Procession

by Provenio Technology

Procession Food & Beverage For Sage X3

Sage X3 provides functionality to the Food and Beverage industry that complies with the Food Safety Modernization Act (FSMA), allowing for swift product recalls when necessary. Other features include farm to fork transparency, lot traceability, and allergen tracking.

Procession adds functionality to Sage X3 in the critical areas of Research and Development, Quality Control, Safety and Handling, and Manufacturing and Distribution - creating a complete solution for Food and Beverage companies.

Research and Development

Consumer tastes constantly change. Successful food and beverage companies constantly develop new recipes to satisfy the tastes or nutritional requirements of their consumers. Kitchens constantly create and test new recipes while also looking for ways to decrease the costs of existing recipes. R&D requests are sometimes internally driven as your company looks for new products and other requests come from your customers.
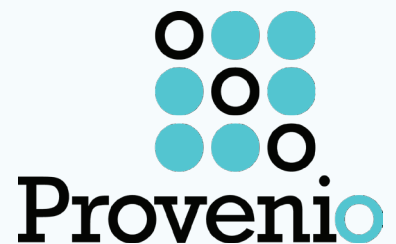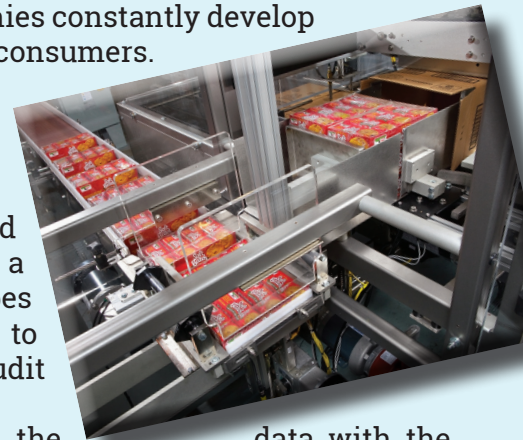
Procession provides the tools you need to manage the recipes created by your research and development. Users create and test recipes in a "sandbox", outside of your inventory. You can cost and compare these recipes side-by-side against other recipes. You are able to tightly control access to your recipes and any changes to a recipe are automatically logged for audit purposes.

Procession automatically calculates nutritional data and stores the data with the recipe. Procession also stores additional properties with the recipe, such as flavor profile, color, etc. With Procession and Sage X3, you can search your existing recipe library for recipes that contain certain properties or characteristics. This ability to quickly search previous research saves time and prevents duplication of efforts.

Quality Management

The Food Safety Modernization Act (FSMA) ensures product safety by requiring preventative controls, monitoring, corrective action, and verification. With Procession you can store your preventative and monitoring actions with your production records. Procession records and archives verification data and product test results. A failing result keeps the product in quarantine status, preventing the product from being shipped to your customer. Also, Sage X3 can automatically send notifications of problems occurring on the production line to production supervisors.

You can track multiple production samples with Procession, and use these samples as the basis for your process improvements. You can also setup both production and customer specifications. When your product ships, Procession generates a Certificate of Analysis (CofA) and can automatically email it to the customer.

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Safety and Handling

Food and Beverage companies often use ingredients that are hazardous when stored in highly-concentrated forms. When handling these ingredients, employees must observe proper procedures and use appropriate personal protection equipment. Procession stores this safety information for each ingredient and product, allowing you to access this data from any computer or mobile device, as well as add it to a report. The data is accessible to your employees if there is an accident or an overexposure.

Procession provides your employees with this safety and handling information on documents such as the batch ticket and product labels. This helps to reduce the potential for accidents by notifying the material handlers of any potential hazards.

In some cases, you may need to track and report the usage of certain chemicals. Common examples are cleaning chemicals, alcohols, or gases. Procession provides the tools to track the regulations associated with these chemicals to allow easier reporting.

Customer Service

Procession provides insight to you customer service department, which is often asked by customers for order and delivery status. In many companies, users are only able to obtain this information with inefficient phone calls and emails. Procession provides the CSR with tools that give full visibility into all aspects of the fulfillment process, from manufacturing to delivery, in one view. This reduces inefficiency and allows the CSR to provide the customer with tracking information as well as the ability to drill down to any document associated with the order.

If your company offers services such as tolling, private label, blind shipment or subcontract manufacturing, then Procession provides functionality that allows you to specify the shipper that will appear on your shipping documents

Production

The starting point for process manufacturers is a formula or recipe that is produced in batches. Ingredients are often added to a batch based upon weight or volume. Batch tickets are created which specify the correct sequence for adding ingredients. Batch tickets will often contain instructions for the different steps in the process. These instructions can be boiler- plate notes or unique steps requiring operator or supervisor sign-off once the step is completed.

During production, you may need to include rework into a batch. Also, you may need to adjust your formulas based upon temperature or humidity. To accomplish this, you need the ability to add components on-the-fly and the ability to specify the sequence that these components are added during production.

Food and Beverage Solution

Volatility is standard operating procedure in the food and beverage business. Between uncooperative weather and fast-changing food trends, you can never take supply and demand for granted. You need systems that help you change course quickly and make the most of limited resources. Procession with Sage X3 is complete business management system that allows you to leverage technology to accomplish more, while requiring less.

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Sage X3

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