we think food

COMPLEX SUPPLY CHAIN MANAGEMENT

MULTIPLE RAW MATERIAL FORMAT CONTROL

INTAKE, SILO AND STOCK MANAGEMENT

COMPLETE RECIPE CONTROL

RESOURCE MANAGEMENT AND TRACEABILITY

YIELD AND WASTE MANAGEMENT

IMPROVED PROFIT MARGINS

COST MODELLING

Bakery and cake manufacturing

si | **inte**greater
food processing software

By working with SI, your bakery and cake manufacturing operations will be transformed. Our software comprehensively maps out combination specifications and manages every production process; from scanning to batches, through to mixing, make-up, baking and cooking, cooling and even slicing.

Complex supply chain management, multiple raw material formats, intake, silo and stock management, and complete recipe control – all are critical processes for bakeries and cake manufacturing operations.

As your business grows, so do your challenges and any inefficiencies are magnified. Manual processes and islands of knowledge become opportunities for error and inefficiencies that need to be mitigated.

Is your business reaching critical mass? Need to find better ways to sustain growth and build in further efficiencies? If so, having an ERP business partner with an in-depth understanding of the food manufacturing industry is essential.

SI has been supporting food manufacturers for nearly three decades. Our modular food ERP, real-time shop floor data capture and sector-specific applications are continuously refined to address the challenges faced by food processing industry every day.

For bakeries and cake manufacturers, we've applied our know-how to address the issues faced when dealing with stock control, recipe formulation, manufacturing processes, resource management and traceability.

Our food software delivers superior levels of control, checks and balances, all underpinned by our renowned, real-time shop-floor data capture. SI's "one version of the truth" will support your business's ongoing success and improve profitability.

Control your stock, support your margins
Stock management becomes an even finer balancing act as your business grows. Surpluses mean that too much cash is tied up in stock, whereas shortfalls impede production and results in poorer customer service. It's essential that your business has the right ingredients available, at the right time, to minimise and ensure customer orders are fulfilled.

Imagine the difference that a real-time view across all stock and intake could provide when reviewing raw material levels. With SI, this is exactly what you get.

Recipe management

As demand for your products grow, it's a great time plan to increase efficiencies and optimise production processes. Eradicating manual procedures and stepping up to further automation will improve product quality and overall consistency. SI's Recipe Formulation can transform production operations for bakeries and cake manufacturers.

It's hard to maintain consistency when you're reliant on manual processes, especially as product lines, output and customer demands intensify. In our work with bakeries and cake manufacturers, many of the challenges highlighted come up time and again:

- How problems with incorrect quantities, weights and raw materials going into the recipe mix be eliminated?
- Giveaway, wastage, quality issues and product recalls are all affecting profitability.
- Profit margins detrimentally impacted by raw material stock control and labour costs
- When mixing and recipes is underway, controlling consumption of raw material batches, stock, and ensuring stock rotation is too difficult.
- As product ranges and formats are expanded, it's too complicated to manage manual scheduling
- Is there a better way to control multiple processes and manufacturing stages, including recipe formulation and mixing, WIP, racking cooking, cooling and finishing?

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Map out costs for every mix

SI's food software provides full ingredient traceability, tracks all the batches that are going into the recipe, and manages any instructions for finishing touches. Our software will even manage partially completed mixes. Then, by using our cost modelling software, bakeries and cake manufacturers can map out costs for all ingredients and product relationships. Whenever prices change, software will automatically adjust all the relationships as well as the costs.

And our software's superior quality control maintains tolerances for each item going into the mix, such as controlling temperatures where an over tolerance will result in burnt products and poor yield.

Waiting for specific raw material that's out of stock for your recipe? With our software you can book it into stock and reintroduce it to finish the recipe mix whenever the outstanding raw material is available.

