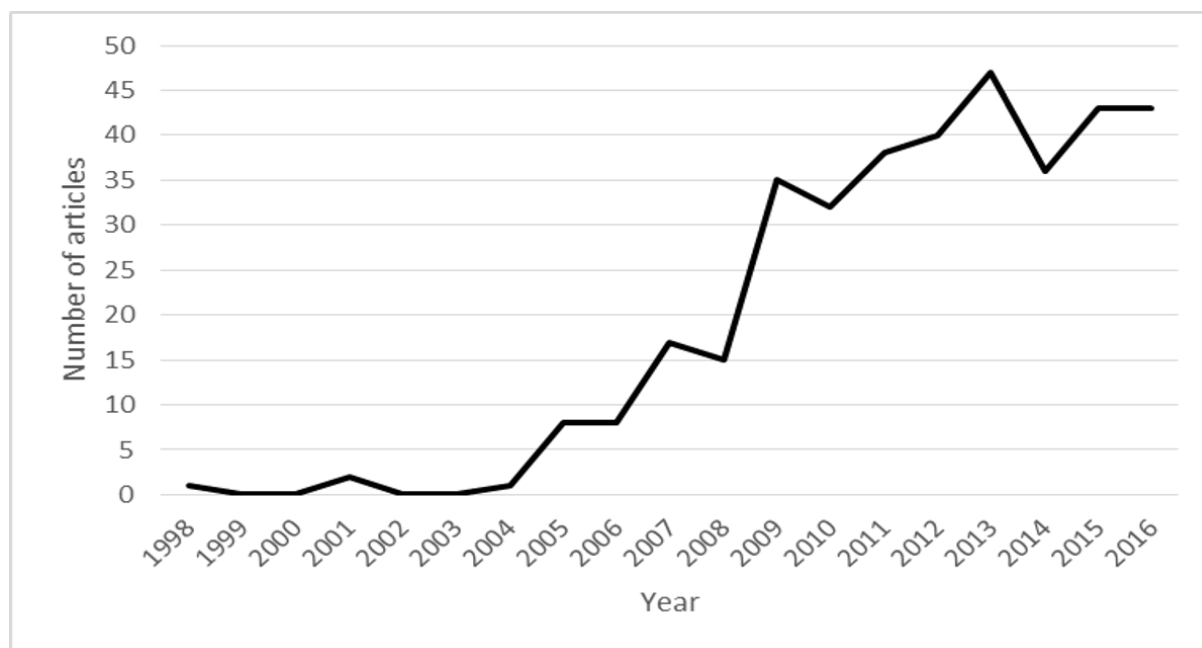
51 Traceability; Food traceability; Traceability system; Traceable Resource Unit; Product  
52 attribute; Product identification; Product transformation.

53

## 54 **1 Introduction**

55

56 The term “traceability” is currently used more than ever, both in the food industry, and in the  
57 production industry in general. There are many large research and technical development  
58 (RTD) initiatives and projects relating to (food) product traceability on company, national and  
59 international level. There are food traceability requirements in international legislation (e.g.  
60 the European Union (EU): General Good Law (European Commission, 2002)) and in  
61 national legislation (e.g. the United States: FDA Food Safety Modernization Act (FDA,  
62 2017)), as well as in intra-company contracts, and there is an ever increasing array of  
63 electronic systems for handling traceability available on the market (Espiñeira & Santaclara,  
64 2016). This trend is also reflected in the media articles and scientific publications about food  
65 traceability (see Figure 1).



66  
67  
68

69 Figure 1. Scientific articles on food traceability published in the Scopus database in the period  
70 1979-2016 (search term: “food traceability”; search date: 23.06.2017).

71

72 However, many of these scientific publications use inconsistent terminology and definitions,  
73 not only when it comes to traceability in itself, but also to traceability-related terms and  
74 concepts, and to the components of a traceability system (Jansen-Vullers, van Dorp, &  
75 Beulens, 2003; Borit & Olsen, 2016; Olsen & Borit, 2013). This article addresses this last  
76 issue, and provides a general description of the components of a traceability system on overall  
77 level. This article is partly intended as a suggested glossary for how to name and refer to  
78 components of a traceability system, especially in reports and in scientific articles where a  
79 certain level of consistency and rigour is required. An important application of this article is  
80 to enable systematic study and classification of the components of specific traceability  
81 systems so that the defining features are highlighted, and the system in question can be  
82 compared to -, and to some degree benchmarked against other similar systems. Benchmarking  
83 traceability systems is relevant when considering costs and benefits in relation to various  
84 options, when comparing systems in different organizations or in different parts of the same  
85 organization, and when analysing strengths, weaknesses, opportunities, and threats related to  
86 product traceability, or lack thereof.

