

**Aptean Food & Beverage ERP** 

# How an ERP Tracks, Traces and Manages Quality for Food & Beverage Batch Process Manufacturers

Full visibility and optimized results







Being a batch process manufacturer in the food and beverage industry is hard work. As a professional in this sector, you know how essential it is that your business adapts according to changes in consumer demands and regulations.

Because your processes involve a number of different ingredients, you've got a lot to track when it comes to inventory levels, expiration dates, quality assurance, storage and shipping. This is not the kind of data capture that your staff should do by hand—taking advantage of technology is absolutely necessary if your business is going to keep up in this fast-moving marketplace.

#### Know the Importance of an ERP

To really get a good grasp on all of your processes, from inventory management and standards compliance to planning and execution, you need an enterprise resource planning (ERP) solution. Of course, any old system "off the shelf" won't do—batch process manufacturing is complicated, involved work that requires a purpose-built ERP platform.

Your business needs to integrate all of your systems and use automation where possible to unify your operations and act as a single version of the truth across the organization. An industry-specific ERP can offer this and more, including:

- > Formula and recipe management
- > Production planning
- > Production scheduling
- > Nutritional content/chemical properties
- > Certification and validation tools
- > Globally Harmonized System (GHS)/Safety Data Sheets (SDS)
- Inventory control
- > Material requirements planning
- > Warehouse management

Now, let's dive into some of the ways ERP solutions are particularly vital for batch process manufacturers.

### **Detailed Track and Trace Capabilities**

Considering just how crucial food safety is today, detailed tracking and tracing up and down your supply chains is indispensable. If you're shopping for an ERP system, robust functionality in this area should be a requirement for any vendors you consider.

#### Lot Tracking

Your business needs more information beyond just the lot number for where your products are located—your employees need to be able to determine what ingredients are added to your recipes, the quantities used and what point in the process they become involved.

This is especially important if your products involve any allergens. Those ingredients need to be tracked during storage and handling, use, planning and tracking to make sure your bases are covered in the event of a recall. This data will also inform your cleaning processes, which warrant special attention in these instances.

Having a purpose-built ERP in place will ensure that you can isolate any potential issues and immediately begin the process of rectifying mistakes in the production process.

#### **Expiration Dates**

Sound management of your products based on expiration dates is critical not only for food safety reasons, but also to protect the investments you've made in your raw materials. How can you make sure you're on top of your timeframes and picking ingredients based on a first expiry, first out (FEFO) basis?

Again, the ideal ERP solution will have tools for this very purpose built in and will alert your team in case of issues.

### **Managing Quality**

Both regulatory compliance and customer service hinge on good quality assurance checks, and the best ERP systems facilitate these through automation, integration with smart sensors and complete visibility of your data.

#### **Recipe Control**

Because your business likely purchases materials in bulk—by the kilogram, bag, case, etc.—your systems need to be able to perform accurate conversions reliably. You also need complete control over the variables associated with these materials, like consistency, acidity and more.

The technology of ERP solutions allows you to dial in with great precision on the aspects of your products that matter the most. They can also alert your team in the case of parameters falling out of your desired ranges.

#### Accounting for Yield

Your production processes' yield levels are likely among the most closely watched metrics that you deal with, and your ERP should be able to give you precise, up-to-date insight into these numbers. The system should also be able to account for inevitable losses due to evaporation or materials sticking to containers and mixing vessels.

Getting these measures right will have an impact on consumer satisfaction—as well as for the efficiency of your processes—so don't underestimate the importance of this feature.

#### Conformance

Non-conformance logging, corrective and preventative action (CAPA) reporting and document control are also important parts of quality management, and your ERP should come packed with features to address these measures.

Easy access to your data from all stages of production will be necessary when you need to determine when, why and where an error occurred. This, in turn, will help you meet both your own standards as well as those imposed by governments and regulatory bodies.



#### **Considering Recalls**

In the world of food and beverage batch process manufacturers, recalls can range from minor inconveniences to major emergencies. You need to be on top of your data to ensure that you avoid these incidents as much as possible and are prepared for the worst.

For maximum readiness, you need an industry-specific ERP that can track lot number, raw materials and more. You also need to be able to pull the necessary regulatory reports at a moment's notice—and the best ERP solutions can do that, too.

### **Don't Settle for Generic**

As a food and beverage batch process manufacturer, your business can't take shortcuts when it comes to customer satisfaction, safety and standards adherence. If you think you can rely on manual processes and information isolated in certain departments or systems, you'll end up with unsatisfactory results.

Aptean Food & Beverage ERP has been built on decades of industry experience and extensive knowledge of best practices in the areas of lot traceability, recipe management, compliance and more. With a system like that, you'll have complete ownership of your data and can use the robust visualization tools built into the software to gain critical insights that will improve your procedures.

Ready to learn more? Contact us today.



## Are You Ready to Learn More?

Interested to see how Aptean can help you better manage your food company?

Contact us at **info@aptean.com** or visit **www.aptean.com**.





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