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

Right stock, right time

As batches are added in, not only does SI's software verify that the right raw materials have been added and issues instructions to produce the mix, it also keeps all stock information accurate, based on what's been issued into the mix, and manages all ingredient tolerances.
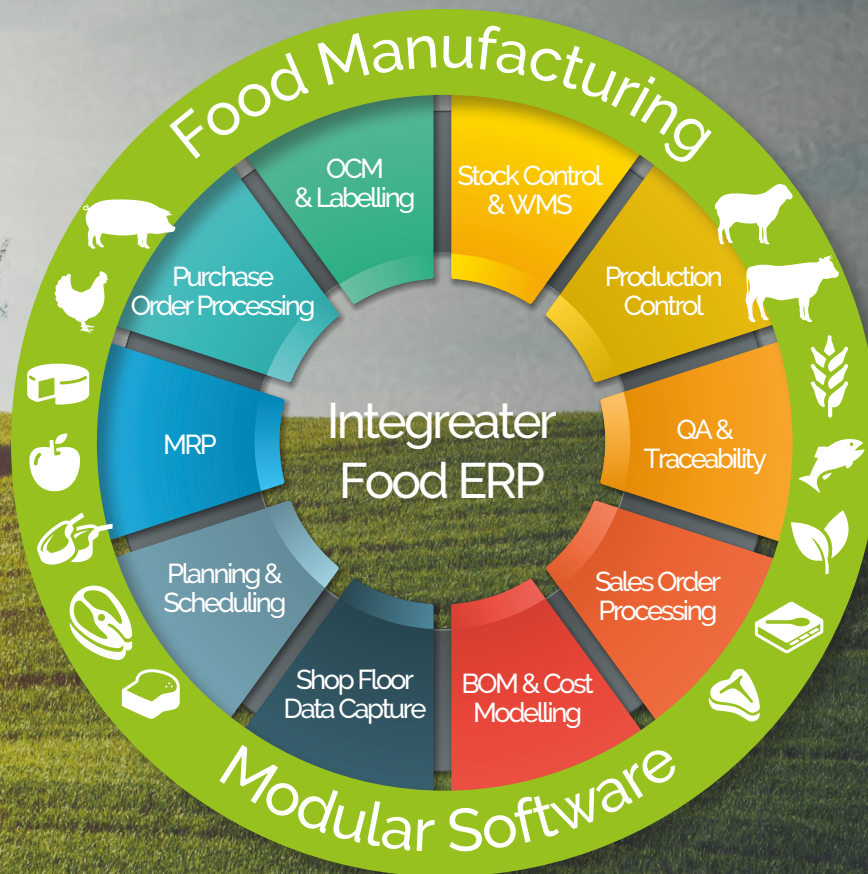
Yield and waste management

With yield playing such as crucial role in determining profit margins for fixed weight products, our software is renowned for its ability to monitor yield in real-time.

By interrogating our yield and giveaway data capture, manufacturers can analyse outcomes and fine-tune their processes.

For instance, to minimise defects that are occurring during production, such as burnt or crumbly products, or monitor giveaway that's been generated by slicing.

To find out more about how our food ERP and modular software can provide your business with "one version of the truth" to support your ongoing success and improve profit margins, talk to SI today.

Step up to a new level of recipe control with SI.

Food Manufacturing

Integreater Food ERP

- OCM & Labelling
- Stock Control & WMS
- Production Control
- QA & Traceability
- Sales Order Processing
- BOM & Cost Modelling
- Shop Floor Data Capture
- Planning & Scheduling
- MRP
- Purchase Order Processing

Modular Software

At SI, everything we do is geared around helping our customers to run their perishable food businesses as efficiently as possible, whilst enabling them to fulfil their customer expectations. They rely on us to provide superior levels of control throughout their businesses to provide a real-time understanding of what's going on. By working with us, and using our specialist software, they can make informed, effective decisions and fine-tune their operations in real-time.

At SI, we know that a business relationship is based on mutual trust and understanding. We work alongside our customers to get under the skin of their operations and define the very best solutions to fit with the way their businesses work. The SI difference is our combination of a proven solution, created directly for the food production industry, and the unrivalled knowledge provided by our specialist team.

Our values underpin everything we do – straightforward, innovative, tenacious, committed and trusted - and are the direct result of our own customer feedback when we asked them what we were like to work with and how we were different to other suppliers.

Whatever the challenge, we are driven by a common purpose to ensure our customers are always satisfied. We never give up; we always take ownership; we make it work for you. Our drive, tenacity and commitment are the foundations of our longstanding relationships.

> **We evaluated several ERP and MES suppliers, but SI's knowledge and software stood out.**
>
> **Absar Younis, Operations Director, Regal Foods Group.**

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