

Designing Food Supply Chain for Nutrient Delivery and Traceability

Garry Clawson | IRRG | Supervisor: Dr Mukesh Kumar | Advisor: Prof Chander Velu

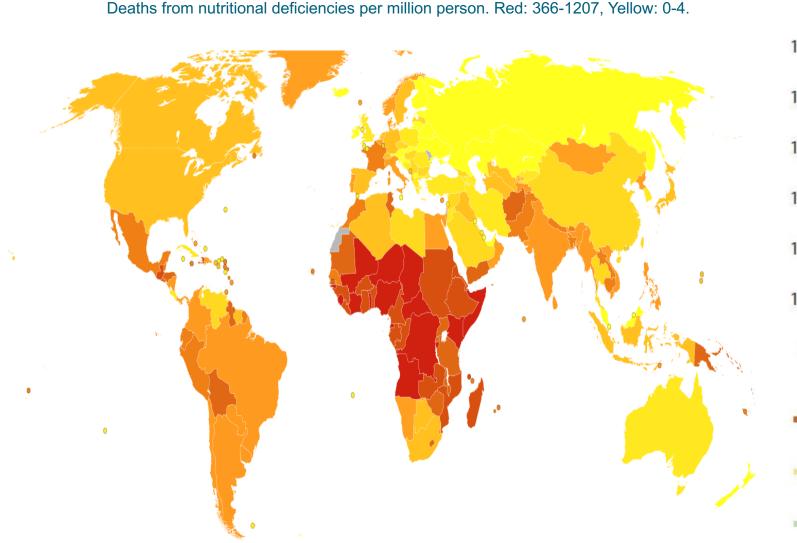
Background

Over **3 billion** people cannot afford a healthy diet.^[1] Obesity has tripled since 1975 to over 2.6 billion people.^[2] Over 30% of the world's population are anemic.^[3] Current per person food production exceeds 2750 kilocalories per day while the per person requirement is **2200** kilocalories.^[4] We successfully trace the volume not functionality. There is a global paradox of undernourishment and overproduction.

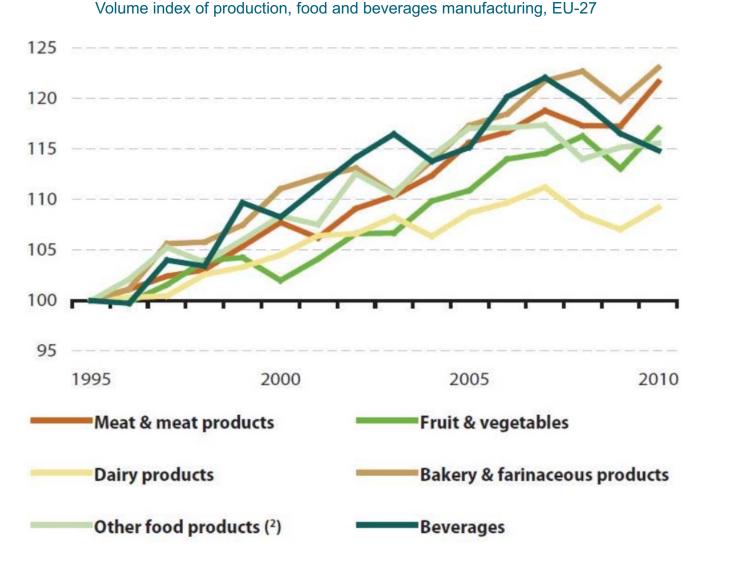
Research Questions

How can supply chain be designed to deliver product functionality?

What are the design factors needed to be considered? What technologies are required for the traceability of product functionality in an end-to-end supply chain?







