



Powered by **integrated**



Stock & Order Control and Warehouse Management

Three steps to better stock and order control

We **think** food



Three steps to better stock and order control

At Systems Integration, we see stock and order control as a three-step process:

- 1. Raw material.** As finished goods orders constantly change, manage your procurement and stock in real-time, tackling overstocking and avoiding date issues.
- 2. Work in progress.** Know what products you have, what to make, and when orders change, the adjustments to make.
- 3. Finished goods.** Be in control to meet demand, whilst preventing stock going out of date, being downgraded, traded or even destroyed.

When customers want to increase orders, it's imperative to understand whether the right raw materials are available to fulfil the order. And when orders are decreased, processors will need to determine what to do with the surplus stock. SI's Stock and Order software, part of our Integreater planning suite, visualises the current and future raw material stock positions for your business.

On a daily basis, the Stock & Order control dashboard presents:

- current and future sales orders demand
- what stock is due to be received
- what stock is due to be produced (boning halls)
- when stock will be going out of date
- when stock is coming into date (post maturation)
- when stock is consumed by demand (production assumed)
- when stock has expired.

With Integreater, your food processing business will have the data transparency to deal with all your customer orders, no matter how much notice you are given. As every part of your business will be connected, everyone will have the information they need, whenever they need it and in a way they prescribe. And, as it highlights any potential production fulfilment issues, your procurement team have the information to hand to know when to order materials and how best to react to changing requirements.

With real-time data capture informing analytics and decision-making, understand:

- whether to order more stock
- if excess stock should be sold to another business
- how to cut wastage to a minimum.



Baird Food Services

Every day, we carry out a full site stock control, which is very straightforward with SI's system. It's literally a case of going to the stock location, inputting the location, and scanning everything that's in that room. Everything will have a ticket, everything will be included in the stock-take; and that includes freezers as well as fresh.

The result? When the operations manager comes in the following morning, he knows exactly what we have on site, where it is, what condition it's in - date-wise, quality-wise and whether it's frozen or fresh. **Kevin Horner, General Manager, Baird Food Services.**



Stock tracker software designed for the way your business works

For perishable food processing, it's essential that stock management data is 100% accurate. Profit margins will be quickly compromised without data to understand the nature of all short shelf-life products, stock rotation and the specialist levels of care required.

SI's stock management software will transform your business operations with an instant view of on-hand stock, available stock and shelf life status.

Eliminate manual stock view snapshots

The problem with manually collecting stock data is that it's expensive to manage, quickly redundant and prone to inaccuracy. SI's powerful stock management software ensures accuracy and a clear view across stock, including:

- intake of raw materials
- instant view of on-hand and available stock
- work in progress
- finished and dry goods
- shelf and least life validation
- exact age and location of all stock
- stock allocation.

The stock position can also be updated using handheld devices, including touchscreens and PDAs. Real-time data assures relevance and reliability of stock inventory and collection process, whilst delivering significant time and cost savings. Users can validate stock by scanning pallet and item barcodes, making better use of labour resources.

"Our stock tracker software has transformed many of our customers' business operations. It's vastly reduced the number of claims made, in terms of deliveries not matching the paperwork, and greatly improved the speed of despatch.



The real-time view means they always know exactly what they've got in stock and how to correctly rotate it to ensure product doesn't go out of date.

Rob Stephens, CEO, Systems Integration.



Accuracy combines with stock control

To develop the exacting recipes for Finnebrogue's succulent products, accurate stock management and control is essential. SI's stock control system combines data on Finnebrogue's raw material, allocates stock for individual recipes, controls WIP and the final product that is ready for despatch. It also simultaneously updates the bill of materials in real-time, whilst preventing any unwanted products from being used in a recipe. This is all made possible by the automation of product allocation, with ingredients weighed and measured to controlled tolerances.

The stock control system has also had a positive impact on raw material management. Improved forecasting has led to supply chain partners being able to reduce, or increase stock holding, according to demand.

Now, thanks to streamlined deliveries, reducing holdings of expensive perishable products and with a better managed stock holding on short shelf life materials, Finnebrogue has fewer downgrades and reduced waste.

Digitalising despatch with added autonomy

One of our major integration projects undertaken for Finnebrogue relates to the despatch and full automation of palletisation. The new process sees each tray / box taken from the end of the production line, stacked and dollied, without any human intervention.

SI worked with Finnebrogue's robotics supplier, to devise a solution that informed the IO system as to what's coming through the line, so it knows what to do. The solution also provides the data to create the correct labels for each pallet.

For stock control, an automated warehouse management solution has been implemented for Finnebrogue. SI worked with fork lift truck specialist Linde, to integrate and support the deployment of an automated pallet storage solution. By sending data driven instructions to the fork lift truck solution, Finnebrogue controls the put away of all pallets. Thanks to the integration to SI's stock control module, they can automatically identify all stock that needs to be despatched and pinpoint the pallets contents and location.

“By moving from processes driven by manual intervention and spreadsheets (for instance, despatch) to a completely integrated barcoded system fed by the main SI hub, we have eliminated errors, whilst ensuring pallets are loaded with the correct products, before being released.”

Artisan
Finnebrogue

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

