



MES



Factfile: Trac-IT MES

“Any business which converts raw materials into finished product will have unaccountable losses unless they have an effective Manufacturing Execution System (MES) in place.”

Neil Drew, Unilever Ice Cream.

Manufacturing Execution Systems (MES) bring important real time control to manufacturing processes within the food sector, unlocking the potential of ERP and allowing systems to react to actual information rather than historic data. They coordinate dynamic processes across the plant floor, improving productivity and profitability.

However, these systems can be complex, expensive and very time consuming to implement; requiring significant input from both client and supplier. Reality shows that it can take years to develop a satisfactory, fully integrated working system.

It is quite clear that manufacturers want the control, functionality and profit improvements that an MES would deliver, but ideally without the hurdles and costs associated with the development and implementation.

Marco have found time and time again that the following comments have become common feedback from managers within the food manufacturing industry:

“We won’t be able to get the funds needed to install a full ‘goods in to goods out MES’ on the factory floor, regardless of the return of investment”

“In this economic climate we don’t have the in-house resource necessary to fully specify and implement a factory wide system”

“We can’t wait 18 months to 2 years to gain the cost savings that we know an MES would deliver”

To overcome these barriers, Marco have developed the world’s first ‘off the shelf’ MES solution – Trac-IT MES

The culmination of thousands of man hours of software generation over the past 25 years, this innovative solution satisfies more than 80% of the manufacturing control requirements for a factory wide system for ready meal producers.

The system can be installed into existing plant and brings immediate improvements to the manufacturing environment.

Key Benefits Include:

- Unique ‘off the shelf’ MES functionality
- 75% less time to implement compared with normal MES solutions
- 75% less cost – 80% functionality
- Minimum plant disruption to install
- Improved productivity
- Improved product consistency and quality
- Optimised raw material usage – improved stock control
- Minimised waste
- Eradication of unaccountable losses
- Full electronic traceability throughout the plant
- Improved line control - 100% labelling accuracy



Case Study:

Company: Bakkavor Cucina Sano

Location: Boston, Lincolnshire

Project Objectives: To provide factory wide control

A prime example of the effectiveness of Marco's Trac-IT MES is at Cucina Sano's plant in Lincolnshire, which produces high quality, hand crafted salads, deli products, and ready meals for Marks & Spencer. The system provides complete control and management for the manufacturing site, controlling and tracking the complex ingredient routings in real time, thereby optimising quality, productivity, profitability and traceability.

"Our working environment is dynamic to say the least and requirements can change rapidly. Marco and Trac-IT have been able to respond to this in a timely and efficient manner. This now enables us to use real time data to aid the management decision making process.

In addition, the LOT traceability function means we can confidently identify the exact stock movement for any item through the factory, from Goods In to the final packed product. As an added control, our QA team can now create user defined checks at any part of the process via a PDA linked into the overall system. For instance authorised personnel can accept/reject/quarantine deliveries at Goods In for specified reasons, posting comments as appropriate."

Jon Norman - Cucina Sano IT/IS Manager

MES



All the factory operations are driven and controlled by Trac-IT.

- which products are needed (including packaging)
- the related processes they need to go through, together with
- when and where they are required on the factory floor, and
- who carried out specific tasks

Benefits of using Marco Trac-IT

- Minimised giveaway (<0.5%) - optimised meal composition
- Accurate real-time stock management avoiding 'unaccountable losses'
- Excellent use-by-date management, minimising wastage
- Improved productivity
- Operator performance monitoring
- Label verification avoiding unwanted EPW
- System is 'language transparent' making it ideal for multinational operators
- Rapid return on investment

Contact us for details on our other Profitability Modules:

Recipe Formulation Module
Waste Management Module
'e' Weighing Control Module
Line Control Module
Yield Control Module



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