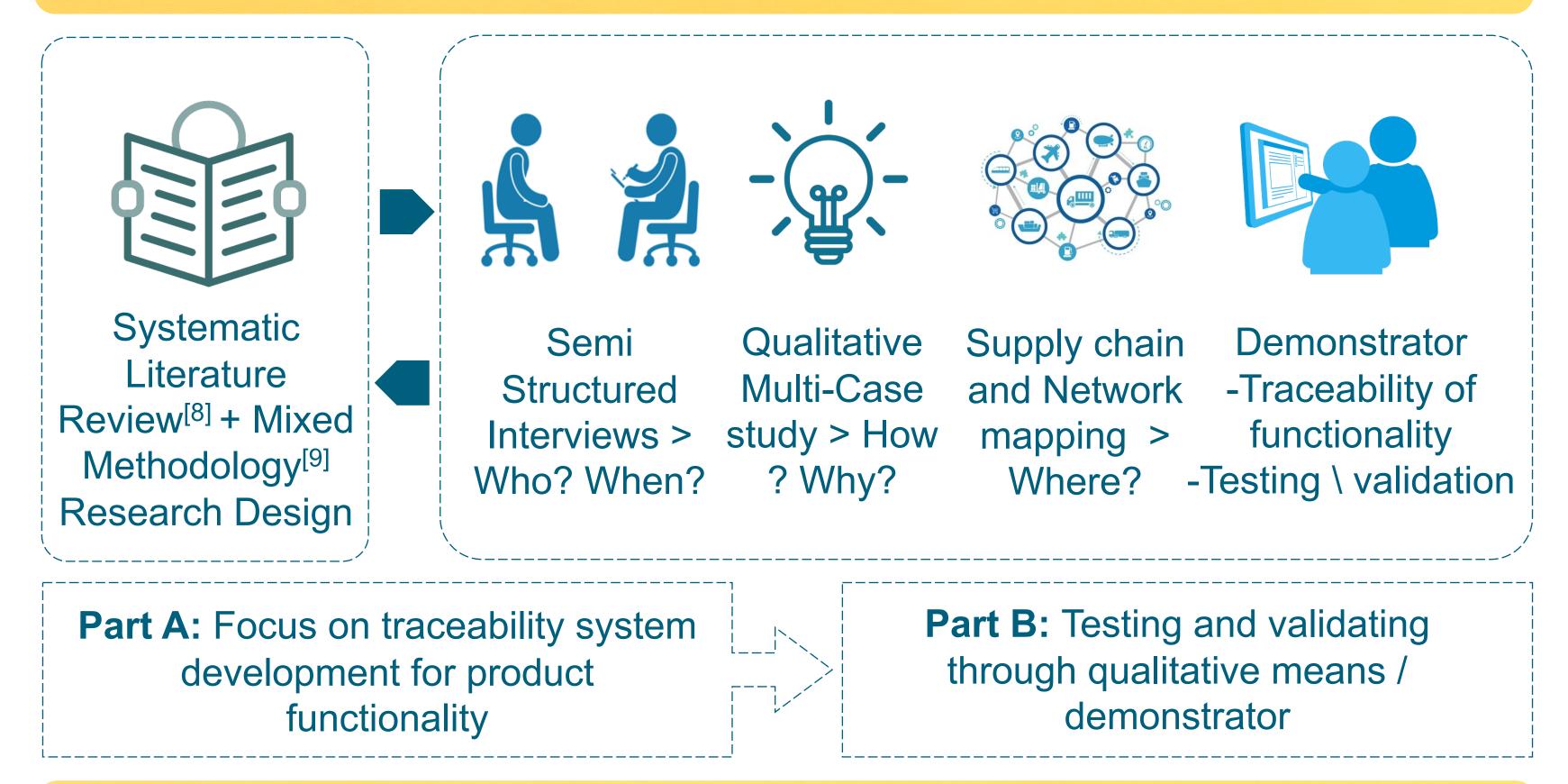
Consult, I. D. E. A., Econometrics, C., & Netherlands, E. (2015). Analysis of certain waste streams and the potential of Industrial Symbiosis to promote waste as a resource for EU Industry. Final Report, Brussels.