87

88 The basis for the classification outlined in this article is practical experience from traceability  
89 system implementations in the food industry, and participation in international standardization  
90 processes relating to food traceability. For more than 20 years, the first author has worked  
91 with traceability systems and implementations in various sectors of the food industry,  
92 including meat, chicken, honey, mineral water, and seafood. During this time, the first author  
93 has participated in the development of the general food traceability standard ISO 22005 (ISO,  
94 2007), led the development of the seafood traceability standards ISO 12875 (ISO, 2011a) and  
95 ISO 12877 (ISO, 2011b), and together with the co-author, is participating in the ongoing  
96 development of ISO 22095 (ISO, 2017). The terminology used and the concepts and practices  
97 outlined in this article are in line with common practice in the food industry, and also in line  
98 with the indicated standards.

99

## 100 **2 Traceability and traceable resource units**

101

102 Before going into details on what the components of a traceability system are, we need to  
103 define what traceability is (Section 2.1), and we need to define what it is we are tracing  
104 (Section 2.2).

105

### 106 **2.1 Definition of traceability**

107

108 There are numerous definitions of (food product) traceability in international regulations (e.g.  
109 EU Regulation 178/2002) and standards (e.g. ISO 22005), as well as in some scientific  
110 articles (e.g. (Moe, 1998)). The authors have published a comprehensive analysis of  
111 definitions of traceability found in legislation, in international standards, in some dictionaries,  
112 and also the most cited standalone definition formulated in a scientific article according to a  
113 systematic literature review of the field of food traceability (Olsen & Borit, 2013). As  
114 demonstrated in this previous research, most of these definitions suffer from recursion, i.e.  
115 defining “traceability” as “the ability to trace”, without defining “to trace”, or from not being  
116 consistent with common usage, i.e. focusing on only some properties or only on part of the  
117 supply chain. After describing and analyzing in details the problems identified with all these  
118 definitions, the authors have proposed an improved definition, which is used as basis for the  
119 analysis and discussion here. Thus, traceability is defined as “the ability to access any or all  
120 information relating to that which is under consideration, throughout its entire life cycle, by

121 means of recorded identifications” (Olsen & Borit, 2013). The content of this current article  
122 does not depend on that particular definition; the components of a traceability system are the  
123 same regardless of which definition is chosen.

124

## 125 **2.2 Definition of Traceable Resource Unit (TRU)**

126

127 In this article we refer to “that which is under consideration” in the traceability definition as a  
128 Traceable Resource Unit (TRU). This is a well-established general term, used in many  
129 scientific articles (Kim, Fox, & Gruninger, 1995; Kelepouris, Pramataris, & Doukidis, 2007;  
130 Pizzuti, Mirabelli, Sanz-Bobi, & Gómez-González, 2014). As far as the traceability system is  
131 concerned, a TRU can be any traceable object, and typically it is a trade unit (e.g. a case, a  
132 bag, a bottle, or a box), a logistic unit (e.g. a pallet or a container) or a production unit (i.e. a  
133 lot or batch). An important distinction is between internal units, which are defined by the  
134 company in question (e.g. production lots or batches) and normally identified using company-  
135 specific, internal codes that are not generally understood outside the Food Business Operator  
136 (FBO), as opposed to trade units, which pass between companies and have to be identified in  
137 a way that both trading partners can understand (Karlsen, Olsen, & Donnelly, 2010; Thakur,  
138 Martens, & Hurburgh, 2011). There is also often a hierarchy of TRUs, in that a box may be  
139 part of a pallet that in turn may be part of a container, and all these are considered to be TRUs  
140 in their own right. The main focus in this article is to analyze the components of a traceability  
141 system, thus we will not go into further detail when it comes to TRU types.

142

## 143 **3 Components of a traceability system**

144

145 The definition above refers to “recorded identifications”, so in a traceability system there  
146 must be some way of identifying the TRUs, it refers to “throughout its entire life cycle”, so  
147 there must be some way of keeping track of TRU relationships as they move through the  
148 supply chain, and it refers to “any or all information relating to that which is under  
149 consideration”, so there must be some way of recording TRU attributes. Thus, we can broadly  
150 identify the components of a traceability system to be as follows:

151

152 1. a mechanism for identifying TRUs; (Section 3.1)

- 153 2. a mechanism for documenting transformations, i.e. connections between TRUs;  
 154 (Section 3.2)  
 155 3. a mechanism for recording the attributes of the TRUs; (Section 3.3).  
 156

### 157 **3.1 A mechanism for identifying TRUs**

158

159 When choosing how to identify TRUs, we have to choose the identifier code type and  
 160 structure (Section 3.1.1), we have to make choices with respect to granularity and uniqueness  
 161 of the code (Section 3.1.2), and we have to find a way to associate the identifier with the TRU  
 162 in question (Section 3.1.3).  
 163

