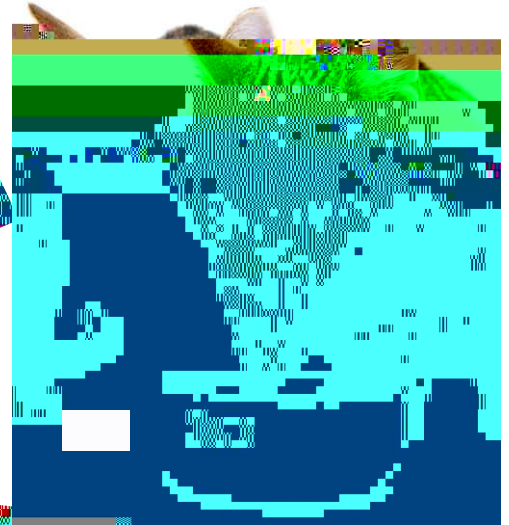


BatchMaster Software Solutions for the Pet Food Industry

*Helping you keep
our pets healthy
and active*



Comply with FDA and FSMA mandates

Lot traceability is of major concern to those companies whose products have longer shelf life or contain ingredients that are historically subject to recall. The creation and assignment of lot numbers at the time of receiving and production is a challenge to many manufacturers, so automating these processes is desirable. When performing a product recall, the ability to quickly track and trace suspect products from suppliers to customers, from customers to suppliers or anywhere within production in minutes, not in days, is a requirement.

Generate Product Labels

Some manufacturers want to generate ingredient statements on demand, so if these ingredients are identified in USDA or Genesis, the software should have access to these ingredients' physical and nutritional values.

Increase Margins and Profitability

To increase the bottom line, companies need to analyze their expected vs actual costs from conception thru production to customer shipments. Managers want better visibility to raw material costs, based upon last purchased, standard and projected prices, and accurately capture and track the static, scalable and tiered costs associated to labor, energy, water and other resources. In addition, purchasing wants to negotiate better terms for those raw materials for which demand planning has determined there is a consolidated demand. And to increase the top line, sales recognize that they can retain existing customers and gain new ones with demonstrated predictability, scalability and compliance across their company's operations.



Key Manufacturing Features

BatchMaster Manufacturing for Food supports product development, production, quality, costing, compliance, planning, scheduling and mobile warehousing. Food manufacturing capabilities can be quickly added to today's leading financial applications, specifically QuickBooks, Sage 100 & 300, Microsoft Dynamics GP and SAP Business One.

Lab and Samples

New product requests from internal and external sources can be managed from product development thru production to acceptance, including internal and customer approval workflows and communications. With access to USDA , Genesis and user defined item physical and nutritional information, the system identifies those ingredients that cause intermediate base or finished good products' property values to be outside the tolerances for protein, fat, fiber, moisture, ash and taurine levels. And when necessary, theoretical ingredient property values can be used in the recipe calculations.

Separate Recipes and Packaging Bills of Material

In BatchMaster ERP, recipe specifications and packaging bills of material are managed separately. Expected losses and gains expected during production are defined within the recipes. Product developers can perform what if analysis scenarios against a recipe and then compare multiple recipes against each other, side by side. QC tests, special manufacturing instructions, direct and indirect costs can all be assigned to both recipes and packaging BOMs. With visibility to all finished good specifications, one can create intermediate base recipes, which can be made to stock or made to order. Multilevel workflows expedite the review and approval of recipe and packaging specifications across departments.

Inventory

BatchMaster ERP captures, manages and reports on inventory levels in terms of weight, volume and units, as well as quality statuses, expiration dates, lot numbers, and strengths. An item's organic, non GMO and other certification documentation are maintained within the item record.

Planning and Scheduling

Standing orders, sales orders and forecast entries can be used as finished goods demand inputs; inventory levels, batch production jobs, and receipts can be used as supply inputs. An accurate, detailed plan for batch production orders can be generated down to the various production steps or process cells within the production lines. Planning and scheduling takes into account the rates and capacities of mixers, fillers, packagers or other process cell equipment. Real time production adds and cuts, as well as equipment maintenance and changeovers, can easily be entered and managed using the graphical scheduling tools. To ensure these batch jobs yield their expected results, demand planning can generate the required purchase requisitions to avoid shortages or rescheduling.

Production

BatchMaster ERP aggregates demand for finished goods, creates the optimal number of batch jobs across the production stages or process cells, allocates the best inventory and back schedules the batch jobs. Recipes can be dynamically adjusted to compensate for available inventory characteristics (e.g. protein, fat, fiber, moisture, etc) in order to meet specified target characteristics. Batch job releases and completions can be managed on an individual basis, which initiates all the necessary inventory pulls, QC tests and manufacturing instructions. Certain batch jobs can be linked together and back scheduled or sequenced using the Super Batch feature. Manufacturers can manually capture inventory usage or automatically back flush inventory when closing batch jobs, as well as capture actual costs and other batch job data.

Quality

System libraries for sample inspections, QC tests, checklists and special manufacturing instructions against recipes, finished goods, equipment and processes can be established. Received goods may be quarantined until associated vendor samples are released by QA. In terms of ensuring the freshness and stability of certain stored ingredients, users can be directed to check intermediate and finished good inventory in storage. Some procedures may just be informative in nature, where others require an acknowledgement or simple data entry. QC tests for microbial, pH, specific gravity, and other conditions require data collection and validation, and may result in further retesting or reworking. In all situations, the manual or system assignment of quality statuses to inventory will determine its disposition and availability. Customizable COAs are generated upon batch job completions.

Costing

Raw materials costs based upon last purchase price, standard costs, or projected costs are rolled up along with fixed, tiered and scalable labor costs. Cost estimates can be managed during product development of product recipes, including intermediate bases, and packaging BOMs. Actual costs, yields and other KPI's are captured during production, and can be compared against projections in a variety of analytic reports.

Compliance - Food Safety, Lot Traceability, Hygiene

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Reduce Costs:

Development tools that run recipe cost “what if” scenarios and comparisons help you control product costs for both intermediates and finished goods. Demand planning and production scheduling reduce the costs of excessive labor and inventory, as well as the costs associated to equipment clean-downs and changeovers. And with a quality program enacted at the time of receiving thru customer shipments, you will reduce the cost of spoilage and stales.

Increase Sales:

Leverage the system's advanced quality, traceability and compliance capabilities to not only retain your valuable customers, but to gain new ones.

Improve Management Reporting and Analysis:

Customizable role-based screens provide you with accurate, real-time visibility to those key metrics that will help you to make better informed decisions, faster, and maintain your competitive edge.



Take The Next Step

BatchMaster Software's solutions for the pet food industry give you greater control over your business, from sales, procurement, and manufacturing to accounting and customer service. Deployed as either an add-on to your existing financial solution or as an end to end, financial and manufacturing solution, you gain system adaptability, accountability, reliability, scalability and traceability – all the system abilities you need to profitably grow your business.

As an industry focused solution provider, BatchMaster Software is ready to help you meet your business objectives, so please contact us today to discuss your business requirements:

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