FISHWISE

Seafood Traceability Definitions and Terms

Definitions

"The ability to access any or all information relating to that which is under consideration, throughout its entire life cycle, by means of recorded identifications" (Olsen and Borit 2012).

"The ability to systematically identify a unit of production, track its location and describe any treatments or transformations at all stages of production, processing and distribution" (Magera and Beaton, 2009).

Range of Traceability Systems
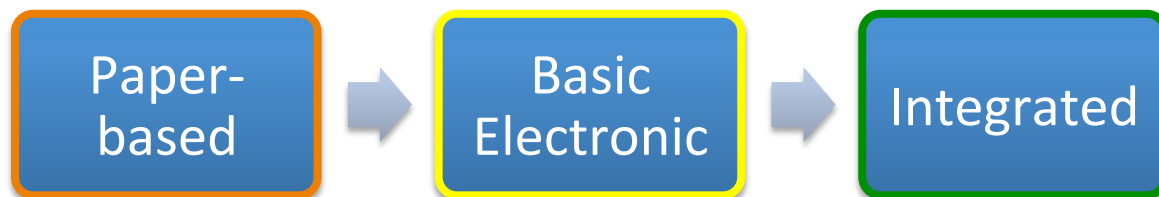
Internal vs. External Traceability

"Internal traceability enables a company to follow a product through their system after receipt from the supplier. For retailers, true internal traceability means managing traceability from the distribution center to the store.

External traceability allows for the connection with immediate supply chain partners. Increasingly, retailers have expressed a desire to have greater visibility into the supply chain and more ready access to information about products being sold in stores. It's appropriate to break "external traceability" into two components: 1) one forward/ one back external tracing, and 2) supply chain visibility."[1]

Interoperability

Interoperability "is the ability of different information technology systems and software applications to communicate, exchange data, and use that information."[2]

Mode of Record Keeping and Data Collection[3]

Paper-based → Basic Electronic → Integrated

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[1] From: FMI's *Traceability FAQ's for Retailers*
http://www.fmi.org/docs/default-source/food-safety/traceability-backgrounder-for-retailers-.pdf?sfvrsn=0
[2] http://www.ift.org/~/media/GFTC/IUU%20Task%20Force%20Briefing%20Comments.pdf
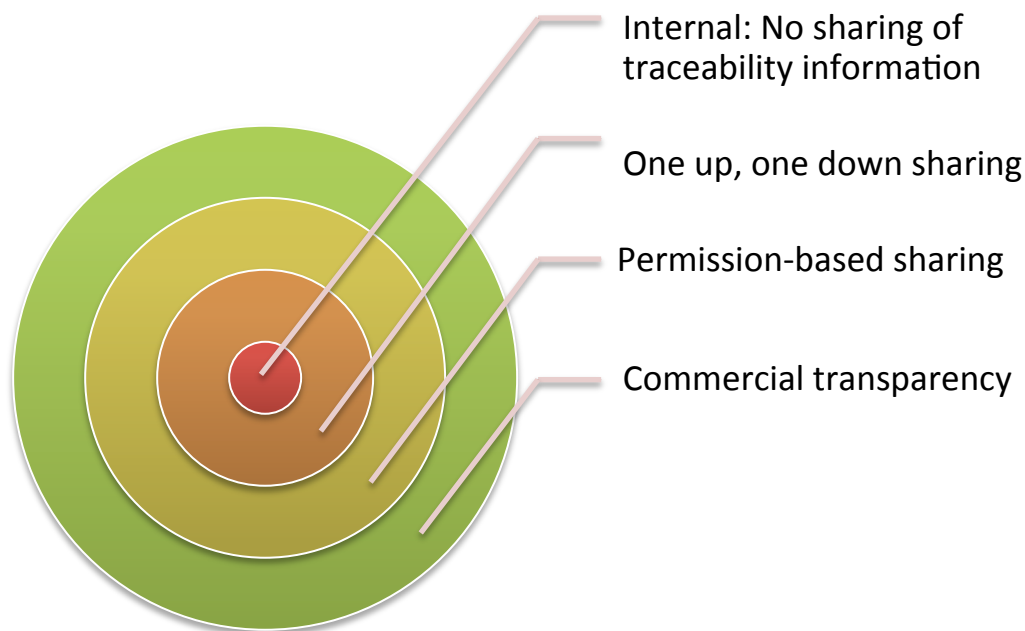[3] Definitions based on the GFTC ROI Calculator

Paper-based Traceability: Manual paper-based records of the source, transformation, aggregation, destination, and other associated information related to seafood products for traceability purposes.

Basic Electronic: Computerized record keeping of the source, transformation, aggregation, destination, and other associated information related to seafood products for traceability purposes.

Integrated Hardware Traceability: Integrated hardware (e.g. bar codes and readers, RFID tags and scanners) implemented to capture the source, transformation, aggregation, destination, and other associated information related to seafood products for traceability purposes.

Continuum of Transparency

Internal: No sharing of traceability information

One up, one down sharing

Permission-based sharing

Commercial transparency

One up, one down sharing: Also known as one forward, one back sharing; a system in which a food business records from whom they have received products and to whom they have sent their products.

Permission-based sharing: Can involve formal agreements (e.g. non-disclosure agreements) between businesses in the supply chain pertaining to the sharing of more detailed traceability information (e.g. information related to harvest method or location, etc.).

Commercial transparency: A product's traceability information is freely accessible (e.g. on company website, via consumer-facing application, or certification register).