163

#### 164 **3.1.1 Identifier code type and structure**

165

166 When choosing a code or structure for the identifier, there are many options. Most often, the  
 167 TRU identifier is numeric or alphanumeric, and the length can vary from a few characters  
 168 (used for internal batch identification) to a couple of hundred (used, for example, for  
 169 electronic product identification where the code is read from a computer chip associated with  
 170 the TRU). The code can be a simple sequential code with no inherent structure (e.g. batch  
 171 number 1 is produced on day number 1) or it can have a structure where different parts of the  
 172 code have different meanings. On global level, the international, non-profit organization GS1  
 173 defines codes and number series to avoid accidental re-use of numbers (Storøy, Thakur, &  
 174 Olsen, 2013). GS1 also defines how the numbers can be printed in various machine-readable  
 175 formats, including bar-codes. An example of a rather advanced and lengthy code for TRU  
 176 identification is indicated in Table 1.  
 177

177

178 Table 1. A code structure example from the 96 bit GS1 Serialized Global Trade Identification  
 179 (SGTIN) code used for electronic identification of products and business-to-business  
 180 transactions. TRU = Traceable Resource Unit.  
 181

181

Bit 1-8	Bit 9-11	Bit 12-14	Bit 15-51	Bit 52-58	Bit 59-96
Header	Filter	Partition	Company prefix	Item reference	Serial number
Indicates	Indicates	Indicates	Indicates globally	Indicates a	Indicates a

what type of code it is.	what type of item it is.	how the rest of the code is structured.	unique identification of FBO, including country.	uniquely identified product type within the company.	unique serial number for the TRU in question (given the product type).
<u>Example:</u> 0011000 means that this code is a SGTIN.	<u>Example:</u> 001 means it is a Point of Sale item.	<u>Example:</u> 001 means the next 37 bits is the company prefix, then 7 bits for item.	<u>Example:</u> 00010000000011 100011011100000 1000100 is the Abarta Coca Cola Beverages company.	<u>Example:</u> 1010101 is some item type that the company produces.	<u>Example:</u> 101010101... is the unique serial number of the TRU that this code is affixed to.

182

183 In practice, most codes used in the food industry (and in the production industry in general)  
184 are shorter and simpler than this, and contain fewer fields. For instance, the fields “Header”,  
185 “Filter”, and “Partition” are only relevant if several different types of codes use the same  
186 structure, “Company prefix” is only needed for codes that will be used outside the  
187 organization in question, and “Serial number” is only used if each TRU has a unique identifier  
188 (as opposed to several TRUs sharing the same identifier, see Section 3.1.2). Simpler and  
189 shorter codes for TRU identification are commonly used in the food industry; the SGTIN  
190 code was selected as an example because it is fairly comprehensive, and the fields in the  
191 shorter codes will often be a subset of the fields outlined in Table 1.

192

193 There are numerous schemes and standards describing different types of code structures that  
194 can be used, and details on this could warrant a whole article in itself. For traceability  
195 purposes, the uniqueness and granularity of the code are the most important attributes, as  
196 explained below.

197

### 198 **3.1.2 Identifier uniqueness and granularity**

199

200 For an identifier to serve as intended, it must be unique within the context where it is used  
201 (Regattieri, Gamberi, & Manzini, 2007; Senneset, Forås, & Fremme, 2007; Storøy et al.,  
202 2013). The context can be the individual production facility, the parent company, the supply



203 chain, nationally or globally. GS1 issues codes that are unique on national or global level, and  
204 most trading standards refer to these codes, including at point of sale to the consumer where  
205 Global Trade Item Number (GTIN) codes are widely used.

206

207 GS1 offers a wide range of codes. Some of these codes are meant for many TRUs (e.g. all  
208 bottles of a certain brand from a given producer will have the same GTIN code), whereas  
209 some are meant to be used on only one TRU. A one-to-many relationship between codes and  
210 TRUs is quite common in the food industry, when one single code (unique within a context)  
211 is found on many TRUs. This happens, for example, when the code describes a production  
212 run or production batch that results in many TRUs. In the traceability system, this is  
213 problematic, because the code in question does not point to one, and only one, TRU. Thus, as  
214 far as the traceability system is concerned, the TRUs are indistinguishable. In the real world,  
215 the TRUs are of course not indistinguishable, and while they may initially share many  
216 properties (e.g. origin, location, environmental attributes), they are physically separate entities  
217 and may have different paths through the supply chain. With the advent of longer codes, and  
218 media that can carry longer codes (RFID chips in particular), one-to-one relationships  
219 between codes and TRUs are becoming more common (Dabbene, Gay, & Tortia, 2016). This  
220 is similar, for example, to the relationship between cars and license plate numbers, or between  
221 people and social security numbers, in that in a given context there is only one unit (TRU in  
222 our case) with a given code. A one-to-one relationship between codes and TRUs allows for a  
223 more powerful traceability system. As the code remains associated with the TRU, new  
224 attributes of the TRU can be linked to the unique code in the traceability system. If a one-to-  
225 one relationship between codes and TRUs does not exist, it is difficult to record attribute  
226 values for the TRU in question in the system, as the code in question is shared by several  
227 TRUs, whereas the attribute value in question may not be shared by all of them (e.g. exact  
228 location at a given date and time).

