Cream cheese (Chill storage) inventory and supplier qualification, especially for cold chain operations.

What is FEFO?

FEFO = First Expiry, First Out

It's a cold chain-critical inventory rotation method where products with the earliest expiration dates are dispatched first, regardless of arrival or batch date.

This differs from:

FIFO (First In, First Out): oldest received item is used first — doesn't account for expiry.

LIFO (Last In, First Out): rarely used in food industry; unacceptable for perishables.

Why FEFO is Essential for Cream Cheese

Reason	Impact
Cream cheese is a high-	Delays in dispatching
risk perishable	earlier expiry stock can
	lead to spoilage and
	write-offs.
Retail packs (200g-500g)	Requires traceability and
often go to supermarkets	expiry-level accuracy.
Bulk packs (1–5kg) may	Non-compliance with
be used in hotels or food	FEFO can result in
processors	customer rejection or QA
	audit failure.

How a Supplier Should Demonstrate FEFO Compliance

mapped to inventory em omatically flags near- iry stock and restricts
em omatically flags near-
atch of fresher ches first
y entries showing ch code, expiry date, dispatch reference
os force movement of rt shelf-life stock out mixing with new ck
e & expiry of goods g delivered

Audit Questions You Can Ask the Supplier

- 1. How do you ensure cream cheese nearing expiry is shipped first?
 - 2. Do your systems allow expiry-based batch allocation?

- 3. Can you show dispatch logs from the last 2 weeks with expiry data?
- 4. What's your policy if a near-expiry batch is still in stock after 3 days?

Consequences of Not Following FEFO

Older cream cheese may remain unsold or deteriorate in storage. Customer complaints or recalls due to early expiry post-purchase. Violation of ISO 22000:2018 clause 8.5.2.2 (product release and traceability).

Possible regulatory non-compliance if near-expiry or expired stock is sold.