



Infor Food & Beverage for the bakery industry

Prepare your bakery for today's challenges

Baked goods manufacturers face similar obstacles, regardless of size or type of products: increased demand for “cleaner, healthier” labels (whether your products are organic or non-GMO), inconsistent crop prospects due to weather variations, continual demand from consumers for new flavors and products, dietary concerns of an aging population, and product contamination risks. Not to mention the increasing costs of raw materials, energy, and distribution. The list goes on.

From regional bakeries to global baked goods suppliers, how well you manage these challenges depends on how quickly you meet them. Whether you chose to deploy in the cloud, on-premise, or as a hybrid of both, Infor® Food & Beverage for the bakery industry gives you the tools you need to do just that.



Optimize your daily production

Health-conscious consumers are asking bakers for a wider variety of baked goods—with more “natural” ingredient options. Going natural isn’t necessarily easy. Today’s baked goods manufacturers must be alert to changes in labeling requirements due to the presence of genetically modified ingredients, warnings concerning allergens, and organic claims of products.

Meanwhile, most bakery products need to be available for sale on the same day they’re baked or else they’re no longer considered fresh. That means, no matter the changes in today’s industry, you also face the familiar issues of short shelf life, empty shelf spaces, waste, and shrinking margins.

With Infor Food & Beverage for the bakery industry, you can increase your speed to market, optimize production and operations planning, and simplify and expedite regulatory and customer compliance—all while lowering your overall costs. Best of all, you can take advantage of deployment options that include cloud, on-premise, and hybrid deployments.

No matter which option you choose, you’ll experience the same industry-specific functionality in your solution. You can get greater business agility as you grow, cost savings and built-in support, hassle-free ownership, and security that follow industry-leading, best practice protocols.

Infor Food & Beverage for the bakery industry gives you the tools to manage maintenance schedules, change-over times, and spare parts to maximize the up-time of your critical processing lines. You can also manage grades, such as moisture and fat-content, to meet your strictest quality standards.

For more than 30 years, Infor has served the needs of food and beverage producers worldwide with industry-specific solutions. Built on industry best practices, Infor Food & Beverage spans the entire supply chain from development to delivery.

Technologies such as enhanced collaboration functionality and built-in analytics help more than 1,500 food and beverage companies like yours meet their toughest challenges.

“

Infor Food & Beverage allowed us to deploy highly configurable and adaptable materials requirements planning (MRP), which is essential for our increased manufacturing capacities and efficiencies.”

—Zelko Erdec, General Manager of Information Technology, Patties Foods

Concentrate on your success

With Infor Food & Beverage, you get the tools you need to conquer your bakery business' biggest challenges, including these specific industry variables:

- **Shelf life**—Avoid shelf life problems and produce the right product at the right time and in the right quantity by accurately forecasting demand.
- **Frequent and complex distribution**—Optimize the distribution schedule you must meet by planning more definitively. Daily planning based on order patterns can be continually updated by the hour or the minute to help you meet distribution requirements, including direct store delivery.
- **Recall**—Use accurate lot traceability to specify which products and lots a recall impacts if you become subject to one. Just as importantly, you'll know which products don't need removal from the market.
- **Recipe management**—Minimize downtime and adhere to the predefined specifications of your finished products when you can quickly and accurately update recipes based on the make-up of incoming raw materials.

Infor Food & Beverage for the bakery industry helps you enhance demand planning and forecasting, control your inventories, collaborate with your value chain partners, improve connectivity between your solution components, turn more of your gross revenue into net profit, and reduce errors.

- **Tight margins**—Avoid decreasing the margins present in your bakery business when you run a highly efficient and flexible operation that provides visibility to all parts of your supply chain. You can also have greater visibility into the profitability of your business by SKU and customer, to help you make better pricing and contract decisions.
- **Asset management**—Maximize the capacity and life of your business assets, save energy, and lower utility costs when you incorporate an effective and efficient asset management program that keeps your business performing at peak levels.
- **Customer relations**—Your ability to collaborate with your customers regarding order forecasts, promotion planning, and even new product ideas can drive success for both of you.

Operate at peak efficiency

With Infor Food & Beverage for the bakery industry, you get the tools to conquer your bakery's biggest challenges, including continual changes to demand, ingredient availability, consumer tastes and trends, and regulations. Your bakery business needs to be fast and nimble in order to overcome all the obstacles you face while trying to remain profitable. You'll be able to operate at peak efficiency with Infor Food & Beverage for the bakery industry while addressing these specific bakery industry concerns:

Manage highly variable demand and availability—

You'll be equipped to optimize your manufacturing and distribution operations by predicting demand with more certainty using daily and seasonal forecasting, replenishment planning, inventory optimization, and promotional planning.

