Alithya

FULLSCOPE IS NOW PART OF ALITHYA

Microsoft Dynamics 365 for Food and Beverage

Benefits

BALANCE PRODUCTION WITH DEMAND FOR GREATER PROFITABILITY. Use rebate promotion functionality to drive sales, manage trade promotion spend, compare sales against inventory to adjust production as needed and eliminate waste by distributing inventory in optimal sequence using shelf life tracking and planning.

HELP MANAGE SAFETY, QUALITY, AND COMPLIANCE REQUIREMENTS. Document standard processes and track operations to meet detailed regulatory requirements of the U.S. Food and Drug Administration (FDA).

MANAGE INVENTORY WITH PRECISION. Centrally manage co-products and by-products in your formulas and recipes, access inventory status for any item at any time and assign production, overhead costs to formula items and co-products.

REDUCE MANUFACTURING AND LABOR COSTS. Monitor operations at a detailed level by keeping a close watch on yields and labor and tracking material usage, and plan production shifts to maximize capacity while k customer commitments.

MAXIMIZE YOUR IT INVESTMENT. Tight integration with other Microsoft products extends Dynamics 365 capabilities to help ensure a fast ROI.

MICROSOFT DYNAMICS 365 FOR FINANCE AND OPERATIONS CAN PROVIDE FOOD AND BEVERAGE THE TOOLS THEY NEED TO PLAN FOR DEMAND, HELP MEET QUALITY AND COMPLIANCE STANDARDS, AND MANAGE THEIR INVENTORY WHILE MAINTAINING EXCELLENT CUSTOMER SERVICE.

Microsoft Dynamics 365 can help you optimize production processes, speed the flow of goods, and meet your delivery commitments. With access to real-time inventory levels, you can adjust your forecasts and inventory to help ensure adequate supply for demand. Microsoft Dynamics 365 also provides lot tracking, specification management, and production statistics reporting so you can detect and address problems early and consistently produce high-quality products.

With robust planning and analysis tools in Microsoft Dynamics 365, you can model and manage an unlimited number of inputs and outputs through a recipe and formula management system. The business intelligence it delivers helps you to make timely adjustments in response to changes in the market and commodity prices. By effectively managing processing of costly ingredients, you can minimize overruns and short runs to reduce waste and meet customer demand.

If you have deeper food industry requirements, Fullscope can help you address things like managing the purchase price for potency items based on the level of concentration; managing the inventory levels of active ingredients; batch order picking adjustments and recommendations based on raw material potency; shelf life and/or inheritance of raw material characteristics; scheduling based on desired product sequencing on critical resources so as to minimize changeovers and improve production capacity utilization, and more.

Microsoft | Dynamics 365

Operations
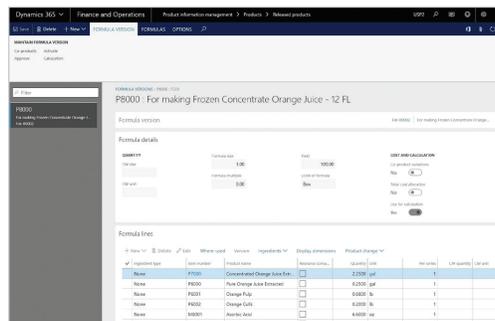
Easily create and manage recipes, review and maintain important information about the recipe and its individual ingredients.