229

230 To illustrate what the problem is in the absence of a one-to-one relationship between codes  
231 and TRUs, if a red and a green truck both transported TRUs with identical codes from  
232 production to storage and unloaded them there, it would be impossible to identify which TRU  
233 came from the red truck, and which came from the green truck. It could be that the cooling  
234 system on the red truck broke down, and the TRUs in that truck were subjected to high  
235 temperature for a significant time. If the red truck and the green truck deliver their TRUs to  
236 the same recipient, after delivery the TRUs that came from the red truck can no longer be

237 distinguished from the ones that came from the green truck, and later it would be impossible  
238 to find out what route the TRUs took to get there, and which ones had been subjected to high  
239 temperature. Even if the truck drivers wanted to record information pertaining to the TRUs in  
240 their truck, they could not do so, because there was no identifier that the recording could be  
241 linked to.

242  
243 In this context, granularity refers to the amount of product referred to by the identifier  
244 (Bollen, Riden, & Cox, 2007; Karlsen, Dreyer, Olsen, & Elvevoll, 2012). Fine granularity  
245 means that an identifier refers to a relatively small amount of product; coarse granularity is  
246 the opposite. For the food business operator (FBO), this is a trade-off; fine granularity means  
247 more work and more cost related to data recording and physical separation of batches, but it  
248 also means more accurate traceability, and a smaller amount to recall if anything should  
249 happen.

250

### 251 **3.1.3 Association of identifier to TRU**

252

253 There are various ways to associate an identifier with a TRU. The most common is through  
254 some sort of physical marking directly on the TRU or on its label (Dabbene, Gay, & Tortia,  
255 2014). Part of the marking is normally in plain text and readable by humans, but it is often  
256 supplemented by machine-readable codes such as barcodes or Quick Response (QR) codes. In  
257 business-to-business transactions, radio-frequency identification (RFID) technology is also  
258 increasingly used (Badia-Melis, Mishra, & Ruiz-García, 2015; Costa et al., 2013), with the  
259 chip either physically attached to the TRU or to the packaging that the TRU is in (e.g. box).  
260 Passive RFID tags require no battery and are becoming very cheap, but a number of technical  
261 challenges (e.g. sensitivity to deployment environment) still needs to be overcome in order to  
262 harness the full potential of this technology (Bolic, Simplot-Ryl, & Stojmenovic, 2010). In  
263 addition, this type of tag normally only carries a pre-defined code. Active RFID tags use a  
264 battery and can also record environmental parameters (e.g. temperature, pressure, humidity,  
265 Global Positioning System (GPS) location etc.), but they are more expensive. The identifier  
266 may also be associated with the TRU indirectly, for instance when a computerized traceability  
267 system keeps track of exact TRU location (e.g. on a conveyor belt), and the identifier is  
268 known in the IT system, but it is not physically associated with the TRU in any way.

269

## 270 **3.2 A mechanism for documenting transformations**

271

272 Once we have selected what type of identifier to use, and we have found a way to associate  
273 the identifier to the TRU, we need to document what happens to the TRU as it moves through  
274 the supply chain. The supply chain for food products is often long and complex, and TRUs do  
275 not necessarily last long; they are constantly split up, or joined together with other TRUs.  
276 These splits and joins are referred to as transformations, and the ability to document the  
277 sequence of transformations is one of the most important function of the traceability system  
278 (Dillon & Derrick, 2004; Olsen & Aschan, 2010).

279

### 280 **3.2.1 Types of transformations**

281

282 A transformation is an instant or a duration of time where, at a given location, a process uses a  
283 set of inputs (TRUs) to generate outputs (new TRUs). Examples of simple transformations  
284 can be (Dillon & Derrick, 2004; Donnelly, Karlsen, & Olsen, 2009; Thakur & Hurburgh,  
285 2009):

