Food & Beverage

Quick guide

With Infor Food & Beverage, you get a purpose-built, comprehensive suite of solutions with a micro-vertical focus.

Specialized tools:

- Increase speed to market.
- Optimize production and operations planning.
- Confidently meet regulatory and customer compliance requirements.
- Enhance recipe management and label accuracy.
- Increase overall operating margins with cost visibility by product, by customer.

For your industry

Industry-specific capabilities, including optimized tank scheduling, graphical lot tracking, and food & beverage analytic packs that include best practices and role-based dashboards.

- Modern solution with a beautiful new user experience, enterprise collaboration framework, and pervasive analytics embedded through process flows
- Integrated solution suite with out-of-the-box connections between ERP and product lifecycle management, ERP and supply chain planning, ERP and warehouse management...and more

Food & Beverage solution map

SoHo User Experience

Infor Ming.le™ Social Business	**Motion** Mobile Apps
Analytics Pervasive, Embedded Business Intelligence	

Recipe management	Strategic & tactical planning	Inventory & shelf life management	Sales & promotion management	Labeling & regulatory compliance
Product launches	Supply chain planning	Manufacturing execution	Procurement & supplier collaboration	Quality & recall management
Financial management	Human capital management	Plant & asset management	Warehousing & distribution	Customer relationship management

Technology

Local.ly Cloud Based Localizations	**ION** Integration, Workflow, Alerts, Business Vault, BI
Business Cloud Hybrid, SaaS	

Food & Beverage capabilities

Dairy	Beverage	Bakers	Confectionary	Ingredients	Prepared/ chilled	Meat/ poultry/fish
Push-pull planning with shelf life optimization	Demand forecasting with seasonality, promotions	Shelf life and expiry management	Highly seasonal demand	Seasonality of supply	Shelf life and expiry management	Catch-weight and random weight
Production scheduling respecting tank capacities	Sequencing and changeover by package type and size	Recipe and formula optimization	Forecasting and stock build optimization	Sequencing and changeover by package type and size	Recipe and formula optimization	Planning and control of shelf-life
Recipe and formula optimization	Blend and formula optimization	Advanced sequencing e.g., vanilla => chocolate => nut products	Unique product attributes such as viscosity, total solids, fat content, etc.	Customized formulas and specifications	Short runs	Meat cut optimization with fresh vs. freeze vs. buy optimization
Post process market based cost allocation	Management of co and by products	Stock building planning for seasonal products (Christmas, Easter)	Catch weight for some raw materials	Management of co and by products	Lot and sub-lot traceability and recall	Permissible alternate ingredients in recipe
Order-less production with back-flushing	Cleaning in-process rules	Support for retailer EDI standards	Multiple sales channels including on-line	Cleaning in-process rules	Van route sales and delivery	Post process market based cost allocation
Grading of milk (fat%) with attributes	Lot and sub-lot traceability and recall	Lot and sub-lot traceability and recall	Tank scheduling and management	Lot and sub-lot traceability and recall	Make to stock and make to order approaches	Integrated sales and operations planning
Lot and sub-lot traceability and recall	Management of returnable containers	Van route sales and delivery	Mix of shelf-life restrictions for finished goods	Management of returnable containers	New product introduction	Lot and sub-lot traceability and recall
Daily forecasting and planning	Support for promotions, pricing and discounts	Management of returnable containers	Support for promotions, pricing and discounts	Integrated plant maintenance– asset intensive	Seasonality in demand and consumer preference	Attribute-based pricing and Promotions
Farm payments based on attributes	Integrated plant maintenance— asset intensive				Detailed cost management by lot	

Resources

Brochures

Find out how Infor Food & Beverage meets the needs of the beverage industry. Read the brochure.

Infor Food & Beverage can help you get your dairy products to market more quickly than your competitors. Learn more.

Infor can help you build consensus around technology investments and business improvement projects. Find out more about Infor Value Management for Food & Beverage manufacturers.

White papers and technical papers

What are the top pressures driving ERP strategies, the key functionality that is necessary for success, and the benefits of ERP in process manufacturing? Read the Aberdeen report.

Find out how to meet peaks in demand.
Read the white paper: Optimize Food & Beverage Manufacturing

Discover the importance of implementing a least cost formulation strategy. Learn more in How Food & Beverage companies gain competitive advantage.

What proactive strategies can you employ to minimize risk?
Find out in Food safety and compliance.

More information › Contact Infor ›

Customer stories

Brewster Dairy integrates ERP and EAM systems with Infor technology. Read the profile. Watch the video.

Infor supply chain solutions help Harris Beef cut costs.
Read more.

Confectioner Jelly Belly maximizes productions with Infor ERP solutions. Watch the video.

Find out how Kemin Industries cut lot tracing for recalls to 30 minutes. Read the profile. Watch the video.

Organic Valley increased sales per employee by 37% with Infor ERP and SCM solutions. Find out how.

Reynolds Catering Supplies optimized its supply chain with Infor M3. Find out more.

Danish fruit juice manufacturer Rynkeby Foods reduces excess inventory with Infor M3 and Demand Planning.
Read their story.

Infor 10x suite for Food & Beverage

Infor 10x Starter Guide

eBrief: Infor 10x Specialized by industry

About Infor

Infor is fundamentally changing the way information is published and consumed in the enterprise, helping 70,000 customers in 194 countries improve operations, drive growth, and quickly adapt to changes in business demands. To learn more about Infor, please visit www.infor.com.

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