BROCHURE

Infor SyteLine for Food & Beverage

Food and Beverage Manufacturing

Food and beverage manufacturers like you have unique requirements when it comes to your manufacturing operations. Built on 30 years of manufacturing solution experience, Infor® SyteLine ERP and the SyteLine Process Industry Pack make it easy to adjust recipes, build batches based on exacting manufacturing specifications, and monitor and respond to the evolving regulatory environment.

Flexible recipe management

Process manufacturers like you need a recipe management system that helps develop recipes that account for factors like solubility and total yield. You need a system that has the flexibility to resize recipes to produce batches based on percentages, not quantity amounts. SyteLine provides the unique materials management and product customization functionality you need.

Build a better batch

The solution's manufacturing specification features make it easy for you to accommodate the impact of seasonal changes or introduce new ingredients to your recipes. You can use the manufacturing specification capabilities to produce consistent batches without making changes to multiple finished goods, regardless the time of year.

Stay on top of quality requirements and regulations

Companies in the food and beverage industry face increased quality assurance requirements. The solution includes lot recall capabilities that help you fully trace lots affected by a recall on a continuum that goes back to the ingredient vendor, and forward to all the customers receiving those lots. In addition, you can utilize the core quality management features to adhere to tough regulatory requirements.

Benefits

- Manage multiple units of measure for any item.

- Model ingredients based on weight or volume as well as loss or yield percentages.

- Account for ingredients used in the recipe that are soluble or are removed from the process prior to packaging.

- Resize a recipe based on production needs, using percentages to accurately scale all of the components.

- Maintain a full history of recipe revisions, be able to recall prior versions, and place product revisions into production, as needed.

- Issue ingredients quickly and efficiently by reporting in batch production quantities.

- Take advantage of SyteLine enterprise resource planning (ERP) functionality that addresses costing and lot traceability.

Latest technology developed with process manufacturers in mind

Infor SyteLine for Food & Beverage includes features designed for your specialized manufacturing requirements:

- **Split bills of material**—Create bills for a product batch that is then used to fill multiple container sizes.

- **Manufacturing specifications**—Take advantage of ultimate manufacturing process flexibility and bring together independently managed recipes and operational routings into a manufacturing specification.

- **Process workbench**—See all the jobs that were created per the manufacturing specifications, including the recipe job and the multiple fill jobs for various packaging sizes.

- **Lot recall**—Fully trace lots affected by a recall back to the ingredient vendor and forward to the customers who received those lots.

Built on a foundation of manufacturing best practices

Infor SyteLine leverages decades of experience, best practices, and manufacturing functionality.

These capabilities include:

- Lot traceability

- Inventory location management

- Integrated quality management functionality

- Advanced planning and scheduling

We've built on our expertise to create a solution that addresses the complex needs of food and beverage manufacturers. With SyteLine for Food & Beverage you have the tools you need to easily build and adjust recipes. You'll be able to create batches from a manufacturing specification, and take advantage of both backward and forward traceability with features built for your process manufacturing operations.

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