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What margin will I make today?

How much does it really cost to make my products?

Systems Integration has spent 10 years developing and refining our cost modelling software for food processors to produce a powerful application that allows you to understand the implications of decisions before you act on them.

At SI, our experts have developed specialist margin reporting tools that collect and interpret variance analysis data to better inform commercial decisions, and ultimately help to deliver a more profitable business.

Our cost modelling software allows producers to put complex information data sets together, that mimics the stages of any process and sets up all the product relationships. Whatever the level of processing complexity and data set requirements, you can drive out reporting associated with costs of the raw material, finished products, processing plant machinery, manpower, and even associated dry goods.

By identifying which operational areas are profitable and those which need addressing, you can target specific processes and products to deliver more profit. Automated

calculations will provide continuous and accurate information to help prevent overspend and understand wherever savings can be made.

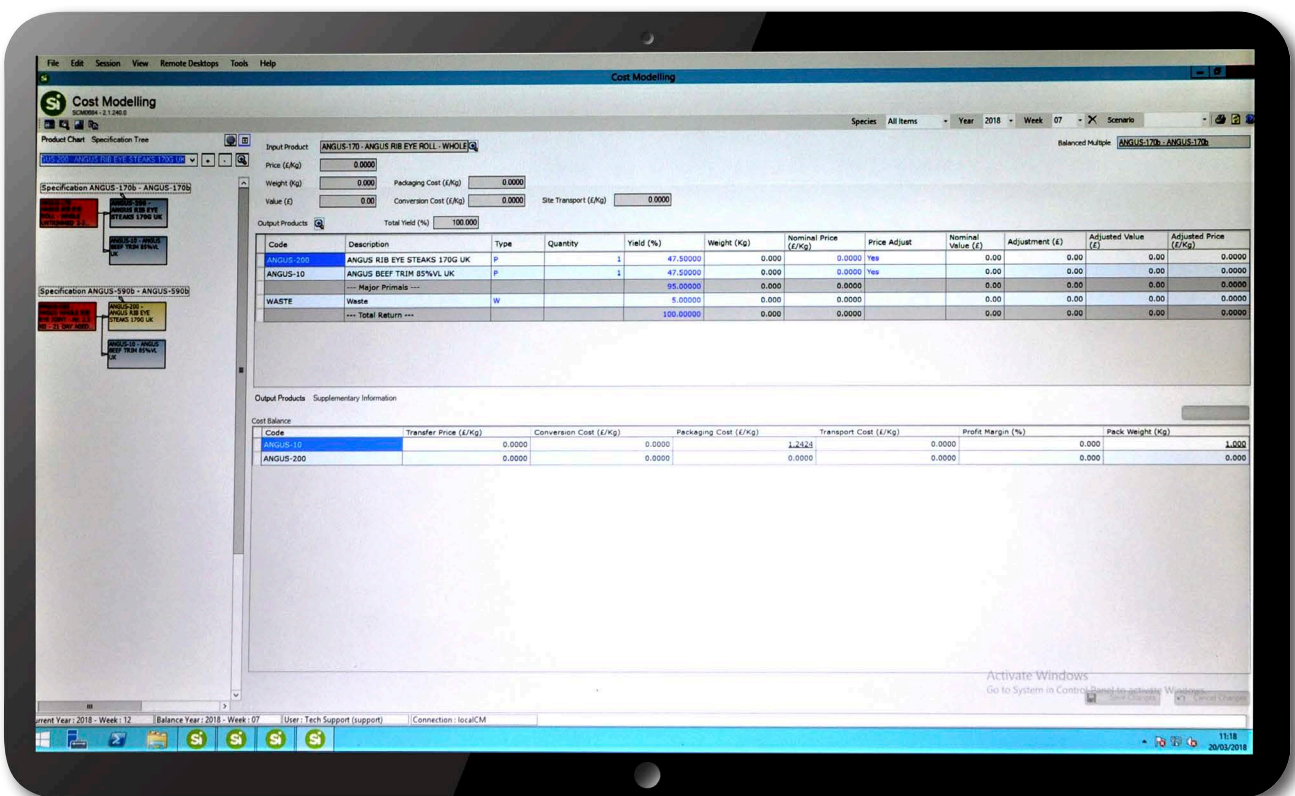
How much do raw material costs and overheads impact your daily margins?

From one day to the next, margins change due to differences in raw material costs, overheads and yield, which all contribute to the actual cost of making each product. Inconsistencies in raw material complicate planning and calculations when profit margins are already very tight. Even slightly inaccurate calculations can lead to a loss and can be significant when multiplied across the thousands of units that are despatched every day.

Continued overleaf...

SI's cost modelling software, when combined with shop floor data capture, enables you to:

- **Automate calculations** to account for variable raw materials, to maximise profitability.
- **Map out every product relationship** and conversion of raw material through to finished goods.
- **Provide detailed category attributes** for product types and target margins
- Mimic the expectation for product as it is processed and then compares to reality.
- **Understand your variances** and monitor every stage of the production process from intake to dispatch, to better inform commercial decisions.
- **Capture yield at every stage** determine cost v profit by recording and analysing supplier yields achieved.
- **Map out labour, operating and other material costs** to establish target margins and pricing.
- **Perform cost vs margin analysis** for each product.
- **Gain a complete understanding** and control of all costs.
- **Set specific benchmarks** for production costs and sales prices of each product.
- **Manage margins** through integrated yield and cost analysis.
- **Enable better planning** and in-the-moment decision making with real-time information availability.



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