286

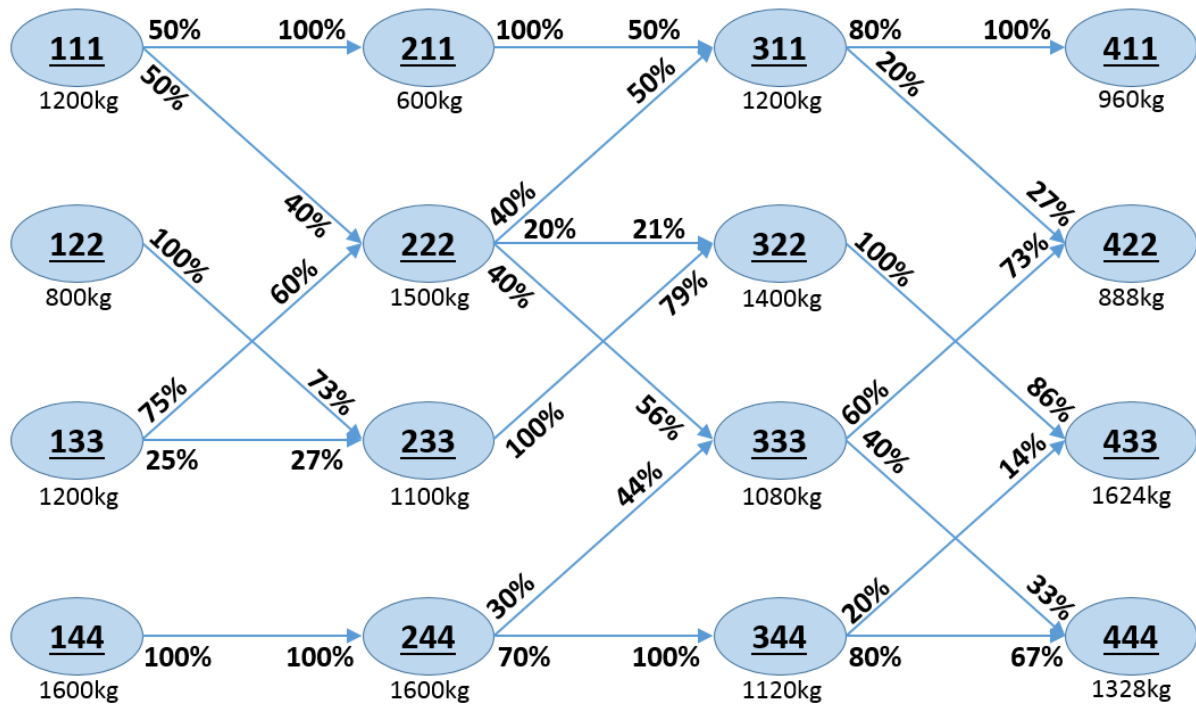
- 287 • “one input TRU, one output TRU”, where only one input TRU is used to produce one  
288 output TRU (e.g. one whole fish (input TRU) is filleted and placed alone in a single  
289 fish box (output TRU));
- 290 • “merging of input TRUs”, where a number of input TRUs are used in (mixed)  
291 conjunction to produce one output TRU (e.g. two different feed bags (several input  
292 TRUs) are poured into one feed silo (one output TRU));
- 293 • “splitting of output TRUs”, where one input TRU is used as basis for production of a  
294 number of output TRUs (e.g. one meat producing animal (one input TRU) are cut into  
295 numerous fillets that are placed in different boxes (several output TRUs)).

296

297 In practice, the actual transformations in a supply chain are often a complex mixture of the  
298 simple types indicated above, and there is often a very large number of transformations in a  
299 given chain, involving many suppliers and many TRUs. Software implementations of  
300 traceability systems often contain the functionality for visualizing the sequence of

301 transformations as a directed graph, referred to as a traceability tree. An example of such a  
 302 graph is depicted in Figure 2.

303



304

305 Figure 2. An example of a traceability tree with four processing stages.

306

307 The nodes are TRUs, the weights are indicated below the nodes, and the incoming and  
 308 outgoing amounts (percentages) from and to the respective processes are indicated on the  
 309 vertices. As an illustration, the diagram indicates that 600 kg of TRU 111 was combined with  
 310 900 kg of TRU 133 to make TRU 222. The 1 500 kg TRU 222 in turn went into TRU 311  
 311 (600 kg), TRU 322 (300 kg) and TRU 333 (600 kg). For a given TRU, the TRUs that was  
 312 used to produce it is commonly referred to as “the parent TRUs”, and the joint collection of  
 313 all parent TRUs, grandparent TRUs etc., going all the way back to the start of the chain, are  
 314 referred to as “the ancestor TRUs” or just “the ancestors”. Thus, the ancestors of TRU 333 are  
 315 TRUs 222, 111, 133, 244, and 144. For a given TRU, the TRUs that it produced is commonly  
 316 referred to as “the child TRUs”, and the joint collection of all child TRUs, grandchild TRUs  
 317 etc., going all the way forward to the end of the chain, are referred to as “the progeny TRUs”  
 318 or just “the progeny”. Thus, the progeny of TRU 244 are TRUs 333, 422, 444, 344, and 433.  
 319 Knowing the ancestors and progeny is particularly relevant if some sort of contamination is  
 320 identified in the TRU in question; the ancestors must be examined to identify where the

321 contamination originated from and, thus, help identify which other TRUs might be  
322 contaminated, and the progeny are considered contaminated, and must be recalled.

