



Powered by **integrated**



Software designed to work in harmony with fresh produce processing

SI (Systems Integration) has a deep understanding of the fresh produce sector and the problems that often occur during fruit and vegetable processing. That's why our food ERP system Integreater, together with our modular processing software, has been developed to work with the perishable nature of your raw materials and short lead times.

Keep the supply chain moving

Complex supply chain management, cost pressures, the impact of food safety laws, and the complications due to the inevitably short shelf life of the product. Just a few of the strategic issues that fresh produce companies face every day and reasons why their choice of specialist processing software is crucial.

For more than 25 years, Systems Integration has been dedicated to developing software for the perishable food processing sector, and each segment of the industry. For fresh produce companies, with our specialist software in place, processors and handlers can control the production seamlessly, whether it's delivery of stock through to the final stages of production. Integreater ensures that the location of every item is precisely recorded, together with its current shelf life, throughout every part of the process.

Integreater's specialist fresh produce capabilities cover:

- production planning
- raw material and packaging procurement planning
- intake and QA
- primary prepping/benching
- yield tracking
- WIP stocking
- secondary processing/packing
- finished good stock and labelling
- Integration to specific 3rd party systems
- picking and despatch
- accounts integration



“ We went through a vigorous systems selection process and felt that SI was best placed to provide our business with market-leading consultancy, services and solutions. Dean Fowler, General Manager, R&G Herbs ”

Primary processing

For primary processing tracking, our ERP software can track:

- wherever the raw material came from
- quantity and types of QA defects within the raw material
- what grades have resulted from the raw material
- and the preparation yield.

Managing intake

Understanding leadtimes v demands is critical within fresh produce. Processors need to be assured of raw material all year round. If they rely on an international supply chain, the growing seasons and delivery leadtimes for each product code will vary, dependent on where the raw material is sourced from. And quality of raw material will affect what can be done with it and whether it's possible to deliver the against required customer specifications.

Whenever raw material is checked at intake, it will be judged against a rigorous specification control for appearance, quality and consistency of product. If the raw material doesn't match the specification at intake, processors need to decide whether to:

- a) use the raw material and make the most of it
- b) part accept it
- c) reject the produce.

Our software comprehensively manages stock control and all product codes, together with life left on the product, stock rotation, quality and yield.

Managing stock

When your customers want to increase their orders, it's imperative to understand whether the right raw materials are available to fulfil the order. And when orders are decreased, you will need to determine what to do with the surplus stock. With SI's stock management software, you can analyse the position and make informed decisions based on real-time data capture. You will know whether to order more stock, or if you need to sell the excess stock to another business, and how cut wastage to a minimum.

Integrator® provides the data transparency required to deal with all your customer orders, no matter how much notice you are given. Every part of your business will be connected so that everyone has the information they need, whenever they need it and in the way that they prescribe.



We have the tools that enable you to optimise and control your supply chain.

Optimising your supply chain

Minimise your risk of:

- ordering too much raw material
- being unable to sell the surplus
- having cash tied up in stock and becomes unusable
- or, shorting orders, if inadequate stock is sourced.

With our Stock and Order software in place, fresh produce companies always have visibility of whatever needs to be sourced to meet demand, to achieve optimum stock levels without have too much cash tied up in stock.

Whilst many systems can intake products, scan and issue to a production line, then hold stock and see when stock has run out of date, SI's software also provides for supply chain planning and QA management.

We have the tools that enable you to optimise and control your supply chain. From our specialist Stock & Order module, renowned shop floor data capture, our ability to capture daily QA results in real-time, and through to SI's unique cost modelling and variance analysis.

Planning raw materials

All fresh produce companies must take account of a supply chain that's constantly affected by external impacts and influences; from weather conditions, changing growing cycles, through to harvesting times.

With Systems Integration's Plan to Produce and Available to Sell modules, fresh produce companies can instantly assess their stock and order requirements, and provide the complete picture to understand:

- projected demand against raw material available
- traceability - which location, farm, field and even soil conditions
- what grades are required to fulfil the demand
- based on those grades, what needs to be graded and washed, to meet the requirements
- if, after grading and washing, there's insufficient raw material of the right grade, what action to take.
- whether they should process more raw material and accept that this will also mean they'll generate a surplus of product
- or buy it in from a third party.



With 100% traceability, have the best chance of delivering 100% service levels

Traceability

Every supermarket has various weight and grade requirements. They will demand good shapes, consistent sizes and grades, together with full traceability on where their raw material has come from – right down to the farm, field location and soil conditions. Our Integreater software not only provides all this traceability and evidence, but the information collected also can help producers to improve growing conditions for future batches.

SI developed Integreater to enable fresh produce suppliers to demonstrate 100% traceability through the automated collection and distribution of relevant data.

Strict traceability regulations are a major challenge for the fresh produce sector. Failing to comply leads to fines, damage to your business reputation and to your customer relationships.

Due diligence and evidence-based

traceability is difficult to prove when there is a reliance on manual checks. The time and dates for checks cannot be guaranteed, and often paperwork is completed retrospectively. But when quality assurance and traceability data is collected in real-time, the checks and balances are clear to see; from the date and time data was collected, through to the ensuring all your regulatory requirements and customer specifications are met.

With automatic data capture in place your business can quickly identify where any non-conformances are, flag them up for action and deal with them.

And in the eventuality of a product recall, your data will provide you with all the information required to efficiently manage the process, identify the fresh produce and minimise the time and cost for recalls.

At SI, we see traceability as a business opportunity rather than a necessary chore. With automatic data capture in place your business can quickly identify where any non-conformances are, flag them up for action and deal with them.

Systems Integration – the fresh choice in the industry

Lincoln House, Wellington Crescent, Fradley Park, Lichfield, Staffordshire, WS13 8RZ

T: +44 (0)1543 444 555 F: +44 (0)1543 444 333 E: Info@sifoodsoftware.com

sifoodsoftware.com



Powered by **integreater**