



FOSS

The Good Product™ initiative

In 2014, FOSS introduced the Good Product™ initiative with the goal of bringing together key players in the food industry to improve the productivity and integrity of the supply chain. As the food supply chain is becoming increasingly global and complex, there are growing concerns about product safety and quality. A proactive approach to addressing issues such as product deviations, adulteration of raw materials and traceability is necessary. This requires the cooperation of all players in the value chain, as well as a common understanding of analytical technology and its application in the food industry. Our Good Product™ initiative builds upon the positive work that is already being done, for example in the areas of milk screening and raw material testing. The initiative focuses on three key areas: deliberate adulteration of raw materials, accidental adulteration and adulteration from naturally occurring impurities; process deviations and mishaps; and deviations from end-product quality.



GoodProduct™