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**Web platform**

Web-based platform making traceability system IT enabled. Eti.NET enables the stakeholders to record, compile, transfer and interrogate complex traceability information at every stage of the food chain - production, processing, distribution and delivery. A robust central data storage is set up for each specific food chain facilitating the real-time collection, authentication and retrieval of any traceability information quickly and effectively.

**Trusteeship of Traceability information**

AltaVia company is an independent player that guarantee the security of confidential information to all the stakeholders involved in a specific food chain. The information sharing between the food chain players is implemented through pre-defined security policies that guarantee only the traceability data required are published. AltaVia central data management guarantees: the identification of who has the responsibility (and liability) for each data the property of the stored data remains to the manufacturer who supplied it, the data validation and updating, independent audit.

**Sectors supported by Eti.NET platform**

- Fresh and processed vegetables
- Farm assurance schemes
- Livestock (bovine, porcine, ovine and caprine animals)
- Dairy industries
- Wood industries
- Fishery products



# eti.NET

Global solutions for the traceability information management in the food chains. Web-based platform for the collection and sharing of traceability information, trusted management of confidential data

[www.etinet.biz/eng](http://www.etinet.biz/eng)

## What is traceability?

The EU General Food Law Regulation defines traceability as “the ability to trace and follow a food, feed, food-producing animal or substance ... through all stages of production, processing and distribution”.

Traceability has become a ‘buzz word’ with regard to food, particularly following a number of food safety incidents during which traceability systems have been shown to be weak or absent and hence slow or unable to assure consumers of food safety.

Within a production chain it is possible to identify at least two levels of traceability:

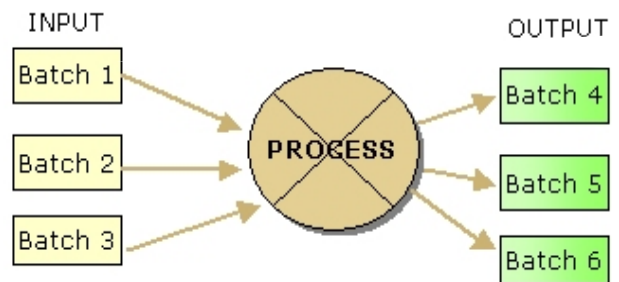
- ⊗ Internal traceability i.e. traceability within one link or business within the chain. Internal traceability allows data about raw materials and processes within the business to be linked to the final product separately in each stage of production, processing or distribution.
- ⊗ Chain traceability i.e. traceability between links in the chain.



Global solutions for chain traceability

The focus is on information, which accompanies the product from one link in the chain to the next to extend traceability for any product through all stages of production, processing and distribution.

**Eti.NET aims at creating and managing the food chain traceability “between businesses”.**



## About AltaVia company

AltaVia is an Italian software company founded in 2000 by some IT operators to provide IT solutions and services.

Its mission lies in developing IT solution on the Web (Internet/Intranet). AltaVia IT solutions concern the following topics:

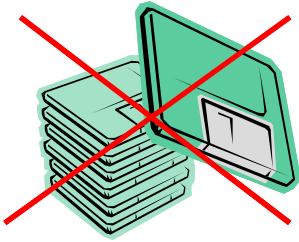
- ⊗ Hospitals/Medical
- ⊗ Public administration
- ⊗ Agriculture/Agro industry/Environment

## State-of-the-art

Eti.NET is composed of

1. Web-interfaces for the data entry, data editing and data retrieval
  2. Files uploading procedures (XML and ASCII files) to gather data from existing on-industries IT systems
  3. A robust central database
- The modules 1 and 2, have been developed in Microsoft .NET environment, the database is SQLServer 2000.

## Web platform features



The EU General Food Law Regulation (178/2002) contains clear requirements for Traceability. The Regulation came into force on 21 February 2002. Certain provisions will not apply until 1 January 2005. This will further strengthen the legislative requirements relating to traceability by ensuring that some minimum record keeping is in place in all food businesses

### Tracing products and processes

Real-time management of food chain information: Eti.NET creates a link between materials, their origin and processing, distribution and location after delivery. Information concerning each batch are real-time available to all the other stakeholders. A food chain holder (chain supervisor) can retrieve via Internet a real-time overview of the chain data flow i.e. information on the identity of the single batches/units/lots, where they have been and when.

### Tracing food processes

Eti.NET follows a food, feed, food-producing animal or substance through all stages of production and distribution. The food chain is built up by linking up and integrating data collection and recording systems throughout the plant/operation giving real-time validation to ensure compliance with quality procedures and guaranteeing full backward and forward traceability.

### Agricultural production quotas

The system checks that the producers – farmers/suppliers – deliver the yields/goods up to a max amount fixed at the beginning of the season. This feature is required by some farm assurance schemes. Over these individual quotas the data-entry is automatically disabled.

### Mandatory labelling requirements

Eti.NET only allows the labelling of the batches compliant with the food chain schema/protocol: the stakeholders cannot force the data because the data management system is out of their control and no database or software codes are resident locally.

### Producer and processor's directories

The system is able to store directory of producers or processor allowed to deliver products or to process them. The manufacturers can only record information concerning the suppliers included in these lists. The list editing is locked up and can be performed only by the granted users in charge of this task.

### Do not buy, rent it!

Eti.Net is provided for rent as application service provisioning (ASP): no buying costs, no investments charge. The platform is fully web based: no local installation required, only web browser is needed.

### Cost saving

The robust database and the software codes are placed centrally annulling the costs of versioning and software updating for all the operators in the food chain.

### Time saving

The time for the implementation/upgrading of IT enabled traceability systems within a food chain can be dramatically reduced with minimal changes in process control systems. Eti.NET integrates data from multiple sources using mainly the XML standard.

### Web platform features

Eti.NET system is an IT enabled record keeping procedure that collects all the information required to show the path of a particular product or ingredient from supplier(s) into the business, through all the intermediate steps which process and combine ingredients into new products and through the supply chain to consumers.

Eti.NET is a “generic” platform able to manage very different food chains. The platform is implemented in a new chain by means of an accurate analysis made together with the main stakeholders of the chain. Fields are required to store the specific information of that food chain.

Eti.net can manage complex food chains and the combination of two or more different chains (ingredients) i.e. the information of a feed batch are linked in a beef chain to a specific animal.



## Implementation of Eti.net: customers

Eti.net platform is currently used by the Italian Association of Breeders (AIA [www.aia.it](http://www.aia.it)) for its Cattle Tracing Scheme. The system records the identification and slaughtering of Cattle and the cattle movements. A Beef Labelling Scheme completes the traceability chain from abattoir to plate for fresh and frozen beef/veal and processed beef products. The butcher shops involved in the project can print a paper with all the traceability information of the meat sold. The service manages the traceability information of around 2,6 millions of animals and is accessed by several users daily.

Eti.net platform is also used to manage the following food chains in Italy:

- ⊗ processed tomato (San Marzano tomato)
- ⊗ olive oil
- ⊗ production of “limoncello” (Italian lemon liqueur) from “penisola sorrentina” lemons (Naples)
- ⊗ “Caciocavallo” cheese.
- ⊗ Processed vegetables

Late in 2003 the food chains managed by Eti.net should grow up to 10 with 5 millions of batches/units managed yearly.