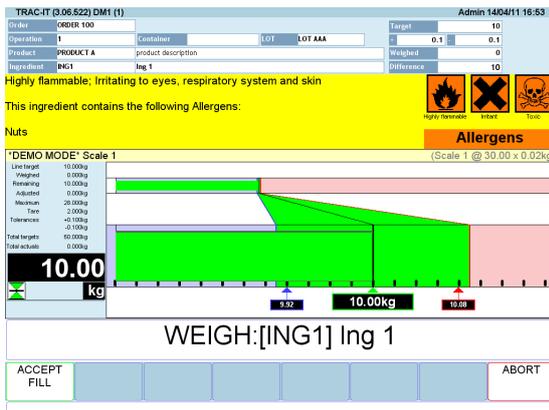




Recipe



Factfile: Trac-IT Recipe Formulation

Recipe Formulation is at the heart of a wide range of manufacturing processes in the flavours and fragrances and chemical industries. In a nutshell, its precision and effectiveness set the benchmark for maintaining product quality, optimising stock management and minimising costly waste in processes that have to rely predominantly on manual recipe assembly procedures.

Manufacturers face a number of critical issues and challenges in this area, with many still relying on time consuming manual paperwork systems to manage the recipe procedure. These are inherently inaccurate and do not provide the necessary control and traceability required in these fast paced dynamic industry sectors. Without accurate, real time factory floor data, ERP/MRP systems run 'blind' and unaccountable losses are inevitable.

The Marco Recipe Formulation Module (RFM) has been specifically developed to manage your manual recipe processes, accurately and repeatably. The system guides operators through the formulation process; ensuring each and every ingredient; each and every sub batch is correctly collated. A key advantage is that it can be implemented as a standalone module within your existing factory structure providing a rapid return on investment.

Marco RFM can be used to control the manual addition of micro ingredients, pre-mixes, sub batches and bulk additions. It is ideal for the preparation of:

- Cosmetics and Personal care products
- Flavours, Fragrances, chemicals, Paints and Inks
- Health and Dietary supplements

How does it work...?

The Marco system manages the whole recipe process from the time a Bill of Materials (BOM) is downloaded to its central DataMaster Terminal through to final mixing. Operator friendly workstation weighing scales, with clear unambiguous graphics, guide the operator through the formulation process. Barcode scanners are used to identify ingredients, premixes and sub batches, ensuring a strict FEFO use by date regime is followed. Simple touch screen prompts guide the user through the recipe process. The weighing of ingredients is controlled via a visual coloured bar graph system, removing the need for operators to concern themselves with actual weight values. Operators cannot proceed to the next addition stage unless correct target weights have been met for the current ingredient. COSHH related parameters for each ingredient are highlighted on the screen, advising operators on all the important factors relating to the actual ingredient being dispensed. The Marco RFM system features include:

- Operator accountability via ID recording
- Use by date compliance
- Stock visibility/availability
- BOM within BOM capabilities
- Ingredient and Recipe validation sign off from allocated users
- Priority scheduling of work orders
- Monitoring of BRC approved suppliers
- Rework routines
- Full COSHH messaging utilising latest GHS symbology



Recipe

Case Study:

Company: International Flavors and Fragrances

Location: UK, the Netherlands and New Zealand

Project Objectives: To ensure recipe consistency and to improve traceability



A prime example of the effectiveness of Marco's Recipe Formulation Module is at IFF's manufacturing plants in the UK, the Netherlands and New Zealand. Today IFF operates in over 30 countries worldwide and is a leading creator and manufacturer of flavours and fragrances for use in products as diverse as fine fragrances, toiletries, soaps, detergents, beverages and food products.

Over the past ten years, Marco and IFF have developed a close and very successful working relationship engendered by a joint desire for perfection in manufacturing. The Marco Recipe Formulation Systems are integrated with IFF's global SAP ERP installation, ensuring real time data from the factory floor is used to best effect within SAP to provide a 'measure, control and improve' environment.

Given the complexities of the IFF recipes, most of the formulation is based on manual additions, whilst final product blending typically requires the regrouping of up to ten sub-batches. The Marco RFM system is aimed at providing full control and traceability at every stage, ensuring that the correct ingredient is selected and the correct amount added for each recipe step.

Scheduled work plans are downloaded to the workstations automatically from SAP and these are then forwarded to the relevant DataMaster workstations. Operators select the job they wish to complete and are prompted for the first ingredient. They then confirm the correct raw material selection via bar code scanning, thus ensuring that the correct batch/lot has been selected and recorded.

"The Marco RFM system, in combination with the mobile workstations, allows us to securely and accurately 'pour where we store'. Marco personnel continue to take the time to listen and understand our requirements. This ability together with their enthusiasm, ingenuity and innovation is ensuring ongoing success."

Toine Blankers IFF

Contact us for details on our other Profitability Modules:
Waste Management Module
Yield Control Module
Average Weight Module
Line Control Module



United Kingdom

Marco - Enterprise Way - Edenbridge - Kent - TN8 6HF
Telephone - +44 (0) 1732 782380
E-mail: info@marco.co.uk - Website: www.marco.co.uk



Netherlands

Marco - Sprendlingenpark 23 - 5061 JT Oisterwijk
Telephone: +31 (0) 13 522 0435
E-mail: info@marco.co.uk - Website: www.marco.co.uk/nl



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