

## FoodChainERP for the Food Industry

FoodChainERP provides the means to handle the complexities of the food and beverage industry where the challenges of regulatory compliance, quality, perishability, the demand for faster inventory turns and deliveries and safety issues mean that time-to-market is all-important.

Whatever the recipe, pricing or packaging options, FoodChainERP solutions offer improved procurement efficiency, transaction speeds and responsiveness to customer demand. FoodChainERP's traceability monitors the food or beverage life cycle from initial ingredients purchases, through manufacture to finished goods, shipment and final delivery. Our inventory management applications promote the maintenance of low inventory levels and high service levels, while incorporating multiple units of measure and catch weights thereby enabling accurate product costing and pricing.



### Comply with Food Safety Regulations

- Provide full bi-directional traceability from source to consumption
- Produce detailed audit trails of all transactions
- Implement successful recalls
- Authenticate operators for specific transactions

### Manage Product and Raw Material Traceability

- Effectively track inventory movement across physical or virtual locations
- Traceability and quality data on materials and products from purchasing through inspection, manufacturing, manufacturing inspection, stocking and sales

### Monitor Entire Supply Chain

- Manage procurement processes
- Track quality of raw ingredients and finished goods
- Inspect ingredients from suppliers and select to reject, return to vendor or accept into inventory
- Inspect finished products and scrap, rework, downgrade or accept into inventory
- Define custom fields to hold conformance details

### Optimize Management and Planning with Improved Visibility

- Analyze data for effective decision-making
- Use standard KPIs and create custom views
- Provide detailed and summary reports with drilldown capability
- Convenient scheduling and archiving of standard or custom reports

### Control Costs to Increase Profitability

- Provide accurate costing with real-time tracking
- Monitor production processes and track exceptions
- Track selling prices, discounts and deductions
- Allow for promotions to various customers for selected products
- Record gains or losses on currency fluctuations for foreign trading partners
- Track true landed cost for imported ingredients

### Reduce Inventory Levels and Improve Customer Satisfaction

- Optimize inventory levels with accurate forecasting to minimize forecast errors and improve order fulfillment performance
- Increase flexibility and inventory turns
- Meet delivery schedules
- Utilize accurate Available To Promise tools
- Effectively manage entire customer order process

## Matching FoodChainERP to Your Business

### Take the Guesswork out of Forecasting

- Recognize seasonality, outliers and trends
- Automatically determine best algorithm per product
- Manually adjust for anomalies
- Allow for a replacement product to inherit Sales history from another product

### Accurately Record Recipes or Formulas

- Define ingredient quantities such as quantity per, fixed quantities or wet weight percentages
- Where-used query and substitution facility enables quick and easy replacement of ingredients
- Track variances and waste
- Allow for multiple revisions and releases of recipes

### Improve Efficiency and Accuracy

- Automate with barcoding processing and reduce operator error
- Buy, manufacture and sell in same or different units of measure
- Record actual shipping weight versus catch weight
- Manage multiple locations for different product types, quality and frozen goods

### Increase Visibility of Co-products and By-products

- Allow for manufacturing of co-products and plan for by-products
- Define related products that share recipes
- Apportion ingredients and operations accurately across co-products
- Obtain accurate costs and quantities

### Raise Customer Service Levels

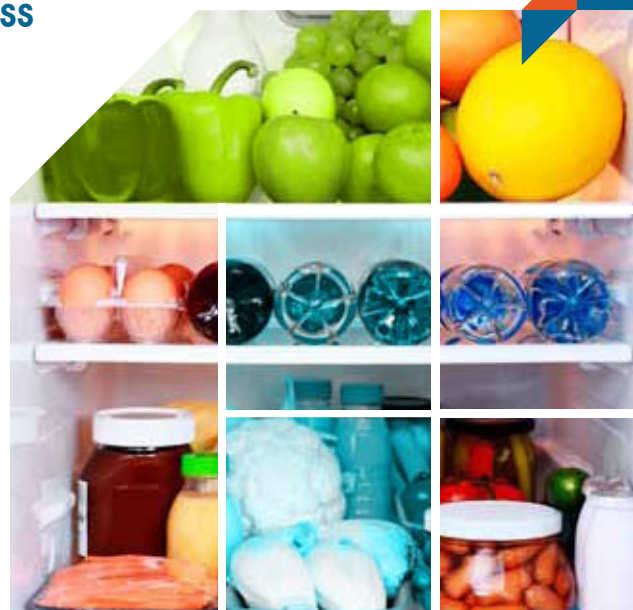
- Offer flexible pricing options
- Track promotions and deductions
- Effectively plan and manage delivery schedules

### Improve Cash Flow

- Reduce inventory levels to optimize efficiency
- Improve flexibility with shorter lead times
- Reduce waste and increase profit

### Benefit from Full Traceability

- Effectively track raw ingredients and finished products
- Meet regulatory requirement
- Facilitate fast and efficient recalls



### Suggested Module List

#### ■ Essential Modules

- Accounts Payable
- Accounts Receivable
- Bank Reconciliation
- General Ledger
- Inventory Control
- Lot Traceability
- Purchase Orders
- Sales Orders
- Sales Analysis
- Bill of Materials
- FoodChainERP Reporting Services
- Work-In-Progress
- Factory Documentation
- Requirements Planning

#### ■ Recommended Modules

- FoodChainERP Analytics
- Contact Management
- Assets Register
- Inventory Management including:
  - Optimization
  - Forecasting
  - Families and Groupings
- Trade Promotions
- FoodChainERP Factory Scheduling
- Web-Based Barcoding
- Document Flow Manager (DFM)
- FoodChainERP e.net Solutions
- Landed Cost Tracking (LCT)
- Engineering Change Control (ECC)