

KPIs in supply chain performance (especially in retail food chains) and food safety standards like ISO 22000:2018, FSSC 22000, and FSSAI

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|----------------------------|----------------------------------|------------------------------------|---------------------------------|
| Inventory Accuracy | Required for traceability | Critical for product segregation | Required under FIFO/FEFO |
| Scrap Value % | Linked to hazard reduction | Part of waste management PRP | Waste and spoilage compliance |
| Inventory Carrying Cost | Implied in FSMS cost planning | Includes cold chain, hygiene costs | Impacts shelf life & compliance |
| % Time Picking Back Orders | Efficiency → lower spoilage risk | Affects product freshness | Risk of expired goods increases |
| Sales Order per FTE | Linked to process efficiency | Manpower hygiene training | Depends on operational SOPs |
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