



BROCHURE

Infor delivers solutions for the meat, poultry, and fish industry

Make each cut the best cut

Today's consumers are better informed than ever and care about sustainability, food safety and provenance. As a protein producer, you must make cost-effective decisions about how you offer quality food—before the first cut is made. To meet changing consumer demands, you must process meat, poultry, and fish in a manner that is ethical, humane, sustainable, and efficient. With Infor® CloudSuite® Food & Beverage you get the most powerful, purpose-built, and complete suite of solutions developed specifically for protein manufacturers to do just that.

“ The ERP system now gives us tight control of data, materials and financials through our complex value chain. We have about 150 suppliers from three categories of farms that give us either eggs, hatching hens or broilers. The business system covers both hatchery and slaughterhouse, purchase and sale of eggs and chicken. Now we have full control over and can document the product from farm to fork.”

TORFINN UTNE
IT manager, Norsk Kylling

Carve out your place at the table

As a beef, pork, chicken, or other protein processor, you breed your own animals and place them with farmers under supply contracts, raise your livestock on industrial farms, purchase from independent farmers—or use some combination of these approaches. You're also managing seasonal cash flows, worker safety, government food and safety regulations, and waste disposal. These are all significant expenses that can hinder the speed with which you deliver perishable products to retailers.

To succeed, you must be able to maximize the yield of the livestock, manage a complex series of packaging and labeling demands, control plant production, manage the specifications for a huge number of SKUs, and ensure traceability from farm to table. You need industry-specific tools to manage these complex processes.

For more than 30 years, Infor has served the needs of food and beverage manufacturers and distributors worldwide with industry-specific ERP solutions. We know that manufacturing in a meat, poultry, or fish processing plant is subject to multiple variables that aren't inherent in most manufacturing operations.

Beyond the typical operational costs of labor and energy, seasonal cash flows, and waste disposal costs, you must also deal with variables unique to your industry. Like staying compliant with federal regulations to ensure the safety of your products and reduce recalls; or, operating plants and slaughterhouses that offer safe working conditions and low employee turnover. And, to lower the risk of foodborne illness and to exceed federal requirements, you need to be able to track and trace each cut of meat, poultry, or fish directly back to its source as well as through the distribution supply chain.

At the same time, you must deliver quality products to the retailers, food service establishments, and other food processors that rely on you—every time. With CloudSuite Food & Beverage, you can improve efficiency and responsiveness by addressing unique variables and industry requirements, including shelf life, aging, catch weight, regulatory compliance, and lot tracking.

CloudSuite Food & Beverage gives you tools and functionality explicitly engineered for the protein industry, so you can:

- Increase your speed to market to ensure you deliver fresh products.
- Minimize waste with carcass balance optimization.
- Continuously improve production, operations, and planning.
- Simplify regulatory compliance needs.

Meet customer demand more profitably

With CloudSuite Food & Beverage, you get information and analysis capabilities that can help you meet customer demand more profitably. You'll be able to optimize the use of the supplied livestock, improve production efficiency and minimize the cost of the cold chain.

At the same time, you'll be able to improve customer service levels, and the performance of your supply chain. Best of all, you'll find that you can take your meat, poultry, or fish business to an entirely new level thanks to Infor's specialized tools for protein processors. You get industry-specific advanced planning functionality to address the complex carcass balance planning challenge that meat, poultry, and fish producers like you face.

“ We were able to streamline and coordinate global operations and improve overall productivity and collaboration across our business.”

JØRN I BERG

Group IT Director (CIO), Mowi

Infor supply chain optimization tools generate a balanced plan considering the push of the livestock, customer demand, manufacturing, cold store and supply chain constraints, and cutting options. It does countless permutations quickly to determine the option that best meets your specified business requirements (minimum inventory or off-cuts and maximum service, for example). It provides early visibility into excess meat cuts and the shelf-life window in which these must be sold, which results in less waste.

CloudSuite Food & Beverage helps you to select the best option to maximize customer service at lowest cost.

The optimizing capability lies at the heart of the solution, storing all of the complex relationships between supply and demand, including:

- Demand—forecasts and/or orders
- Debone specifications—inverted BOM with yielded cut options
- Retail or food service pack options
- Required service level agreements—by customer
- Supply—production and/or purchasing
- Production capacities—by site/line
- Production options—overtime/outsourcing/routing
- Process constraints—e.g., carcass must be chilled for a minimum of 24 hours before cut
- Blending
- Shelf life
- Inventory
- Costs or profit margins

Efficiently manage all of your processes

When you factor in the limited shelf life of incoming raw materials from your suppliers and industrial farms, as well as your finished products and cuts, the result is a highly complicated operation that requires a highly agile solution engineered to quickly adapt to change.

With CloudSuite Food & Beverage, you can meet your customer demands, manage a complex series of packaging and labeling demands, control plant production, and quickly adjust scheduling based on available carcasses and production limitations such as the availability of sufficient qualified workers.

