RFID for food

- Increased food traceability and supply chain visibility (e.g. US Food Safety Modernization Act (FSMA) and UK Food Safety Act).
- Improved control throughout the global supply chain to ensure food recalls can be handled quickly and efficiently.
- Increased transparency and information sourcing to build customer trust.
- Improved retail productivity: 50% labor cost reduction*.
- 20% food waste reduction*.
- Increased fresh food margins.
- Accuracy of Global Data Synchronization (GDS) from supplier to retailers and distributors will increase efficiency of electronic data interchange (EDI) and other collaborative activities by 20%.

*Based on internal pilots and retailer feedback

RFID Integrated solutions increase traceability, ensure food safety, and improve efficiencies throughout the food industry supply chain.

Avery Dennison offers UHF RFID inlays for high sensitivity products across a broad range of fresh food applications, including chilled environments.

For more information about Food RFID please visit: label.averydennison.com/intelligentlabel