Challenge

Global challenge: From mid 20th Century, food supply chain designed for volume delivery targeting famine, not nutrient delivery, targeting health • **Traceability** models^[6] led by technological, societal, legal paradigms^[7] are **sparse**, **unspecific**, **reactive**. They are not adequate within **digital** supply chain lens • Academic challenge: Food supply chain design from raw material and technology to product functionality perspective where there is very limited literature

What are the different supply chain design taxonomies that support different types of functionality configuration?

Working Research Design





Research Focus

3 Intersecting areas: extends **Configuration Theory**^[5] **Supply Chain Traceability**

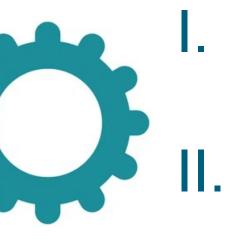
Contributions

Theoretical Contribution



I. Extend supply chain design and traceability framework from volume to functionality context II. Develop and extend the taxonomy for food supply chain design with functionality lens

Practical Contribution



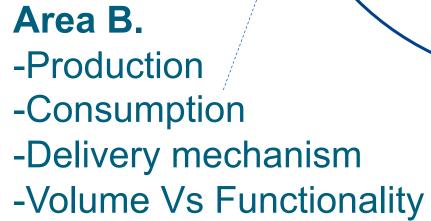
I. Extends firms competitive advantage via enhanced traceable nutrient delivery II. Helps firms deliver additional services founded

