


recall

Prevent operator hand scaling mistakes from eroding your profit margins! Introduce consistently accurate ingredient weighing by 'enforcing' tolerances. Invest in '**Vantage Formula Control & Traceability**' from SG Systems LLC.

.....read on!!



Formula Control & Lot Traceability which pays for itself.....

At SG Systems we believe that taking control of the hand scaling processes in your facility, is an opportunity to improve product consistency, reduce spoiled batches and provide instantaneous lot & batch number traceability.

Bringing Profitability into Traceability



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Who is SG Systems LLC?

SG Systems LLC, Dallas has over 50 year of experience servicing the needs of the food industry in the US.

Located in Dallas, our innovative traceability solutions are relied upon in over 1000 food companies worldwide.

Companies, large and small view SG Systems as pioneers in innovative traceability and data capture solutions.

We specialize in looking for opportunity to increase yield, reduce wasted ingredients and monitor operator productivity, delivering maximum ROI for our customers.

Above all, our solutions are supported by over 300 Field Technicians nationwide.



What is 'Vantage' Formula Control & Lot Tracking System

Uniquely positioned within the bakery market place, the 'Vantage' Formula Control & Lot Tracking System is a combination of software and hardware designed to control the production formulation process.

It eliminates hand scaling errors, improves weighing accuracy and collects and verifies ingredient lot traceability information to provide you with concise records in line with the latest FDA traceability legislation.

The hardware is a combination of touch screen PC's, scales and label printers which are located on the product floor to capture and control batch weighing , lot number, HACCP & SOP traceability.



Why Bakeries choose SG Systems for Formula Control?

You can judge us by the company we keep.

“With over 1500 systems installed across the globe, the Vantage system has evolved from a simple formula control system into a complete traceability system which provides quality assurance in line with the most stringent BRC and FDA regulations.

The System is easy to use and delivers ROI through reducing the opportunity for user error and ingredient over scaling.

Vantage takes advantage of operator weighing and uses the process as a centre to control inventory, record lot and batch traceability and deliver ROI through the elimination of scrap batches and operator over scaling”

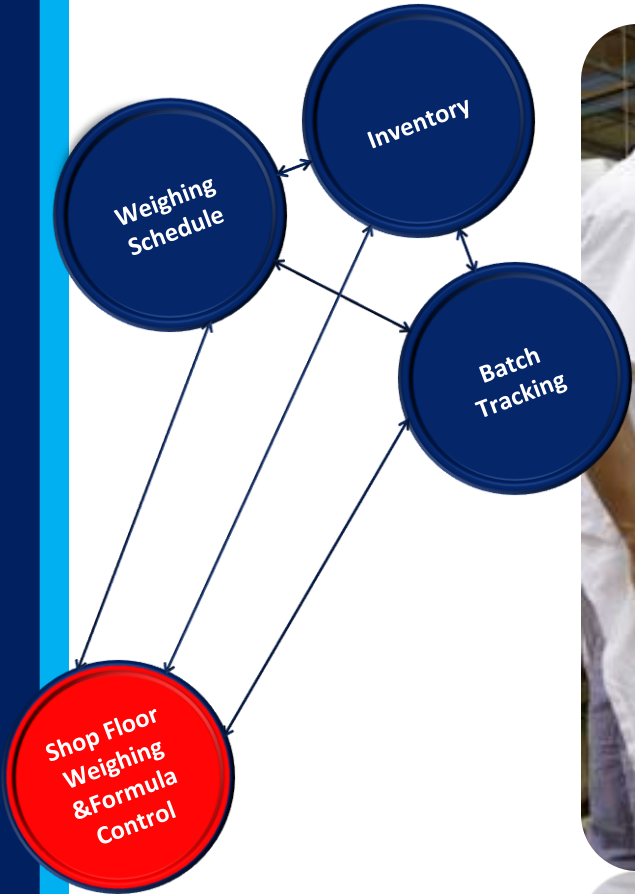


'Vantage' Traceability – Bridging the GAP?

Vantage Traceability is a unique combination of software and hardware designed to download production schedules from your existing ERP / MRP package and bridge the 'gap' between management teams and the shop floor (or work stand alone).

Connecting the shop floor operations provides management teams with up to date real time information and lot traceability relating to actual ingredient usage on the production floor.

Each batch that is weighed and labeled using 'Vantage' captures Ingredient Lot Number, quantity & weight information for full electronic Lot & Batch number recall potential.



‘Vantage’ Traceability – Bridging the GAP?

