

## Process of supply chain management in food industry.

Jessie Martin \*

Department of Logistics and Supply Chain Management, Aksum University, Aksum, Ethiopia

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### Description

Supply chain management is an important and immense process in the food manufacturing industry. You can ensure there are open lines of communication and data analysis entire the chain by utilizing technological advancements in supply chain management which increases your efficiency of the products and leads into the profitability. The process of how food formed from a farm and reaches us on to our tables to have it which involves food preparation, processing, packing and distribution and consumption of food is termed as supply chain management.

### Discussion

There are some of the advantages and disadvantages are existed in the Supply chain management in food industry. It includes Cost efficiency, Helpful in Identifying Problem Areas, Maintaining the Customer Delight, and Lack of Coordination between Various Departments, sometimes it might become Complicated, Establishing the Trained and Professional Staff. The main goal for all the food manufacturers and processors remains similar as to grow their companies by delivering the food safely and efficiently to consumers [2]. The main three pillars of food maintenance in food industry are safety, efficiency and growth can apply to many areas of a food company's operations, but perhaps none more directly than supply chain management. Supply chain management acts as a heart of the enterprise. Where the manufacturing of food and processing, packaging and delivery of the food and customer delight remains in this process. The food manufacturing industry mainly focuses on safety, efficiency and growth of the food products and customers.

Food safety is rife in each side of food producing and process. Not entirely is it damaging to your whole and your relationship with shoppers and provide chain partners if you manufacture unsafe or contaminated merchandise [2], however having to perform a recall will leave your company with serious monetary repercussions and loss of confidence in your whole. Let's assume, your sauce company recently began receiving ingredients from a replacement provider. Sadly, that provider sent you a spice combine with AN ingredient that wasn't antecedent within the sauce you've been producing for years.

As a result, your labels don't declare the correct ingredients, and a recall must be issued. Establishing smart communication along with your offer chain, that may embody importers, farmers, processors, packagers, distributors, etc., is imperative to making sure the security of each player within the offer chain's operations.

### Conclusion

By utilizing a computer code resolution like AN ERP, a manufacturer has the power to account for all raw materials that enter its facility, isolate sensitive ingredients, perform rigid quality checks throughout the assembly method and guarantee seller compliance. Ingredient supply data that lives at intervals AN ERP prevents out-of-date formulations from getting used and ensures that updated ingredient records square measure passed on to all or any levels of production and to allow any merchandise mistreatment that ingredient. This ability to speak not simply across departments at your own facility, however throughout your entire offer chain also helps make sure that your goal of delivering safe food to your customers is achieved.

### References

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### \*Correspondence to

Dr. Jessie Martin

Department of Logistics and Supply Chain Management

Aksum University

Aksum

Ethiopia

E-mail: Jessiemartin2341@gmail.com