SCL RFID System

- SCL are experts in RFID Systems within Meat Processing Facilities.
- SCL can provide full “Turn Key Systems” designed specifically for Meat Processing facilities.
- SCL’s RFID products allow for seamless integration with new or existing plants.
- As leaders in automation SCL can take advantage of the traceability that RFID offers.
- SCL’s experience, with the largest Meat Processing Facilities in New Zealand, Australia and South America gives clients the assurance they are investing in proven RFID Systems.
• “On going developments relating to animal health and disease outbreaks internationally and increased demand for food safety and trace-back continue to influence regulatory and policy decisions in key markets regarding animal identification and traceability”

Meat Industry Issues

• SCL understands that Meat Processing Facilities vary considerably from plant to plant. SCL has the expertise to integrate systems regardless of their IT platform
• The need to prepare for traceability is being driven by regulatory requirements. SCL’s RFID Systems not only prepare for traceability but offer plant efficiencies with proven ROI.
At the beginning of the process, the animal is linked to the unique number of the meat skid.
RFID System

Readers and antennas are fixed at different points in the system (weigh station, QC, sorting, marshalling chiller, etc). Hand held RFID readers are also available.
As the meat skid passes fixed readers along the chain the RFID tag is read and information is automatically added to a animal database.
Application Option 1:

- SCL has developed products to enable RFID tags to be fitted to existing Sheep Meat Skids and Beef Trolleys

<table>
<thead>
<tr>
<th>RIVET-ID</th>
<th>Encapsulating RFID tags to protect them against the harsh conditions found in the cleaning process and allowing for easy attachment to sheep meat skids</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCREW BUNG-ID</td>
<td>Encapsulating RFID tags to protect them against the harsh conditions found in the cleaning process and allowing for easy attachment to Beef Meat Trolleys</td>
</tr>
</tbody>
</table>
Application Option 2:

- SCL has designed a Plastic Meat Skid and Gambrel and Plastic Meat Slider

PLASTIC MEAT SKID & GAMBREL

<table>
<thead>
<tr>
<th>Feature</th>
<th>Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Light weight</td>
<td>Easier for transporting</td>
</tr>
<tr>
<td>Self Orientating</td>
<td>Increased numbers in chillers</td>
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<tr>
<td></td>
<td>Increased air flow</td>
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<tr>
<td></td>
<td>Decrease risk of contamination</td>
</tr>
<tr>
<td>RFID Ready</td>
<td></td>
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<tr>
<td>Reduces rail wear</td>
<td></td>
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<tr>
<td>Easier and more cost effective cleaning</td>
<td></td>
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<tr>
<td>Reduce noise pollution</td>
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</table>
**Benefits of RFID Systems**

- **TRACEABILITY**
  - In the event of disease outbreak carcasses can be traced back to its origin
  - Traceability back to a farmer allows for payment on yield rather than averages
  - Compliance to future regulatory requirements
  - Potentially a marketing tool
Benefits of RFID Systems

• PROCESS EFFICIENCIES
  – Eliminate the need for barcode labels and printers
  – Reduce labour required to read tags
  – Accuracy is increased
  – RFID leads to chiller automation reducing labour costs and increasing efficiencies
  – Employees remuneration can be performance based
Next Steps

• RFID skids solve the issues of traceability from slaughter room to boning room entry.
• SCL is currently working on initiatives with industry leaders such as Cryovac, IBEX Industries, Innovation, Waikato, EDIT and various meat industry OEM’s / end users to offer a complete closed loop traceability system from “farm to dinner plate” with minimal investment to existing infrastructure
Conclusion

Traceability is no longer a “buzz word”. It is being driven by today's modern consumer and their demands to ensure the consumption of quality product. It will become a regulatory requirement for meat exporting countries and especially those with recorded disease outbreaks in the past.