BatchMaster Solution for Bakeries

A Functional Checklist

Business Challenges

- Accommodate all users manufacturing and financial needs in a complete enterprise-wide ERP system
- Eliminate redundant data entry and errors
- Quickly gain access to data across the organization to make better informed decisions
- Satisfy FDA, FSMA and other industry regulatory requirements in a cost effective manner
- Improve response time to new product orders
- Consistently produce high quality products
- Optimize cash flow for business needs

Business Benefits

- Effectively meet regulatory requirements
- Accelerate new product development
- Quickly scale production
- Gain efficiencies across all business processes
- Make more informed business decisions, faster, across all departments
- Improve customer service levels to retain and gain customer base
- Strengthen bottom line with a single source ERP solution

Introduction

Pre-configured to meet your specific industry requisites, BatchMaster ERP for Bakeries helps you bring your products to market, faster and more cost effectively, while complying with ever more stringent FDA and FSMA regulatory mandates. Whether you private-label, co-pack or produce your own line of food products, our solution streamlines your product development, production, quality, costing, compliance, planning, scheduling and warehousing processes, as well as supports your sales, accounting, warehousing and distribution needs.

Compliance

☑ Offers bi-directional lot traceability supporting rapid recall reporting

☑ Generates FDA nutritional fact panels, as well as ingredient statements, which include non GMO, gluten-free and allergen-free claims

☑ Complies with FDA and 21 CFR Part 11 regulations by capturing all batch data, sign-offs and processes electronically

☑ Supports Non-Conformance and CAPA activities

☑ Manages customer complaints

☑ Supports full version control of recipe specifications

☑ Generates Batch Ticket Reports, which includes raw material usage, finished good yields, and quality results.

Quality

☑ Leverage preconfigured libraries of Vendor Inspection Plans and Checklists for raw materials, WIP and finished goods, as well as equipment

☑ Establish equipment checklists to monitor continuous flow operations

☑ Mandates the execution of QC tasks during receiving and production

☑ Manages Vendor Qualification for Materials

☑ Manage the workflow from QC data collection to the review and disposition of substandard products.

☑ Generates customizable COA (Certificate of Analysis) reports

Product Development

☑ Embeds QC tests, labor costs and instructions, within recipe and packaging specifications

☑ Leverages integrated USDA and Genesis databases to determine ingredient physical and nutritional characteristics

☑ Dynamically recalculates recipes to meet target properties

☑ Tracks samples from the lab through batch production

☑ Estimates recipe and finished good costs during product development

☑ Executes multi-level approval workflows for recipes and packaging BOMs

Inventory

☑ Performs Warehouse Management functions including receiving, put-away, picking, shipping, physical counts & transfers via mobile devices

☑ Allocates inventory based upon expiration dates and shelf life, as well as LIFO, FIFO and FEFO

☑ View dual inventory units of measure simultaneously – weights or volume and units

☑ Supports allergen, organic, Kosher, Halal and other industry specific types

☑ Tracks inventory by item, warehouse, lot, status, location and license

Planning and Scheduling

☑ Takes into account standing orders

☑ Dynamically sizes and schedules batch jobs in batch and continuous flow production modes

☑ Consider equipment rates and capacities (e.g. mixers, dividers, ovens, wrappers) when auto back scheduling batch jobs

☑ Consider real time production adds and cuts, as well as equipment maintenance and changeovers

☑ Forecasts batch production jobs and purchase orders based upon supply and demand

☑ Prioritizes the scheduling and execution of specific batch jobs

Production

☑ Supports Contract Manufacturing environments

☑ Supports both make to stock and make to order operations

☑ Batch recipes can be dynamically adjusted to compensate for available inventory properties (e.g. pH, fat content, specific gravity)

☑ Links dependent batch jobs together

☑ Reserves inventory for specific batch jobs

☑ Auto-generates lot numbers at receiving and within WIP

☑ Enables the reworking of intermediates and finished goods during production

To Learn More

BatchMaster ERP for Bakeries gives you greater control over your business, from sales, procurement, and manufacturing to accounting and customer service. Gain the adaptability, accountability, reliability, scalability and traceability – all the system abilities you need to profitably grow your business.