

Food Process Manufacturing

for Microsoft Dynamics NAV

To-Increase Food Process Manufacturing for Microsoft Dynamics NAV provides end-to-end capabilities for the efficient, well-controlled planning and production of food items. From product design, to production planning, Visual Production Sequencing, production recording, costing, and equipment management, Food Process Manufacturing extends Microsoft Dynamics NAV to meet the increasingly complex needs of manufacturers.

The solution brings effective ERP into the process and batch manufacturing context of controlling and mixing ingredients to arrive at a product. It provides a host of activities—for example, nutritional analysis, batch scheduling, the creation of co- and by-products, and forward and backward lot tracing—that are generally not available in standard ERP systems whose manufacturing functionality tends to be geared toward assembly of components and parts.

Food Process Manufacturing integrates with Food Quality Control, so you can keep manufacturing compliant with the governmental, industry, and corporate standards and regulations that apply to your business, assess quality levels through testing, and document them in complete lot histories. You can also take advantage of this integration to not accept material into manufacturing unless it has passed testing or conforms to previously set specifications.

To-Increase Food Process Manufacturing is part of To-Increase Food Manufacturing and Distribution for Microsoft Dynamics NAV, a richly featured solution suite that also supports effective, agile management of distribution, quality control, pricing, costing, and other processes for companies that make and sell food products.



Benefits

- **Optimize Microsoft Dynamics NAV** for the requirements of process and batch manufacturing, and take advantage of a modern ERP system that fits your industry and business model.
- **Perform efficient batch planning** with a view toward fewer runs and most productive manufacturing, keeping overhead low.
- **Use the solution's streamlined planning tools** to ensure alignment of production, materials and supplies, and demand.
- **Maintain stringent quality control** with full, backward and forward traceability of lots through the production process.
- **Achieve the best impact on your production** from the capacity and capabilities of your production equipment and facilities.
- **Adjust manufacturing processes to your specific product direction and operating environment**, with extensive capabilities for handling single- and multi-level recipes, sizing batches dynamically, establishing recipe versions, defining co- and by-products, accounting for all cost factors, and more.

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For more information about Food Process Manufacturing for Microsoft Dynamics NAV, visit www.to-increase.com 

Features

Recipe	For single- and multi-level recipes, perform dynamic batch-sizing, using any defined unit of measure for each ingredient, in-line process instructions, multiple versions, yield factors, and more.
Co-product and by-product recipe	The solution allows multiple outputs from one or more inputs. To impact costing, you can define outputs as co- or by-products.
Item process and package BOMs	With the item process BOM, you can record regular, unplanned processing quickly and efficiently. The package BOM lets you define how the output of a recipe will be packaged. A recipe can feed into multiple package BOMs to account for different package sizes and labels.
Quick Planner	The Quick Planner provides complete information about the current supply and demand for finished goods, so you can efficiently create production orders to satisfy demand.
Batch planning	The solution calculates the total demand for each intermediate product based on the demand for finished-goods production orders. You can determine when you want to schedule production based on earliest requirements.
Visual sequencing	You can create batches to be sequenced on designated equipment, and visualize the result of your planning using a Gantt chart. You can include other events, such as clean-outs, maintenance, and die changes to establish an accurate, complete schedule. Sequencing also gives you the flexibility to schedule packaging lines.
Traceability	Each batch becomes a separate lot for forward and backward traceability and recording of quality control results.
Production recording	Record and review all production data before posting. Doing so relieves all raw material, packaging, and intermediate inventories, and makes finished goods available for distribution. The solution also supports partial production recording.
Activity-based costing	You can account for all costing factors to be included in the output.
Version status	Decide whether you want to assign each version of a recipe or BOM a status such as certified, under development, new, or closed. Only certified versions may be used in production.
Equipment definition and assignment	Define equipment by capacity, which is then used to plan production. You can also assign equipment to recipes and BOMs, including preferences and production times for use in production planning.