

The Supermarket Process

Individual Cut Identification can be achieved with the addition of a Touch Terminal, Scale and Printer located on the boning table of the Supermarket.

The carcass ticket is scanned prior to commencement of boning. As the boner drops each cut onto the table, the packer places the cut on the scale, selects the cut from a list of available products for that body, the program will then weight range the cut and produce a label with appropriate details. This USDA approved label for food contact is then placed on the cut.

This label includes a unique barcode with human readable information to identify the body from which it came, as well as the cut details. Identification could then be traced back from this cut (via the barcode) to the body number on a particular slaughter day, hence the operator, farmer etc.

These individual cuts can then be scanned into a carton or retail ready pack. Once complete a label is produced identifying the product contained in the retail ready pack or carton and this information is immediately updated on- line to the central database making the information available for enquires. The barcode produced for retail ready packs includes pricing information, and can be scanned at the supermarket checkout register.

Additionally, if several retail ready packs are placed into a carton the system can produce a label to be placed on the carton identifying the individual packs.