From the ‘Vantage’ production floor terminals (below), Operators select from a job schedule (relevant to the area and terminal). Once the order is selected, the terminal downloads the ingredients required and their associated target weights.

Lot Numbers are recorded for each weighed, bagged or bulk ingredients and recipe messages can be set to capture critical information, such as SOP and HACCP questions.

The Terminals can communicate in up to 5 languages to gain instant shop floor acceptance.



Simple to use screens are designed to prompt the operator through the weighing process, one ingredient at a time – ensuring that the weighing tolerances are adhered to.

Operators cannot move onto the next ingredient until the target ‘green zone’ is hit.

Durable ‘Vantage’ Industrial Touch Screen is tested to 10,000,000 touches (which lasts a long time!).

The unit can be washed down and the coating is FDA compliant for use in the Food industry.

Operator Training is minimal.



'Vantage' Shop Floor – Receiving Ingredients

Ingredients received into your facility can be logged and recorded. Each received ingredient has its weight, expiration date, location, supplier and lot number recorded.

Labeled ingredients can be scanned into the formulas at the weighing points or mixers to carry the traceability from raw inventory into its associated batch.


Ingredients weighed out have their status updated in real time to enable you to achieve self-maintaining inventory levels.

0000000001
SALT

Lot : 87

Weight : 2000lb

40 Bags at 50lb per Bag
Received : 03/04/09 Use By : 03/04/09
Location : Store 3



RAW INVENTORY

'RAW INVENTORY' Label is produced for all incoming goods to identify the consignments and prove that the lot has been entered into the system.

'RAW INVENTORY' cannot be weighed across the Stevens Vantage RFS until given the 'RELEASED INVENTORY' label featured below.


Any amount of labels can be printed to identify your products.

0000000001
SALT

Lot : 87

Weight : 150lb

Released : 03/04/09 Use By : 03/04/09
20:16:12



RELEASED INVENTORY

'RELEASED INVENTORY' is the label issued during the positive release procedure. This action makes it possible for the label to be scanned and the ingredient to be accepted by the weighing scale.

'POSITIVE RELEASE' can be used to prevent unfiltered flour from being used within recipes.

'RELEASED INVENTORY' labels identify the true quantity of the stock which has been released into production

0000000001
SALT

Lot : 87

Weight : 25Kg

Withdrawn : 03/04/03 Expires : 03/04/04
21:16:12

DO NOT USE

'DO NOT USE' labels are used to identify stocks which have been removed from the Stock Software.

'DO NOT USE' inventory cannot be weighed across the recipe weighing systems.

The label identifies the exact quantity of inventory which has been put into the 'DO NOT USE' section.



'Vantage' Traceability – view the Production Schedule live

Below is an example of an auto generated 'Production Schedule' Report.

Once generated, it gives a live view of the status of the formulas scheduled to be weighed by production floor operators.

'WIP' – meaning 'work in progress' allows you visibility of the batches which are currently being weighed by operators on the production floor.

Report Created: 12/12/2009 5:09:47 PM 

Production Schedule


<u>Job Number</u>	<u>Recipe Code and Description</u>	<u>Location</u>	<u>Mix Size</u>	<u>Batches Required</u>	<u>Batches In Progress</u>	<u>Batches Completed</u>
081209-J001	(001) Brown Bread	any location	100.00	100	1	10
081209-J002	(002) White Bread	any location	90.00	50	0	2
081209-J003	(003) Burger Buns	any location	100.00	200	0	2
081209-J004	(002) White Bread	any location	100.00	35	0	0
091209-J001	(002) White Bread	any location	20.00	3	0	0
091209-J002	(003) Burger Buns	any location	90.00	55	0	0
111209-J001	(001) Brown Bread	any location	80.00	50	0	0
111209-J002	(003) Burger Buns	any location	100.00	50	0	0
111209-J003	(001) Brown Bread	any location	125.00	20	1	0

'Vantage' Traceability – which ingredients did we use?

Below is an example of a report generated by the 'Vantage' Management Software. The report provides an accurate analysis of the formula makeup, split by ingredients and their associated lot number and weights.

This particular example details the Operator Messages which have been captured and the operator who responded to them.

Complete traceability is now simple and operator friendly.

