

food
BUSINESS
ERP



Webcast: Streamline Food and Beverage Manufacturing Operations to Manage Growth

Introductions

...a bit about today's presenters



Jennifer Spanos

Head of Vertical Business Solutions

After graduating with a Food Science degree, Jennifer worked in the food industry, where she spent a number of years in compliance and new product development.

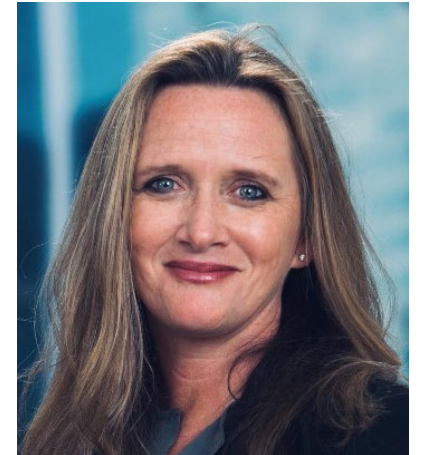


Jennifer has more than 20 years of experience in food manufacturing software and operations and is responsible for NexTec's vertical business products and solutions.

Sharon Fuchs

Solutions Architect

Passionate about food - both professionally and personally. Sharon brings over 20 years of experience in ERP implementation and project management to the table.



In the past 7 years her focus has been primarily in the food ERP market focusing specifically on batch processing, costing, quality and building efficiencies in business processes across the board.

Agenda



- Challenges facing F&B Manufacturers
- Streamlining Operations with ERP
- Demo
- About NexTec and FoodBusiness ERP
- Q&A

Changing Landscape



- Consumer eating and shopping habits
- Supply chain
- Long-term economic disruption
- Changing regulations
- Sustainability
- Managing Waste

Challenges in F&B Manufacturing



- Keeping production on track
- Managing shifts in demand
- Reacting to supply chain challenges
- Proactive risk analysis
- Managing cash flow, financials and planning

A woman wearing a white lab coat and a light blue hairnet is smiling and looking to her right. She is holding a metal tray filled with several round, yellow, porous samples, likely in a laboratory or industrial setting. The background shows a clean, white environment with metal shelving and equipment. Two horizontal green lines are positioned above and below the text.

**Businesses that are armed with real-time data
can make better decisions and manage growth.**

Streamline Manufacturing Operations



-
- Replace legacy and disparate systems with ONE solution across multiple locations
 - Manage and analyze production costs
 - Optimize production and reduce waste
 - Make employees' jobs easier with less manual work which is error prone
 - Ensure reporting and regulatory compliance
 - Manage company growth and improve working capital

ERP streamlines your operations with a single system to manage your food business

A woman wearing a white lab coat and a light blue hairnet is inspecting trays of food in a factory. She is looking down at a tray of round, golden-brown items, possibly cookies or biscuits. The background shows industrial shelving and equipment. The text is overlaid on the image, flanked by two horizontal green lines.

Food and Beverage manufacturers have unique needs that require partners and solutions that know their business

Quality and Compliance

- GMP, HACCP, SQF and BRCGS standards
- Quality control and hold functionality
- Lot/serial traceability
- Product recalls
- Allergen tracking

Production Management

- Real-time access to operational insights
- Production sequencing
- Batch processing
- Accurate production costing
- Tracking waste

Distribution and Inventory

- Warehousing & logistics
- Real-time visibility to inventory levels and cost
- Managing multiple locations
- Expiry date and shelf-life management

Demo



About FoodBusiness ERP



NexTec developed FoodBusiness ERP based on years of food and beverage industry experience incorporating best practices from top manufacturers and industry leaders in North America and around the world.