Manage highly variable demand—Optimize your manufacturing and distribution by predicting demand with more certainty using daily and seasonal forecasting, replenishment planning, inventory optimization, and promotional planning. You can also bring pinpoint accuracy to your demand plans with advanced statistical capabilities and machine learning, combined with market knowledge gained from internal and external collaboration. Research shows that most companies can meet customer service level agreements with 10% less finished goods inventory by using inventory optimization strategies. Better response not only helps avoid out-of-stock situations due to demand exceeding supply, but it also minimizes the likelihood of a product exceeding its shelf life. When you can accurately assess the impact of the varying and often very short shelf life on finished products, you can ship just the right amount of product with the appropriate days of shelf life left to ensure customers always can find your product fresh and ready to consume.

Have full visibility into your supply chain with track and trace tools—With CloudSuite Food & Beverage, you'll have tools to reduce the risk of product contamination and meet quality and compliance mandates. To provide you with early and quick detection of problems, CloudSuite Food & Beverage provides alerting and rapid escalation technologies. You can also perform lot and sub-lot track and trace throughout the supply chain for quick recall identification. The information can also be used to provide provenance details to consumers.

Optimize your supply chain around industry-unique

variables—With CloudSuite Food & Beverage you can manage all your capacity and supply chain constraints, such as equipment capacity, workforce availability, shelf-life limitations, contamination risks, and managing multiple plants, cold stores and distribution centers. CloudSuite Food & Beverage provides insight into the livestock and carcass quality grades and certificates. This is needed for accurate payments to the farm, and to make it possible to see how to best allocate available qualities to demand avoiding downgrades as much as possible. CloudSuite Food & Beverage supports catchweight in purchasing, manufacturing, warehousing, distribution, sales and finance.

Introduce new products to market faster and meet

regulatory compliance—You can develop new or revised products quickly and collaboratively, reduce the costs for new product introductions, and decrease product time to market by 50% or more with CloudSuite Food & Beverage. You'll have tools to generate label contents with claims that are compliant with regulator and customer mandates.

Meat, poultry, and fish producers like you can respond quickly and profitably to disruptive events in your supply chain, minimize safety risks and the rising costs of compliance, and make the most of your precious production resources. With these tools, you can gain greater control over your operations to boost profitability. And, because you'll be able to react to change faster than your competition, you'll be better positioned to capitalize on new market opportunities.

Protein industry capabilities built in

You can't meet the unique needs of the meat, poultry, and fish industry unless you have the best software tools on the market today—tools that are flexible and able to grow with you as your business grows. Our innovative technologies allow you to combine the most valuable capabilities for manufacturing operations, sales and operations planning, forecasting, asset management, sustainability, formula management, finance, analytics, and workforce management.

With CloudSuite Food & Beverage you get a true native industry cloud solution that is always current, so that you always have a cutting-edge solution without having to do major upgrade projects anymore.

When it comes time to deploy, Infor Industry Process Catalog can help you implement an ERP solution quickly, while still benefiting from its flexibility to support future growth. The Industry Process Catalog for Food & Beverage has industry standard business processes built in, to deliver faster implementations, reduced risk, predictable outcomes, and lower total cost of ownership.

CloudSuite Food & Beverage includes all the capabilities to manage the meat, poultry, and fish lifecycle right out of the box. So you'll get faster deployments, and you'll be able to get up and running more quickly, with fewer disruptions to your business. As a result, you can quickly adapt business processes to the rapid changes of the protein industry.

Deliver the highest quality—each and every time

With CloudSuite Food & Beverage, you can increase your company's agility, reduce your supply chain risks, and deliver quality each and every time. You'll be in the optimal position to produce consistent quality and compliant products to allow your organization to satisfy shifting demand, adapt to volatile market dynamics, and meet your goals faster.

With CloudSuite Food & Beverage, you can:

- Meet customer demands, while minimizing shelf-life issues with push-pull planning.
- Track and trace the food in your supply chain, manage a complex series of packaging and labeling demands, and control plant production.
- Optimize the usage of incoming livestock.
- Evaluate all of your options, all the time, balancing supply, demand, capacity and profit.
- Quickly adjust scheduling based on available livestock to improve order fill rates and decrease waste by using daily and hourly forecasting and planning.

LEARN MORE 

Follow us:     

infor

Infor is a global leader in business cloud software specialized by industry. Over 65,000 organizations in more than 175 countries rely on Infor's 17,000 employees to help achieve their business goals. Visit www.infor.com.

Copyright© 2023 Infor. All rights reserved. The word and design marks set forth herein are trademarks and/or registered trademarks of Infor and/or related affiliates and subsidiaries. All other trademarks listed herein are the property of their respective owners. www.infor.com.

641 Avenue of the Americas, New York, NY 10011

INF-2789592-en-US-1123-2