323

324 This traceability tree is very simplified, with four clearly defined stages of production  
325 (indicated by the first digit of the TRU identifier), only one interchangeable type of raw  
326 material / product, 100% constant yield (no loss), a very short chain, and very few nodes. In  
327 general, a real life traceability tree for an actual supply chain will be a lot bigger and a lot  
328 more complicated. Also, unless the FBOs are vertically integrated through the supply chain  
329 and share information freely, it may not be possible for anyone to visualize the entire  
330 traceability tree, but respective subsets of the tree can be visualized in each company in the  
331 supply chain.

332

### 333 **3.2.2 Direct or indirect recording of transformations**

334

335 Recording of a transformation is simplest when we know the input TRUs identifiers and the  
336 output TRUs identifiers; then the relationship between inputs and outputs can be recorded  
337 directly. However, in many processes the details of the transformation are not explicitly  
338 known, either because of undocumented mixing, or because data are not recorded. An  
339 example of undocumented mixing is when feedbags are added to a non-empty feed silo, and  
340 feed from that silo is used as input into a process (for more examples see (Skoglund &  
341 Dejmek, 2007)). A transformation happens in the silo from numerous feedbag inputs to  
342 numerous “feed extracted from the silo” outputs, but even if we know the input and output  
343 TRUs identifiers, we do not know the details of the transformation. What normally happens is  
344 that the silo is emptied regularly, and then we can identify a transformation from all the  
345 feedbags that were added since the silo was last emptied to all the feed extractions that  
346 happened in this period. This is indirect recording of transformations; it is normally connected  
347 to a time span, and it is quite common practice in the food industry.

348

### 349 **3.2.3 Recording of weights or percentages**

350

351 Some implementations of traceability systems record weights or percentages relating to how  
352 much went into, and how much came out of each transformation. If it is relevant to study  
353 yield, quality or other production properties, it is useful to record these quantities or

354 percentages at each transformation (see the example in (Borit & Olsen, 2012; Thakur,  
355 Sørensen, Bjørnson, Forås, & Hurburgh, 2011)). This will provide better industrial statistics,  
356 it will enable the identification of dependencies, and it will aid in production optimization.  
357 For food safety purposes, however, the main interest is in the presence or absence of  
358 connections in the traceability tree. If TRU 144 in Figure 2 turns out to be contaminated,  
359 TRUs 244, 333, 344, 422, 433, and 444 need to be recalled, regardless of the amounts  
360 involved.

361

### 362 **3.2.4 Recording of transformation metadata**

363

364 The transformation is the actual joining or splitting of TRUs, whereas the transformation  
365 metadata are all the data relating to -, or describing the transformation. A transformation may  
366 happen at an instant, or it may be associated with a duration, and the time or duration of the  
367 transformation is an example of transformation metadata often recorded in the traceability  
368 system (Olsen & Aschan, 2010). Normally the transformation happens in a given location;  
369 data relating to the location is another example of transformation metadata; these may include  
370 environmental attributes like temperature, pressure, humidity, or other environmental  
371 parameters. If these parameters are considered relevant (for example, see (Zhang, Liu, Mu,  
372 Moga, & Zhang, 2009)), the data in question also have to be recorded.

373

### 374 **3.3 A mechanism for recording TRU attributes**

375

376 Once we have selected what type of identifier to use, and we have found a way to associate  
377 the identifier to the TRU, we have the ability to record attributes associated with the TRU in  
378 question, and to link these attributes to the TRU identifier. For most FBOs, the value of a  
379 traceability system lies in getting access to the many TRU attributes. Choosing an identifier,  
380 associating an identifier with the TRU, and documenting transformations are just means to an  
381 end; the main interest lies in the TRU attributes throughout the life cycle (Epelbaum &  
382 Martinez, 2014), and, especially for food safety purposes, also lists of ancestor TRUs and  
383 progeny TRUs. The traceability system facilitates information flow in much the same way  
384 that a system of railroad tracks and carriages facilitates material flow; in this analogy the  
385 carriages contain recorded data rather than physical products. The mechanisms related to  
386 identifiers and transformations in a traceability system may be likened to the railroad track

387 that connects everything together, whereas the attributes recorded may be likened to the  
 388 carriages that move on the tracks. The traceability mechanisms (the railroad track) is what  
 389 ensures that data once recorded (the carriages) are connected, and can be moved from place to  
 390 place without loss. If the necessary mechanisms are in place (the railroad track), adding more  
 391 attributes (carriages) is fairly trivial, and, from a system perspective, there is no limit to the  
 392 number of attributes that can be linked to a given TRU. Table 2 gives some examples from  
 393 the ISO 12877 standard “Traceability of finfish products - Specification on the information to  
 394 be recorded in farmed finfish distribution chains” (ISO, 2011b), indicating attributes for fish  
 395 coming from a fish farm. The TRU in question is typically fish in a cage or in a well-boat.

