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### SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address. We look forward to hearing from you!

[events@safesourcing.com](mailto:events@safesourcing.com)

#### Trivia!

What does CALS mean?

[www.safesourcing.com](http://www.safesourcing.com)

## Industry News

### Food Innovations

#### Walmart Implements Blockchain Technology

After a two-year pilot, Walmart has announced they will be using blockchain, the technology behind Bitcoin, to monitor each bag of spinach and lettuce being sold in their stores. This system will track food from the field, to the washing and cutting facilities, to the warehouse, and finally to the store. It will pinpoint the exact field and row the product was harvested, as well as the date and time. Last spring there was a Romaine lettuce recall. It took weeks to find where the contaminated produce came from. Stores simply threw away all Romaine lettuce as a precaution. It is anticipated that by using this database, it will take seconds to identify the problem.

By October 2019, farms that supply Walmart with leafy green vegetables will be required to input detailed information about their food into the blockchain database developed by IBM. Walmart is attempting to bring blockchain into the vocabulary of everyday consumers. “The blockchain being tested by companies, including the version adopted by Walmart, generally have nothing to do with Bitcoin or any cryptocurrency — they are entirely new databases with no coins involved. And unlike the Bitcoin blockchain, which can be viewed by anyone, only certain people will be able to view and access the Walmart database.” IBM Food Trust is the name of the system that Walmart will be using. Other companies that use IBM Food Trust to monitor their products through the supply chain are Dole, Wegmans, and Unilever. ■ *Michael Corkery and Nathaniel Popper, Wall Street Journal, 10/10/18*

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### Recent Savings

#### Office Supplies

Savings were over 30% of total spend. ■

#### Disposable Cups

Savings were over 12% of total spend. ■

\*Please [contact SafeSourcing](#) to schedule your RISK FREE event today.

## Printing Your Food to Order

The food industry has taken heat from consumers demanding healthier ingredients, as well as better treatment of animals. Entrepreneurs and food companies are taking advantage of the advancements in robotics and data science to meet these challenges. Venture capitalists are flocking to companies that are using these technologies. “This year is on pace to set a record for this decade for venture investment in food technology, according to the PitchBook Platform data provider. As of mid-September 2018, VC funds had invested more than \$2 billion into the industry, compared with about \$1.5 billion annually in 2016 and 2017.”

One new technology will allow people to choose their own ingredients and create food the way they want by using a 3-D printer called Foodini. Restaurants and bakeries are using the Foodini to make intricate desserts and garnishes. In a couple of years, a home version will be available. It is expected the home version will allow parents to place items such as ground chicken in a stainless steel ingredient container and breadcrumbs in another. Then the children can pick a shape such as a dinosaur or star and the Foodini will print and cook the nuggets in this form. The machine will also be able to adjust the size to regulate fat and calorie content. The commercial version now costs \$4,000, but that price should come down in time. ■

*Anne Gasparro and Jesse Newman, WSJ, 10/3/2018*

## The Food Computer

“To design your produce to the best possible nutrition and taste and in the most efficient way is a tremendous capability,” reported Maria Velissariou, Chief Science and Technology Officer of the Institute of Food Technologists. Companies such as Nutella are using new technology to find new regions where climates can be mimicked in growing chambers. In 2014, the price of hazelnuts skyrocketed due to poor weather conditions in Turkey (the majority of hazelnuts are grown there). In the past, plots would be planted in different real-world environments outside of Turkey, but that takes time and a great deal of money. This process can be simulated and take half the time. Mr. Caleb Harper, of the Open Agriculture Initiative at the MIT Media Lab stated, “In the future, farmers will be able to use data gathered from tests so that they can immediately see if their crop would grow well under certain conditions.” The premise is to set up up a controlled environment – roughly the size of a shipping container— where all aspects of the plants needs are tracked and monitored. All of these factors are monitored and adjusted through electrical meters and devices that dose the plant with substances it would encounter in its environment, including chemicals released by insects. ■

*Anne Gasparro and Jesse Newman, WSJ, 10/3/2018*

### QUESTIONS AND ANSWERS

**Q:** How can I subscribe or unsubscribe to these newsletters?

**A:** You can subscribe or unsubscribe to these free newsletters by simply going to our [website](#), and clicking the option “e-Newsletter” or by contacting us directly at [events@safesourcing.com](mailto:events@safesourcing.com)

**Q:** I have run events in the past, is there any chance I could be saving more?

**A:** Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.

**Q:** I want to know more about what SafeSourcing does. Who can I talk to about this?

**A:** You can contact a customer services representative by calling us at 1-888-261-9070 or by going to our [website](#) and trying our “Risk Free Trial” offer.

### Trivia! From October 2018 Issue What is a Blister Pack?

A blister pack is a type of product packaging where merchandise is shipped with a descriptive card under clear plastic wrap. In addition, a blister pack can be packaged in clear or opaque plastic or metal-foil seal which holds the product against a sheet of cardboard. Blister packs are useful for protecting the product against external factors such as humidity and contamination for extended periods of time. Opaque blisters also protect sensitive products against daylight. Another term for blister pack is bubble wrap.

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