Our customers have demonstrated that they can meet demanding customer service level agreements with 10% less finished goods inventory when using the inventory optimization strategies you get with Infor Food & Beverage for the bakery industry. You can bring pinpoint accuracy to your demand plans with advanced statistical capabilities, combined with knowledge of the bakery market gained from internal and external collaboration.

With the forecasting capabilities of Infor Food & Beverage for the bakery industry, you can effectively manage demand fluctuations caused by everything from declines in traditional bakery products as gluten-free products become more popular, to raw materials availability, to the dietary concerns of an aging population and continual changes in consumer taste.

Maintain formula flexibility and meet regulatory compliance—

You can develop new and revised recipes quickly and collaboratively, reduce the costs for new product introductions, and decrease product time to market by 50% or more with Infor Food & Beverage. You get the tools you need to reduce the risk of ingredient contamination and meet quality and compliance mandates—including label production.

To provide you with early and quick detection of problems, you get alerting and rapid escalation technologies. You can also perform lot and sub-lot track and trace throughout the supply chain for quick recall identification.

With Infor Food & Beverage, bakeries like yours can respond quickly and profitably to disruptive events in your supply chain, minimize safety risks and the rising costs of compliance, and make the most of your precious production resources. You can gain greater control and agility over your operations to boost profitability. And, because you'll be able to react to change faster than your competition, you can position your bakery to capitalize on new market opportunities.

Improve customer relationships—Your customer relationships are essential to your success. Whether you're manufacturing to forecast, manufacturing to order, or some combination of the two, collaboration with your customers is key to your success—as well as theirs. Additionally if you're identifying new leads or staying current with existing customers, you need a complete view of customer interactions across your sales, marketing, customer service, and support teams. With Infor Food & Beverage for the bakery industry, your teams can collaborate more effectively and respond promptly and knowledgeably to sales opportunities and customer inquiries.

Optimize your supply chain around unique industry variables—With Infor Food & Beverage for the bakery industry, you can manage your capacity and supply chain constraints, such as shelf-life limitations, contamination risks, and managing multiple plants and distribution centers. You can also manage multiple formulas in your plants and develop production plans that minimize downtime due to changeovers. In fact, bakery companies like yours commonly increase throughput 10% to 40%, while reducing compliance risk, with Infor Food & Beverage.

Get the tools you need—baked in

You can't meet the unique needs of the bakery industry unless you have the best software tools on the market today—tools that are flexible and able to grow with you as your business grows. Our innovative technologies allow you to combine the most valuable capabilities for manufacturing operations, sales and operations planning, forecasting, asset management, sustainability, formula management, finance, analytics, and human capital management.

With Infor Food & Beverage for the bakery industry, your choice of deployment options include cloud, on-premise, and hybrid deployments—so you can choose the option that makes the most sense for your business today, and maintain flexibility wherever your company winds up in the future. Whichever deployment option you choose, you'll have the same industry-specific functionality in your solution.

When it comes time to deploy, Infor Implementation Accelerator (IA) is designed to help you implement an ERP solution quickly, while still benefiting from its flexibility to support future growth. IA for Food & Beverage has industry standard business processes built in to deliver faster implementations, predictable outcomes, and lower total cost of ownership.

You'll benefit from a preconfigured database with predefined parameter settings and template master data such as items, equipment, services, suppliers, and customers. Upgrades are faster, too. So you can quickly adapt your business processes to the rapid changes of the bakery industry.

Take your business to a new level

Take your bakery business to an entirely new level of performance. With Infor Food & Beverage, you can simplify your sourcing process, manage your inventory more effectively, and strengthen your collaboration with suppliers, partners, and customers. With Infor Food & Beverage for the bakery industry, you can:

- Meet your customer demands, while minimizing shelf life issues with push-pull planning.
- Modify your formulas to use raw materials most effectively with recipe and formula optimization.
- Know the true cost of each product and adjust accordingly based on post-process market-based cost allocation.
- Quickly and accurately trace suspect product using lot and sub-lot traceability and recall capabilities.
- Adjust scheduling based on available raw materials to improve order fill rates and decrease waste with daily and hourly forecasting and planning.

Infor Food & Beverage for the bakery industry is a powerful management solution that gives you information and analysis capabilities to help you get your products to market faster than your competitors.

[Learn more about Infor Food & Beverage for the bakery industry >](#)



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INF-1658652-en-US-0417-1



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