Report Created: 12/12/2009 4:59:42 PM		Recipe Batch Report		S.G.SYSTEMS 	
Brown Bread		Mix Size: 100%			
Recipe:	001	Start Date/Time:	12/12/2009 4:57:34 PM		
Batch Number:	2061	End Date/Time:	12/12/2009 4:58:53 PM		
Job Number:	081209-J001	Time to Complete:	00:01:19		
<u>Ingredient Code:</u>	<u>Ingredient Description:</u>	<u>Lot Number & Quantity:</u>	<u>Net Quantity</u>	<u>Target Quantity</u>	
SALT	Salt	S324 0.990 lb	0.990 lb	1.000 lb	
SUGAR	Sugar	S427 0.990 lb	0.990 lb	1.000 lb	
FL1	Flour - Wholegrain	FL234 1.010 lb	1.010 lb	1.000 lb	
YE1	Yeast - Solid	GR43 0.290 lb 65455 0.710 lb	1.000 lb	1.000 lb	
** - Denotes a submix			Target Weight:	3.990 lb	4.000 lb
Operator Messages					
<u>Question</u>	<u>Response</u>	<u>Operator Name</u>			
What is the Area Temperature?	40F	Paul Smith			
Use a Clean Container	OK	Paul Smith			
Place Lid onto Container	OK	Paul Smith			
Place Label onto Container	OK	Paul Smith			

'Vantage' Traceability – where did my ingredients go?

Below is an example of an example of an auto generated 'Ingredient Lot Number Report'

In the event of an ingredient recall, simply select the ingredient and enter the lot number into the software and a report will be generated which details the batches which need to be pulled.

The report gives a detailed breakdown of which formulas used the lot number in question and the exact quantity of the lot number used within the affected formulations.

The total weight at the end of the report enables you to understand the 'size of the problem'

Report Created: 12/12/2009 5:08:21 PM 
Recipe # Process Control, Ingredient Traceability

Ingredient Lot number Report

Lot Number: FL234
Ingredient Code: FL1 Description: Flour - Wholegrain

<u>Batch No.</u>	<u>Recipe Code</u>	<u>Description</u>	<u>Date Time</u>	<u>Weight</u>
1702	001	Brown Bread	1/6/2009 12:16:08 PM	0.600
1715	001	Brown Bread	1/21/2009 2:21:01 PM	0.560
1721	002	White Bread	1/29/2009 3:39:23 PM	0.500
1737	002	White Bread	2/25/2009 4:41:27 PM	0.960
1854	002	White Bread	3/31/2009 11:11:01 AM	0.810
1899	002	White Bread	5/5/2009 10:10:32 AM	0.970
2059	001	Brown Bread	12/11/2009 11:31:02 AM	0.970
2061	001	Brown Bread	12/12/2009 4:57:08 PM	1.010
Total				6.380

** End of Report **

'Vantage' Traceability – which operators weighed batches?

Below is an example of a report generated by the 'Vantage' Management Software, The report provides an accurate analysis of the which operators were responsible for weighing our individual batches.

It details their accuracy and time to complete each formula.

As the reports are hyperlinked together, simple click on a catch number to interrogate the database to view the details of each batch in question.

Complete operator accountability.

Report Created: 12/12/2009 5:08:50 PM



Operator Shift

12/9/2009 to 12/12/2009 11:59:00 PM

Operator: 0 Stuart Hunt

<u>Batch</u>	<u>Recipe</u>	<u>Target Qty</u>	<u>Net Qty</u>	<u>Achieved (%)</u>	<u>Time to Complete</u>
2055	001 Brown Bread	4.000	3.970	99.25	00:03:05
2057	001 Brown Bread	4.000	3.900	97.50	00:02:31
2058	001 Brown Bread	4.000	3.970	99.25	00:02:48
2059	001 Brown Bread	4.000	4.000	100.00	00:02:36
2060	001 Brown Bread	1.250	0.480	38.40	00:00:00

Operator: 1 Paul Smith

<u>Batch</u>	<u>Recipe</u>	<u>Target Qty</u>	<u>Net Qty</u>	<u>Achieved (%)</u>	<u>Time to Complete</u>
2061	001 Brown Bread	4.000	3.990	99.75	00:01:19

** End of Report **

'Vantage' Traceability – Shipping Traceability

Each formula which is weighed can be converted to finished products.

Once in a 'finished product' stage, the products can be linked to sales ordered (and integrated to your ERP or Accounts System).

This integration, provides you with factory wide visibility across your production formulation process.

