BATCHMASTER® FOOD
SPECIFICATION SHEET

BATCHMASTER®
Process Manufacturing Software

To keep your plant operating at maximum efficiency while maintaining quality and compliance within your Food manufacturing organization, everyone must have access to the same data, at the same time. The only tool that can deliver that "single version of the truth" is a comprehensive, entirely integrated, ERP solution.

BATCHMASTER® FOOD is a specially-enhanced version of BatchMaster Manufacturing's integrated process manufacturing ERP application suite that delivers dual compliance: Regulatory Compliance, and general compliance with the issues and trends of the Food & Beverage Industry in all its many forms.

What does BatchMaster Food have to contribute at each stage of the business? Which users within your organization will be served by BatchMaster Food? Users within Sales and Service, R&D, Manufacturing Planning, Production, Quality Assurance, Finance and Administration and General Management - just about everyone in your company who routinely accesses your database. Your ERP solution can even extend outside your company to include your supply chain and customers (eCommerce). All these users rely upon the common business information - information that must be reliable, constantly updated and immediately available. BatchMaster Food can address all of your needs today and is extensible to carry your organization forward to more prosperous tomorrows.

Demand Development and Customer Retention - Sales & Marketing

Any established business already has customers and a portfolio of offerings and the capacity to develop more, as the market requires. So then, first we concern ourselves with demand creation and customer service and retention - the front end of your business funnel. BatchMaster Manufacturing offers a complete set of tools, facilities, workflows and procedures to address this business-building set of functions.

- Pipeline management
- Customer contact and activity management
- Sales quotations and orders
- On-screen 'Available-to-Promise'.
- Customer and vendor catalogues
- Price lists and special pricing
- Forecasting
- Invoices and credits
- Service contract management
- Service-call and incident management...and more

Warehouse - Management & Movements

Process manufacturers need purchased materials available for production the minute they arrive. Effective Inventory Management, then, is at the heart of any successful process manufacturing ERP solution. BatchMaster understands the need to put-away, retrieve, count and manage your inventory in the most efficient way, and provides you the tools to do just that.

- Perpetual inventory on quantity and cost
- BatchMaster MPS/MRP controls the status and use of raw materials and packaging, reducing inventory holding costs without the risk of shortages
- Mobile computing on virtually any hand-held device to quickly process all inventory movements
- Printing of material & bin labels, as well as all reports, from the mobile devices

Product Development - Lab & Formulation

To grow your business, you have to continue to innovate and upgrade your product line over time. The expert staff in your experimental kitchens and labs must take the input provided by your sales and marketing team, your customers, and even your competitors, and innovate. Sometimes that will take the form of entirely new product offerings, sometimes incorporating new raw materials or packaging, sometimes by implementing new processes, equipment and procedures. More often than not, you will be making steady incremental improvements to those products that already brought you success. The "recipe" for innovation and new product success is a blend of outstanding thinking with the very best tools that can be found. This is where over two decades of leadership in servicing the needs of chefs and formulators sets BatchMaster apart.

- Definition of ingredients and specifications
- Definition of recipe properties
- Detailed analysis of cost structure
- Reformulate to meet target costs
- Management of multi-level formulations
- Management of recipe versions with ability to rollback to previous recipe
- Specification of materials in any Unit of Measure
- Design of alternative products using material substitutions
- Qualification of sources for ingredients and packaging... and more

Operations - Production, Planning & Purchasing

Operations must apply just the right type and amount of ingredients and resources to produce the required product in accordance with specifications. Your production planners will be better able to schedule all available resources using advanced planning tools like MPS (Master Production Scheduling) and MRP (Material Requirements Planning). They will coordinate with R&D and Purchasing for all materials required, at the quality levels needed, just on time to meet your production schedule. Operations is your company's "profit engine" that must be equipped with the right mix of tools, procedures and resources to keep the business "humming."

- Bill of Materials with Recipe/Packaging
- Production of both finished goods & intermediates
- Mix, Fill or Assemble
- MRP and Master Production Scheduling
- Batch Management & Lot and Serial Tracking
- Full Traceability for Instant Recall
- Compliance reports
- Material and equipment purchase orders
- Material receipts and returns
- Identification of Critical Materials for Replenishment
- Quality Assurance, testing & reporting
- Inventory management & valuation
- Production Planning Dashboard

Quality Assurance and Control - An Organizational Imperative

"Quality" is so fundamental to the Food industry that it might arguably have been treated first in this discussion. Quality can be related to all your organization's functions: from the integrity you show in meeting agreed commitments; to the ingredients and packaging you elect to include in your products; to the processes, facilities, equipment and procedures employed in production; to the end products your organization delivers to distributors and, ultimately, to end user consumers. Not only does your organization have to self-regulate out of social responsibility, you are compelled to comply with governmental mandates for product quality and safety. Quality Assurance relies upon rigorous testing methodologies, applied consistently according to thorough SOPs. The metrics for many quality criteria are built into industry-standard and other compliance reports customarily expected both down and up the supply chain. BatchMaster supports these standards and many other tests, procedures and SOPs so that you can assure your organization is doing the right things, right!

Quality Assurance for R&D

- Acceptance Testing and Ingredients Quarantine
- Parameter Testing and reporting on ingredients and experimental and modified recipes (materials substitutions)
- Where Used Reports
- Flexibility in Defining Testing, Target Values and Control Limits

Quality Assurance for Operations - In Process and Finished Goods

- Ingredients and packaging acceptance testing before release
- Sampling or continuous production testing both in-process and finished goods after fill
- Presale testing
- Sampling or complete testing of inventory
- FDA Compliance Reports, including Batch Ticket Audit Log, Consolidated Transaction Report, Lot Tracking Report
- QC Item History Report providing a list of past QC tests for a specified range of items
- FDA/GMP Compliance
- USDA Compliance
- Bio-Terrorism Act and HACCP Compliance
- Nutritional Reporting and Labeling
- Kosher Rabbinical Approvals
- Identification of Reportable or Claimable Ingredients including GMO, Halal, Allergens, Organic, Natural, NFI
- Date/Time/User-Stamped Records

Quality Assurance for Finance and Administration

- Sarbanes-Oxley Compliance
- Support for special compliance reports, ad hoc

Accounting & Finance - Measuring the Metrics of Success

Listed last (but certainly not least), and sometimes referred to as the "Back Office," are those responsible for tracking the business's performance, evaluating new opportunities, developing strategies and securing the resources required for ongoing operations. These managers are concerned with how the business is fulfilling its mission and the flow and balance of work that yields profitability. The back office can be considered the "Front Office," too, as that's where the corporate charter is established and validated every business day. These managers need accurate data and data in proper context to discover trends that they can get in front of. When there's a parade, it's best to take the lead.

- General ledger and journal entries
- Cost accounting
- Costing for materials, labor, overhead and production process losses
- Budgeting
- Banking
- Payment processing
- Financial statements and reporting
- Sales tax and VAT
- Multicurrency
- Drill down to underlying transactions
- Alerts

BATCHMASTER® FOOD offers you the opportunity to upgrade and integrate the breadth of functions within your company and your supply chain in a single, powerful framework that can evolve and grow with your business. BatchMaster Software staff members are prepared to guide you through a "Discovery" process where you can learn more about our total manufacturing ERP solution, and we can come to understand your company's very specific requirements. From there, we can converge on the ideal solution, one that will endure as your business grows.