FoodBusiness ERP

Built to make food better

Built on Sage X3, FoodBusiness ERP runs your entire business through manufacturing, tracking, inventory, sales, finance and quality

Streamlines financial and operational management

Supports quality and safety (GMP, HACCP, SQF and BRCGS standards)

Improves manufacturing and inventory management

Increases inventory accuracy and provides insight to actual costs



Single Platform Solution

...to manage your food and beverage business



Finance & Operations

- Enterprise financials
- Multi-Company
- Language
- Currency
- Legislation
- Ledger

Quality & Compliance

- Support for GMP, HACCP, SQF and BRCGS standards
- Robust quality control and hold functionality
- Full lot/serial traceability and product recall
- Allergen tracking

Production

- Real-time access to operational insights
- Production sequencing
- Batch processing
- Accurate production costing
- Track waste and improve efficiency

Purchasing & Sales

- Vendor management and performance
- MRP for purchase planning
- Advanced pricing
- Relationship management

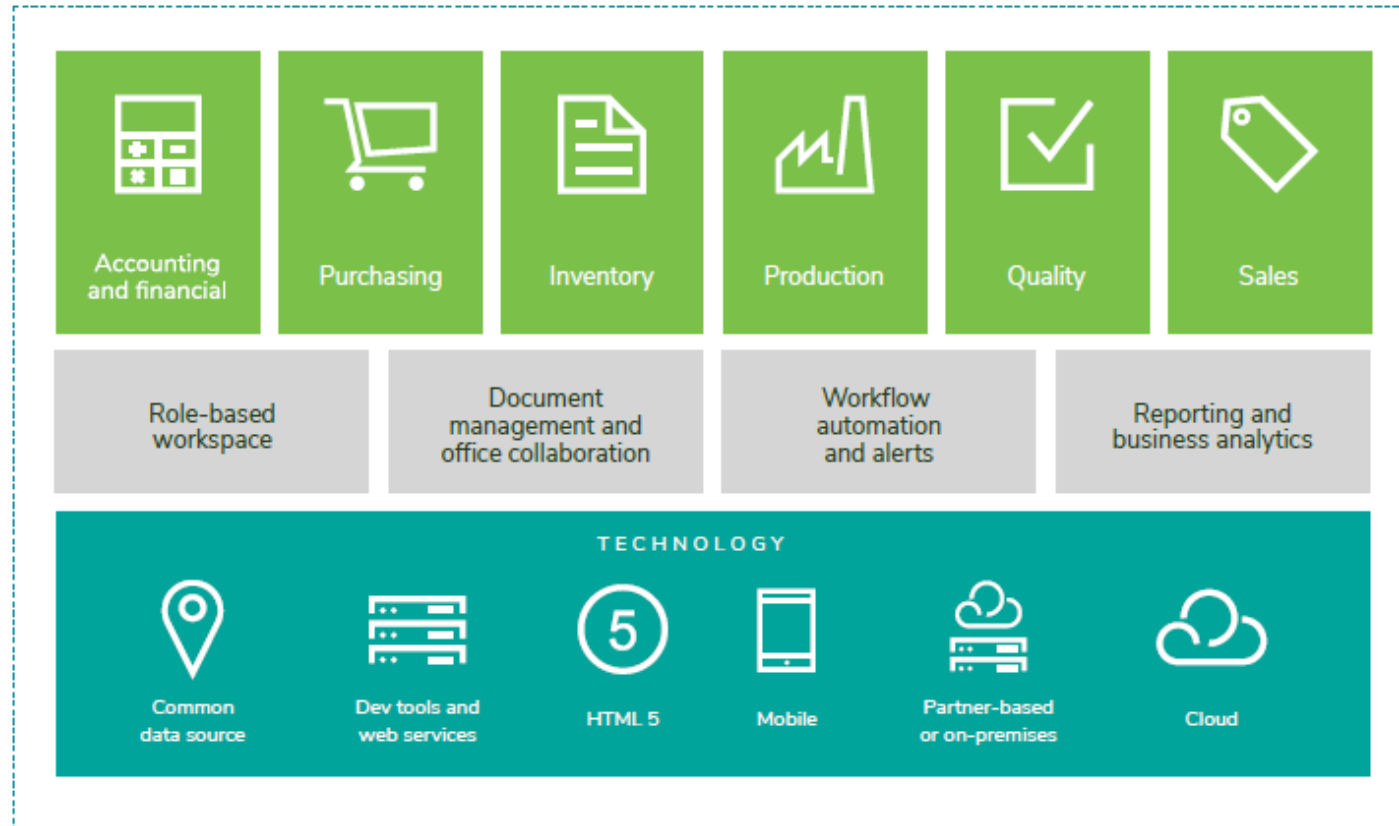
Distribution & Inventory

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How it works

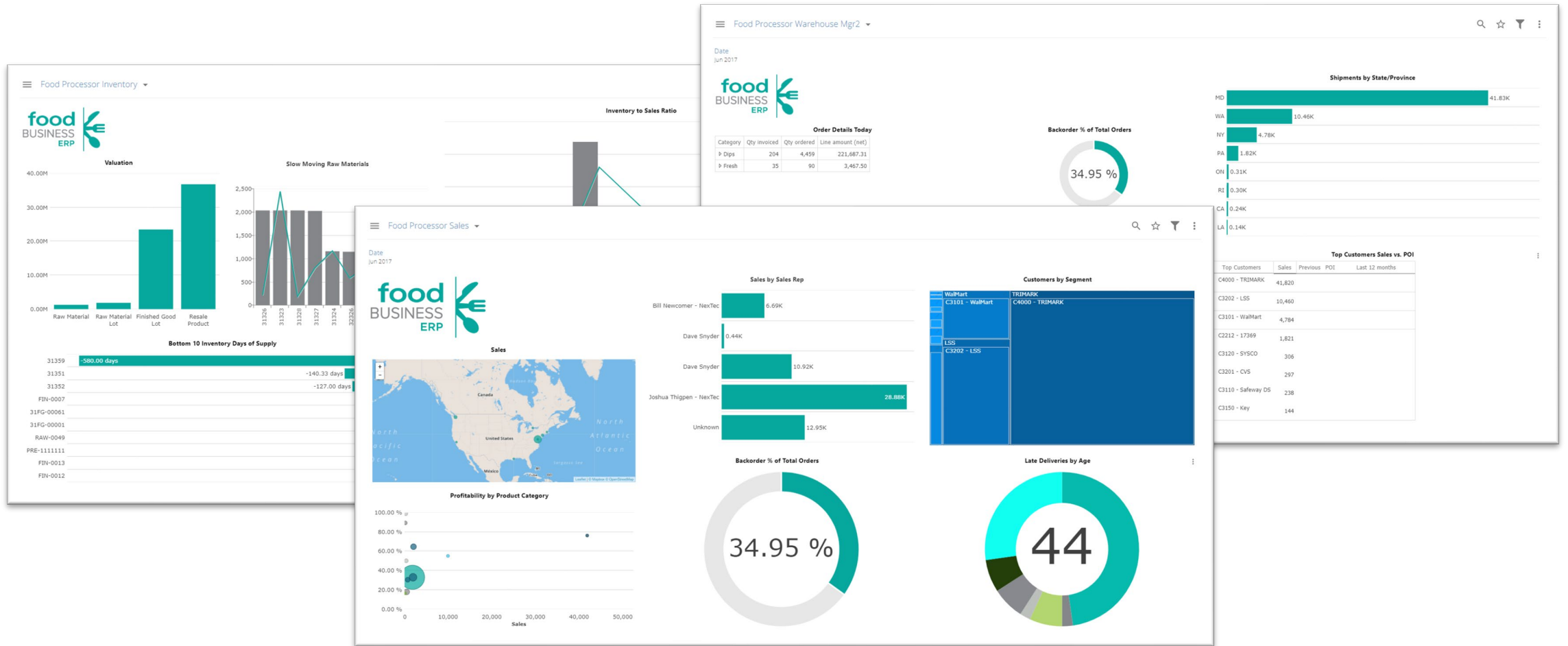
Business Process Integration

FoodBusiness ERP Core Business Management Applications and Technology



Bringing it all together

ERP + BI



Proven Expertise in F&B

Customers who trust us to build food better



Choose a partner that knows F&B



1

Consultative approach with experts from F&B

4

Proven methodologies with demonstrated expertise

2

Solution focus vs software

5

F&B best practices and experience

3

Partnership philosophy and customer retention

6

Leading Sage X3 Partner

- Largest Sage X3 practice in North America
- Sage #1 Worldwide Partner in FY18/19

Q&A



Use the console to enter your questions

Thank you

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