

Beaufort County Food Producers Pioneer Cutting-Edge Safety and Freshness Standards with ENESO4Food Pilots

Local shrimpers & farmers lead pilots with ENESO4Food to prove freshness & meet FSMA 204 using real-time traceability and temperature monitoring.

BEAUFORT, SC, UNITED STATES, June 12, 2025 /EINPresswire.com/ -- What do a shrimp boat, a vegetable field, and a cloud-based software company have in common? In Beaufort County, they're all part of a quiet revolution taking place in America's food supply chain.

ENESO4Food, LLC (E4F), a technology company specializing in [food traceability](#) and compliance, has launched two groundbreaking pilot programs with SeaEagle Seafood Market and the Gullah Farmers Cooperative Association to transform how local food is tracked, handled, and verified—from the moment it's harvested to when it lands on your plate.

This effort isn't just about innovation—it's about necessity. The U.S. Food and Drug Administration's Food Safety Modernization Act (FSMA), specifically Rule 204, is rolling out over the next two years. It mandates strict traceability for high-risk foods like seafood and fresh produce—two staples of South Carolina's food economy and, not coincidentally, two of the most perishable items in the supply chain.

From Field and Sea to Table—Digitally Verified

Seafood and produce can turn dangerous if mishandled at any stage, whether at harvest, during



ENESO4Food

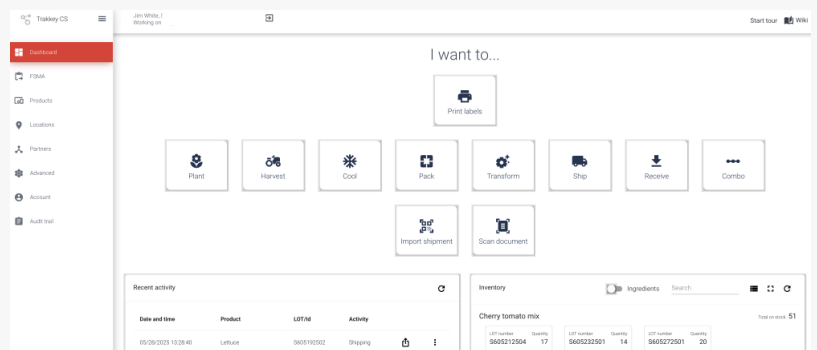
processing, or in transit. Temperature is the silent saboteur—excess heat can quickly render fresh food unsafe. E4F's pilots aim to eliminate that risk by combining traceability software with cutting-edge Internet of Things (IoT) temperature sensors. These sensors ride with every shipment, logging real-time data as food makes its way from the dock or farm to restaurants and grocery shelves.

“This is local food you can trust, and now we can prove it,” said John Moss, CEO of ENSESO4Food. “Our software doesn’t just record where food has been—it documents how it’s been treated, ensuring it stays fresh, safe, and compliant every step of the way.”

Both SeaEagle and the Gullah Farmers Cooperative are participating in a real-time freshness study. Temperature sensors are placed in food containers immediately after harvest, and their readings are logged all the way through to the point of sale. The data not only helps meet federal regulations but also provides a powerful tool for building customer trust and validating the quality of locally sourced food.



Food Transparency protects high quality food producers and empowers consumers



shot of ENSESO4Food's TRAKKEY's Dashboard screen

“

Sea Eagle and the Gullah Coop aren’t just complying with new rules—they’re showing the rest of the country what leadership looks like”

John Moss

Recognized for Supporting Local Food Branding.

In a show of alignment with state branding goals, the Certified Grown in South Carolina program, run by the South Carolina Department of Agriculture, has informally reviewed sample output from ENSESO4Food’s TRAKKEY platform. Their initial feedback suggests that this type of digital traceability could provide strong brand support for South Carolina’s initiative to promote local and regional food sourcing.

Industry-Level Recognition: Southern Shrimp Alliance Presentation

The pilots also caught the attention of the national seafood industry. In January, ENSESO4Food was invited by the Southern Shrimp Alliance (SSA) to present the Sea Eagle pilot data at their annual board meeting in Tampa, Florida. The presentation, led by Craig Reaves—owner of SeaEagle Market and SSA Board Member—and John Moss, received overwhelmingly positive feedback from the board.

“The board was very impressed with how we approached compliance and branding together,” said Reaves. “They saw this as a clear step toward protecting our industry.”

Since that meeting, Craig Reaves has been interviewed on Fox News, CNN, and NPR, highlighting the Southern Shrimp Alliance’s growing concern over the lack of traceability and compliance in foreign-farmed shrimp imports, which have long undermined the U.S. wild-caught shrimp industry.

National Standards, Local Roots

What makes these pilots stand out isn’t just the technology—it’s the community-driven approach. Rather than burdening small producers with costly compliance systems, E4F has developed a streamlined, accessible solution tailored for independent seafood operations and farming cooperatives. That local-first philosophy could serve as a blueprint for small-scale producers nationwide who must meet FSMA 204 requirements without sacrificing their autonomy or heritage.

“Sea Eagle and the Gullah Coop aren’t just complying with new rules—they’re showing the rest of the country what leadership looks like,” Moss said.

What’s Next?

As the FDA's [FSMA 204 compliance](#) deadlines approach, ENSESO4Food’s work in Beaufort County is drawing attention from across the food industry. From low-country shrimpers to national distributors, stakeholders are watching to see how this model can scale. For now, the focus remains close to home, ensuring the food grown and caught in South Carolina stays as fresh, safe, and flavorful as it is.

One thing’s certain: in Beaufort County, food safety isn’t just a regulation—it’s a point of pride.

John Moss

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