

Evaluate your cheese line to uncover coding risks, improve performance, and ensure consistent, compliant traceability.

- Are codes consistently readable on shredded bags, vacuum packs, and uneven surfaces?
- Do codes maintain strong contrast on transparent or glossy packaging materials?
- Do codes remain intact after refrigeration, stacking, and transport?
- Are codes applied in the correct position without distortion on form-fill-seal lines?
- Is print quality maintained across fluctuating production speeds?
- Are correct codes applied when switching between blocks, slices, and shredded formats?
- Does coding remain reliable in chilled environments with high humidity?
- Do codes properly adhere to packaging exposed to condensation?
- Are codes unaffected by oils or residue from cheese products?
- Are codes consistent between individual packs and outer cases?
- Do codes meet labeling requirements across all distribution channels?
- Can products be quickly traced through accurate and consistent batch coding?
- Are systems designed to minimize manual intervention and reduce coding errors?
- Is coding equipment contributing to line stoppages or inefficiencies?
- Is your line prepared for QR codes, GS1 Digital Link, & evolving traceability demands?



0-3 Low Risk



4-8 Moderate Risk



9+ High Risk



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