FOOD & BEVERAGE

How Infor helps dairy producers optimize tank scheduling

Always be prepared for the next day's shipment

Tank scheduling is critical to your dairy production business. As a result, the tools you rely on to help schedule for variations in your available raw milk supply must also be flexible and forward-thinking to accommodate specific customer demands. With Infor® Food & Beverage for the dairy industry, you can ensure that your tanks are always ready for tomorrow's new milk shipment.

Create the ideal environment for scheduling production

Scheduling dairy tanks for the production of milk, cheese, butter, yogurt, ice cream, and other products is a time-sensitive process. Each tank must be precisely scheduled to maintain proper specifications and account for products with limited shelf lives. Dairy producers like you must schedule your tanks around these constraints, as well as the inflexible schedules of your products. This requires software tools that allow for constant monitoring, adjustment, and visibility into your supply of fresh milk as well as demand for each of your different finished products.

How Infor Food & Beverage for the dairy industry helps

In today's business environment, managing the complex variables that surround the scheduling of dairy tanks with spreadsheets and other manual methods is practically impossible. Infor Food & Beverage for the dairy industry is a software solution that can simplify your tank scheduling needs. Infor's tools can help you to create the optimal production schedule in the most efficient, timely, and profitable manner possible.

With Infor Food & Beverage for the dairy industry, you get capabilities for:

- **Optimizing around raw milk supply**—Adjust tank schedules based on quantity and characteristics of incoming milk supply with automated optimization techniques and drag-and-drop capabilities to minimize downtime.

- **Managing co-products and by-products**—Manage the complex scheduling and recipes of dairy products and their defined standards. Manage all of the materials for these production processes.

- **Reworking schedules to meet customer demand**—Define the optimum schedule to match your demand with your available milk supply to meet customer specifications and optimize your tank capacity for different batch sizes.

- **Creating visibility into schedules**— Improve communications and collaboration for changeovers, maintenance, and cleaning with individual tank schedule views of specific production operations.

- **Controlling the flow of products with different shelf lives**—Schedule tank operations so new batches of milk can be utilized most effectively daily to keep up with raw material deliveries.

Infor Food & Beverage for the dairy industry is the most powerful, purpose-built, and complete suite of solutions developed specifically for dairy producers, with tools and functionality explicitly engineered for your industry. You can increase your speed to market, optimize your production, operations, and planning—all while lowering your overall costs.

With the tools in Infor Food & Beverage for the dairy industry you can:

- **Create the optimal production schedule**—Infor Food & Beverage can be used to model different scenarios and automatically create the optimal production schedule that adheres to all of your hold-times, fill-rates, and other production bottlenecks. That way, the right tanks are replenished or depleted on schedule. In addition, you can use daily and hourly forecasting and planning to quickly adjust scheduling based on your available raw supply. This allows you to improve order fill rates and decrease waste.

- **Plan for variability in raw milk**—Dairy products can require a lot of reformulation, to accommodate for seasons where the milk your cows produce is higher in fat, for example. Infor Food & Beverage for the dairy industry can manage these limitations and constraints so you can accurately determine your capacity and create an optimal production schedule. Infor's tools can help you to account for the proper separation of milk to meet the protein or fat levels you need. This way you can efficiently meet industry standards, customer specifications, and automatically allocate the correct product to the correct tank.

- **Get full visibility into tank utilization**—A tank is not only a storage location prior to pasteurization, but it can often be a component in the processing. Infor Food & Beverage for the dairy industry defines tanks as a special concept that links pasteurization, mixing, and hold times with packaging parameters such as fill rates. That way the right tank is always available when you need it and your planners have full visibility into how and when all of your tanks are being utilized.

- **Schedule CIP processes**—Because it can take hours to clean an entire tank, your scheduling must account for situations such as completing long runs of organic products before going back to non-organic products, while minimizing downtime. Infor Food & Beverage for the dairy industry can be used to create the optimal clean in place (CIP) processes, while minimizing non-productive time to keep production on schedule, so your tanks will be ready when you are.

- **Account for shelf-life limitations**—Your customers will always want the newest, freshest dairy products you have. At the same time, even though different products have different shelf lives—they all must get out the door as quickly as possible. With Infor Food & Beverage for the dairy industry, you can manage your shelf-life limitations by intelligently sequencing lines, taking into account elements such as tank capacity, CIP, and flavor contamination. In addition, you can model different scenarios where you can sell off your residuals within their shelf-life constraints to make the most out of your inventory.

How you benefit

Infor Food & Beverage for the dairy industry is a software solution that allows for easy adjustments to dairy tanks to accommodate, prepare, plan, and schedule the ideal mix of finished products. With Infor Food & Beverage for the dairy industry, you get the tools you need to automatically create the optimal production schedules for every batch you produce.

Learn more ›

INF-2050626-en-US-0918-2