DATA SHEET

Connect the Food & Beverage plant to the plan



Connecting planning, equipment, and data lets Food & Beverage (F&B) manufacturers act on live information from the plant floor to the corporate office. The connection helps improve yield, quality, throughput, and responsiveness, while giving operators clear guidance. This is the foundation of the smart factory and the agentic enterprise.

The F&B challenge

F&B manufacturers work with perishable inputs, tight margins, strict food safety requirements, and round-the-clock deliveries. When planning and plant floor execution are not aligned, problems surface late

- **Plans and actuals drift apart.** Planning runs on assumptions, not line data.
- **Manual data collection.** Hand entry adds work, errors, and data gaps.
- **Hidden giveaway and yield loss.** Overfill and overuse go unseen without actual production data.
- **Quality and recall exposure.** Without linked lot records, deviations are found late and recalls widen.
- **Slow response.** Changes take too long to reach the floor, and throughput suffers.

Broad coverage, unified by a process manufacturing foundation:

- Bakery
- Beverages
- Confectionery
- Food ingredients
- Secondary protein
- Animal specialties
- And more

One connected platform; from ingredients to inventory to delivery

Infor Enterprise Resource Planning (ERP) plans and costs the business. Infor Manufacturing Execution System (MES) executes and records production on the line. Plans flow down to the floor. Actual consumption, yield, and quality results flow back up. Both solutions share the same inventory, production orders, batches, and quality records.

Infor ERP: Plan, buy, and cost with confidence

- **Plan to real constraints.** Schedule against demand, equipment capacity, ingredient availability, and shelf life.
- **Manage formulas and specifications.** Keep recipes, versions, allergens, and nutritional data in one place.
- **Control inventory by lot.** Track expiry dates, catch weight, and multiple units of measure.
- **Know true cost.** Cost products on actual consumption and yield, including co-products and by-products.

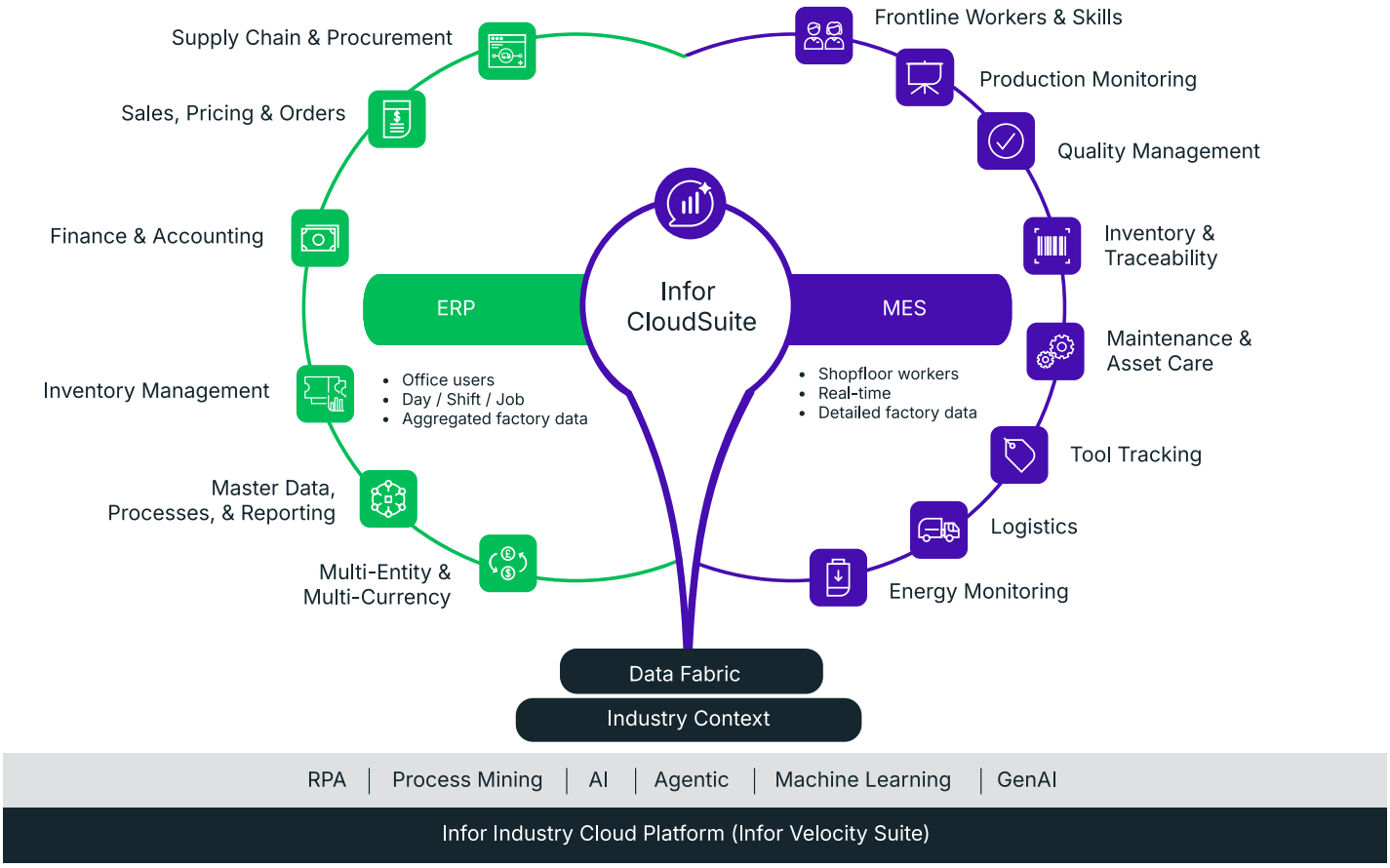
Infor MES: Execute to the recipe and record everything

- **Guide every batch.** Guide operators through batch steps and enforce process parameters.
- **Capture data at the source.** Record weights, times, temperatures, and material consumption as production runs.
- **Build quality in**. Run in-process checks, place nonconforming product on hold, and document deviations.
- **Trace every lot.** Link ingredients, packaging, and finished goods for forward and backward traceability.



Better together

Each system does its own job. Connected, they close the loop between plan and plant.



About Infor

Infor is a global leader in business cloud software products for companies in industry-specific markets. Infor builds complete industry suites in the cloud and efficiently deploys technology that puts the user experience first, leverages data science, and integrates easily into existing systems. Over 67,000 organizations worldwide rely on Infor to help overcome market disruptions and achieve business-wide digital transformation.

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Discover Infor solutions for Food & Beverage

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