

Manufacturing Risk & Response: Food production risk

Supply chain life cycle risk for frozen burrito co-packer

In this example, we explore the food production risks that can affect a co-packer of frozen burritos as the product moves from factory to shelf.

Raw materials and ingredients

- **Adulterations** – Cheese supplied is adulterated with Listeria.
- **Packaging quality** – Packaging has a defective seal allowing for potential adulteration.



Manufacturing/ Co-Manufacturing

- **Mislabelling** – Label says “gluten free” but the tortillas used were not.
- **Adulterations** – During manufacturing, a problem with machinery resulted in metal fragments ending up in the burritos.
- **Wrong ingredients** – It was supposed to be a bean burrito but bits of chicken were found in it.



Distribution

- **Adulterations** – The product is supposed to be peanut-free, but cross-contamination by the distributor means foreign material containing peanuts came into contact with the burritos.

Improper storage

- **Accidental thawing** – The burritos were supposed to stay frozen all the way through the supply chain but were thawed out accidentally, leading to mould or bacteria growth.



Store or restaurant

- **Human error** – The burritos were removed from frozen storage and thawed out too early, leading to mould or bacteria growth.



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