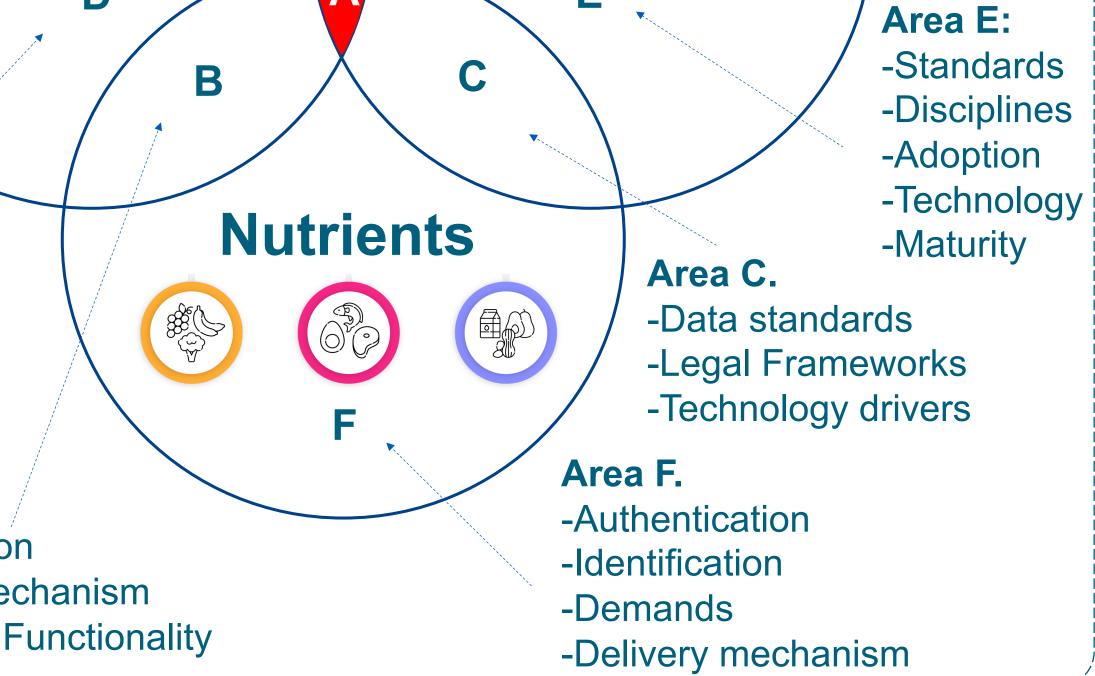
around functional supply chain delivery

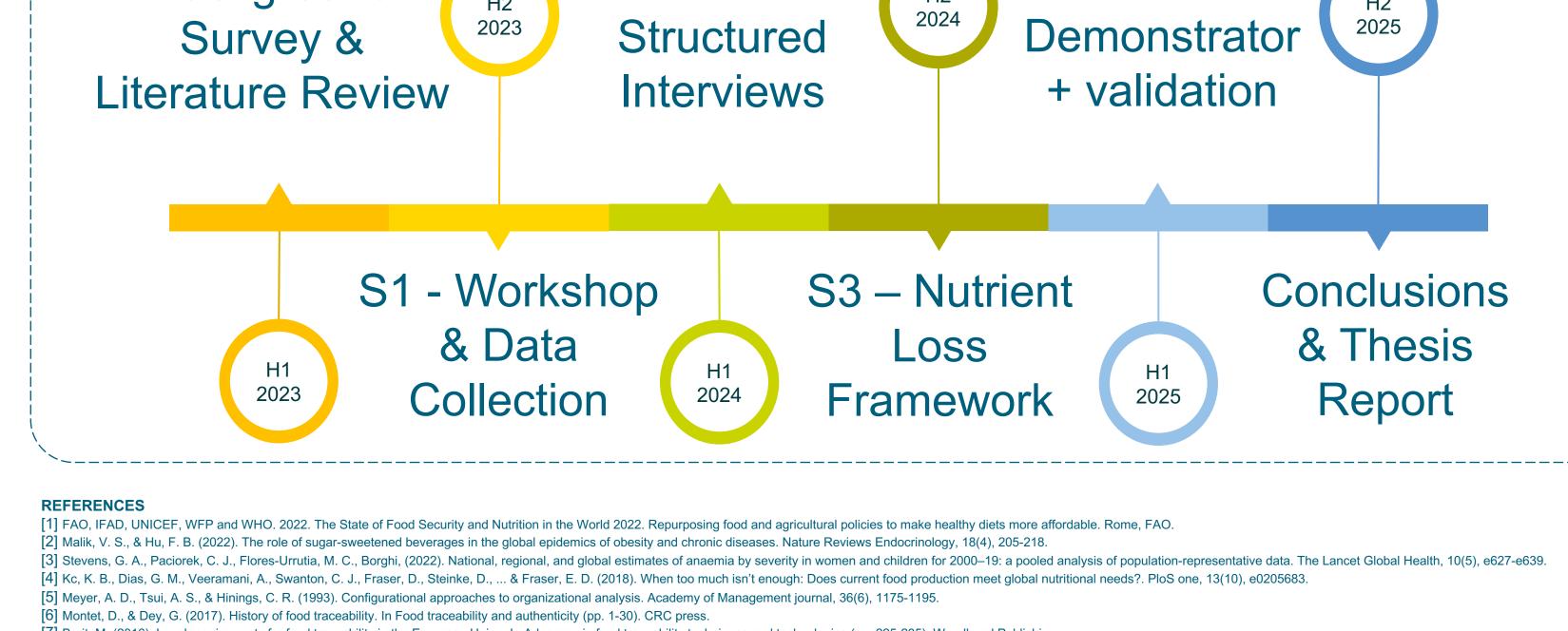
Future Work

Background









S2 - Semi

[7] Borit, M. (2016). Legal requirements for food traceability in the European Union. In Advances in food traceability techniques and technologies (pp. 225-235). Woodhead Publishing.

[8] Munn, Z., Peters, M. D., Stern, C., Tufanaru, C., McArthur, A., & Aromataris, E. (2018). Systematic review? Guidance for authors when choosing between a systematic or scoping review approach. BMC medical research methodology, 18, 1-7. [9] Morse, J. M. (2016). Mixed method design: Principles and procedures (Vol. 4). Routledge.







• Industrial Resilience, University of Cambridge, IfM, CB3 0FS

• Email: gc673@cam.ac.uk | www.ifm.eng.cam.ac.uk/people/gc673/

Acknowledgements

• This work was supported by the Engineering and Physical Sciences Research Council [EP/S023917/1]