396

397 Table 2. Examples of attributes that can be linked to a given Traceable Resource Unit (TRU)  
 398 in the supply chain for finfish products. Source: ISO 12877. FBO = Food Business Operator.

TRU attribute type	Example
Attributes of the producing FBO	FBO name, address, national identification number, certification schemes etc.
Quality control checks undertaken on the TRU	Results from organoleptic, physical, chemical or microbiological tests.
Temperature record for the TRU	Time/temperature log.
TRU description	Size distribution (weight per size grade), condition factor, fat content, color, texture, net weight, average weight, total weight per quality grade etc.
TRU production data	Starving period, fish density record, disease record, treatment record, feeding record etc.

399

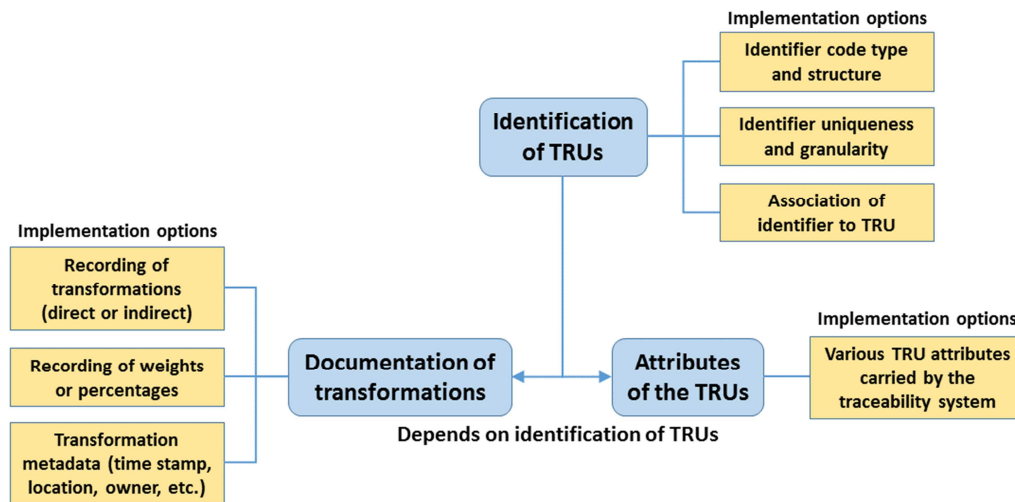
400 In general, assigning identifiers and recording transformations represent costs for the FBOs;  
 401 the FBO is mostly interested in getting access to the attributes of all TRUs in the system, and  
 402 in knowing the ancestor TRUs and the progeny TRUs. Perhaps for this reason many  
 403 publications and reports on traceability focus almost exclusively on the TRU attributes.  
 404 However, if we want to describe, analyse or improve a traceability system we need to take all  
 405 the components into consideration because without the other components indicated, we would  
 406 not have access to the TRU attributes that we are interested in.

407

408 **4 Discussion**

409

410 Based on the discussion above, the relationship between the components of a traceability  
 411 system and their respective implementation options can be illustrated as in Figure 3.



412

413 Figure 3. The components of a traceability system and the respective implementation options.

414 TRU = Traceable Resource Unit.

415

416 As indicated above, identification of TRUs is the key component that the other two build on.

417 Without TRU identification transformations cannot be documented, and TRU attributes

418 cannot be recorded. The other two components are in principle independent; it is possible to

419 record transformations, but no attributes (Figure 2 illustrates this), and it is possible to record

420 attributes, but no transformations. In practice, however, all three components are part of food

421 industry traceability systems, and the components need to be examined separately if we are

422 studying the system. For each of the three components there are a number of options related

423 to practical implementation, as also indicated in Figure 3. The implementation options

424 represent questions to ask, or decisions to make when deciding on how a particular

425 component is implemented. When analyzing a traceability system, Figure 3 can be used as

426 basis for a structured investigation, and yields initial questions like:

427



- 428       • How is the identifier associated with the TRU?
- 429       • What is the identifier code type and structure?
- 430       • In what context is the identifier unique; is there a one-to-one relationship between the
- 431       identifier and the TRU?
- 432       • How are transformations recorded?
- 433       • How are weights or percentages recorded?
- 434       • What transformation metadata are recorded?

435

436 This initial analysis will highlight the identification and transformation components of the

437 traceability system, and will of course have to be followed by a thorough investigation of

438 what attributes are recorded, and how they are associated with the TRUs.

439

440 The distinction between the different components is particularly important when discussing

441 potential for improvement of the system. Elaborating on all possible traceability system

442 weaknesses and possible improvements is beyond the scope of this article, but a list of

443 examples is included in Table 3, Table 4, and Table 5.