Product Dispatch Report			
Report Created:		02/12/2008 11:22:40	
Manufacturing Batch Number:		2265	
Finished Stock Lot Number:		22	
Product Code:		KWL	
Product Description:		Kingsmeal White Loaf	
Date/Time Finished Product Received:		06/11/2008	
Expiry Date of Finished Product:		06/18/2008	

ORDER – 17	Peartree Foods LLC	Delivery Address :	5342 Envoy Court Dallas, TX, 75247
Delivery Date	06/11/2008	Contact Name:	Philip Green
		Contact Number:	(214) 546 4433
Allocated	Picked	Dispatched	Loaf
0	0	900	

ORDER – 22	Hillhouse Foods LLC	Delivery Address :	6453 Hillcrest Dallas, TX, 75645
Delivery Date	06/12/2008	Contact Name:	Peter Jones
		Contact Number:	(214) 555 8723
Allocated	Picked	Dispatched	Loaf
0	220	740	

ORDER – 24	Soup Spoon Foods LLC	Delivery Address :	6655 Preston Dallas, TX, 75247
Delivery Date	06/13/2008	Contact Name:	Raymond Book
		Contact Number:	(214) 987 6112
Allocated	Picked	Dispatched	Loaf
222	0	0	

End Of Report			

‘Vantage’ Traceability – Return on Investment

Vantage Traceability can link to scales directly to optimize weighing and helping to reduce product giveaway caused by operators overweighting.

The ROI (Return on Investment) is high, because it forces Operators to weigh accurately and within management set tolerances.

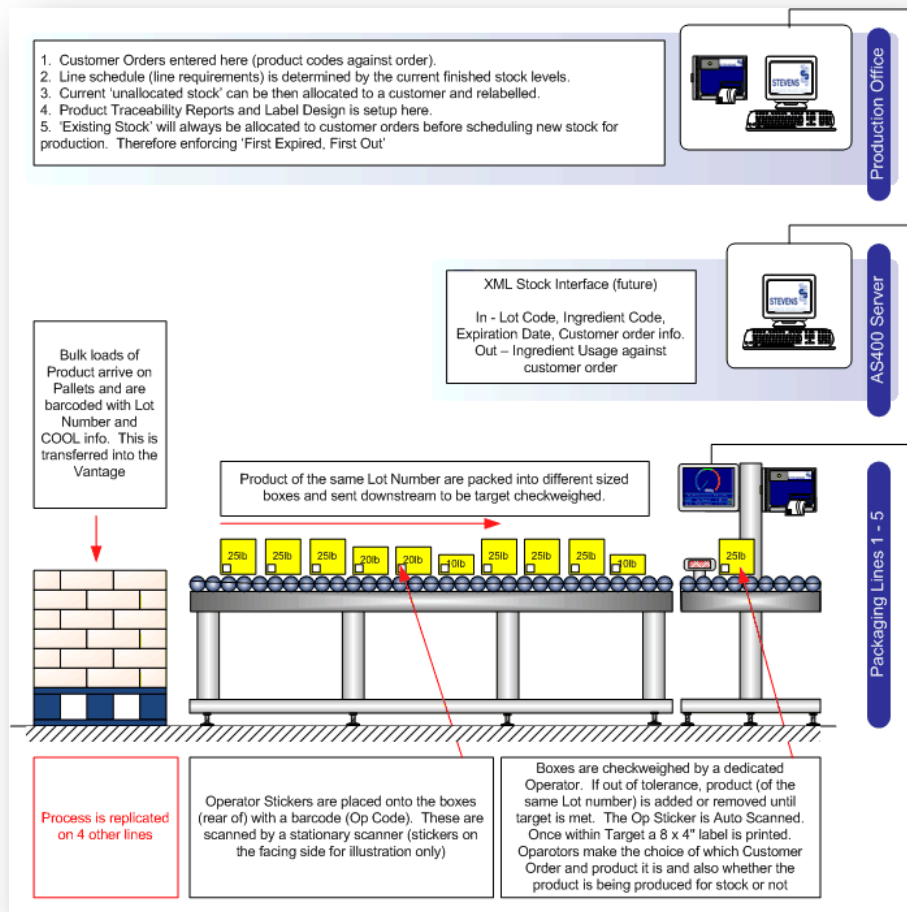
Ingredient savings can be between 2 & 10% depending on your product and process.



Understanding your process

At SG systems we understand that although there are lots of similarities in the Baking Industry, there are also lots of subtle differences which make your process unique.

Using off the shelf 'building blocks' SG Systems conduct an evaluation of your process and present you with a solution which is both practical and easy to use.



Critical Information Update

SG Systems post advice on a regular basis giving tips on improving your process and conforming to legislation. Keep up with us on Twitter for up to date information.

<http://twitter.com/SGSTraceability>



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