444

445 Table 3. Overview of possible improvements in the identification component of a traceability

446 system. TRU = Traceable Resource Unit; QR = Quick Response; RFID = Radio-frequency

447 identification.

<b>Implementation option</b>	<b>How it may be improved</b>	<b>Benefit from improvement</b>
Identifier code type and structure	Use established standards for code type	Increase chance of code being recorded and understood in next link
	Incorporate important attributes (e.g. species) in the code itself	Direct and quick access to important attributes
Uniqueness and granularity	Finer granularity	Reduce size of possible recall
	Establish a one-to-one relationship between codes and TRUs so that the code uniquely points to one, and only one TRU	Information that applies only to the TRU in question can be recorded (red truck / green truck example, Section

		3.1.2)
Association of identifier to TRU	Faster reading of code, use of barcode, QR-code, RFID chip	Faster reading Multiple simultaneous reading Distance reading

448

449 For more information on identification of TRUs, see (Bolic et al., 2010; Borit & Santos,  
450 2015).

451

452 Table 4. Overview of possible improvements in the transformation component of a  
453 traceability system. TRU = Traceable Resource Unit

<b>Implementation option</b>	<b>How it may be improved</b>	<b>Benefit from improvement</b>
Recording of transformations	Explicit (linked to the TRU identifier) rather than implicit recording of transformations	Explicit recordings are findable in the traceability system; implicit recordings are generally not persistent
	Smaller input batches or production batches so that the transformation involves a smaller number of TRUs	Smaller potential recalls, reduced risk
Recording of weights or percentages	Recording weights or percentages more accurately than in existing system (often relates to reducing the size of the input batches and production batches).	Better industrial statistics; improved ability to study variations in yield and quality
Recording transformation metadata	Record (more) transformation metadata	Ability to identify the transformation attributes
	Allow searching and filtering based on transformation metadata	Ability to analyze transformations related to, for example, locations or time frames, identify commonalities

454

455 The advent of blockchain technology has obvious applications when it comes to transparent  
 456 and persistent recording of transformations in a supply chain (Swan, 2015), but it is beyond  
 457 the scope of this article to discuss the potential of this technology, and its limitations. For  
 458 more information on transformations of TRUs and TRU types, see (Mai, Margeirsson,  
 459 Stefansson, & Arason, 2010).

460

461 Table 5. Overview of possible improvements in the recording of attributes component of a  
 462 traceability system. TRU = Traceable Resource Unit.

<b>Implementation option</b>	<b>How it may be improved</b>	<b>Benefit from improvement</b>
Various attributes carried by the traceability system	Record more TRU attributes	More information on the TRU in question
	Record TRU attributes more accurately	More accurate information on the TRU in question
	Record TRU attributes faster, e.g. through automatic data capture.	Faster recording, no need for human effort, fewer recording errors

463

464 For more information on recording of TRU attributes, see (Bosona & Gebresenbet, 2013).

465

466 A complicating factor is that everything in a traceability system must be considered a claim,  
 467 not a fact, which means that we are also going to need mechanisms for verifying and  
 468 validating the claims. Erroneous claims may occur, e.g. because of production errors,  
 469 recording errors or deliberate fraud. See (Borit & Olsen, 2012) for a discussion  
 470 of this issue.

471

472 For some types of production, in part of the supply chain the production is continuous, there is  
 473 no separation of TRUs, and discrete TRU identifiers are not necessarily defined; dairy and  
 474 grain production are examples of this. This type of production requires a slightly different  
 475 type of traceability system and also some other components, but these particular challenges  
 476 have not been dealt with in this article.

477

478 The references and the authors' experience are from the food sector, but the components  
479 description is likely to be relevant and applicable to any product traceability system in a  
480 supply chain.

481

## 482 **5 Conclusion**

483

484 This main objective of this article is to name, describe, and make a clear distinction between  
485 the different components of a traceability system. In particular, to distinguish between the  
486 mechanisms in a traceability system related to assigning identifiers and recording  
487 transformations, as opposed to the TRU attributes that we want to get access to. This is a  
488 distinction not always made in previous articles, reports and other documents relating to food  
489 traceability, and this omission has in some instances led to unclear or incomplete analyses and  
490 conclusions. The distinction is particularly important when describing and comparing  
491 traceability systems, and when recommending improvements to a given system. In both these  
492 cases, the respective components need to be considered separately. Hopefully the distinctions  
493 made in this is article can serve as a useful starting point for future work on this topic.

494

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620

**Highlights**

- A traceability system has three main component types with different functionalities
- A traceability system needs to identify the unit that is being traced
- It needs to document the joining and splitting of units in the supply chain
- It needs to record data describing the unit in question and the environment it is in
- When analyzing traceability systems, each component type must be considered