Features

APPROVED VENDOR CAPABILITY	Manage the vendor approval process per item with effective and expiration dates per item to ensure proper screening and compliance, and establish multi-level pricing for approved vendors.
ATTRIBUTE TRACKING AND DYNAMIC FORMULA ADJUSTMENT	Define and maintain an unlimited number of qualitative and quantitative attributes at the product and lot levels. Adjust formulas based on predefined ratios and scaling.
BATCH ATTRIBUTES (LOT CHARACTERISTICS) & INHERITANCE	Configure items in a manner where their products qualitative and quantitative characteristics and shelf life information can be inherited by the manufactured items from their ingredients.
BATCH BALANCING	Allow production formulas to generate adjusted pick lists with quantities based on available lots of active (potency) ingredients, which may adjust other ingredient quantities automatically to insure the correct concentration of active ingredients and offsetting materials.
BATCH DISPOSITION	Restrict certain processes from using certain lots of inventory while being able to allow other processes from using or having visibility to the same. For example when inventory is newly received into the warehouse, it may have to be put on a temporary hold from shipping but should be available or visible for planning as being on hand or for customer reservations.
CATCH WEIGHT AND RECIPE-BASED UNITS OF MEASURE (UOM)	Track and manage inventory simultaneously using two different UOMs, such as weight and rolls, or area and pieces. Use product current measurements rather than UOM conversion routines to increased visibility of inventory. Capture and use-as-produced "weights" or measurements to ensure accurate inventory management and costing.
CENTRALIZED QUALITY CONTROL AND REGULATORY SUPPORT	Use integrated quality control and lot traceability to link raw materials through the production process to final delivery. Support Hazard Analysis and Critical Control Points (HACCP) safety guidelines and U.S. Federal Drug Administration (FDA) requirements.
CO-PRODUCT/BY-PRODUCT MANAGEMENT	Support co-product and by-product planning and tracking to help optimize decisions, including analyzing the attributes and costs of co-products and burden from by-products, as well as crediting those values to the appropriate finished goods.
CUSTOM ITEM AND DIMENSIONALITY STRUCTURE	Define multiple inventory dimensions and gain insight into the dynamics of your stocking practices, including packaging codes, variations to the main item, lot management, and inventory status. Conduct comprehensive "where-used" analysis, including alternate formula and recipe tracking.
CUSTOM PRODUCT FORMULA AND PACKAGING CAPABILITIES	Provide your customers with increased packaging flexibility by defining effective UOM. Enable customers to request multiple quality specifications per product while maintaining inventory visibility. Support highly flexible configurations and packaging types while combining similar products in production to improve machine utilization.
DEMAND DRIVEN SUPPY NETWORK	Model and manage an unlimited number of inputs and outputs through recipe and formula management system. Define all of the resources of production including ingredients, co-products and by-products, machine, labor, utilities, and quality assurance variables.
DETAILED PRODUCTION COST ANALYSIS	Analyze and monitor production cost and requirements for each component of a sales order using graphical representations of multi-level formulas and recipes.
DISSASSEMBLY (REVERSE BILL OF MATERIAL (BOM))	Manage the break down or processing of one or more material inputs to multiple end items through a single production process.
ENHANCED PICKING	Pull inventory in optimal sequence, employing "best before" management, and enabling customer service to ship lots that arrive with the correct amount of shelf life remaining. Employ either first expiry/first out (FEFO) or first in/first out (FIFO) calculations for inventory reservation and picking, reducing inventory and eliminating waste.
FLEXIBLE PLANNING AND SCHEDULING TOOLS	Quickly adjust product mix to respond to changes in demand. Estimate the impact of dif-ferent sales scenarios using "what-if" simulations. Schedule multiple package types and consider recurring or rework products when scheduling. Deploy finite or infinite capacity and materials scheduling, backward or forward scheduling, detailed scheduling by hours and minutes, or scheduling by day.
MANUFACTURING PROCESS VALIDATION	Accelerate and simplify compliance with requirements from regulatory agencies such as the FDA by validating manufacturing processes.
PROMOTIONAL GOODS	Accelerate and simplify compliance with requirements from regulatory agencies such as the FDA by validating manufacturing processes.
VARIABLE INVENTORY AND ORDER TRACKING	Monitor inventory using multiple units of measure to manage inventory units as well as packaging units. Track order status using real-time updates on net purchasing, production and capacity requirements, and graphical symbols for each level of the formula. Use batch disposition codes to determine the availability of inventory for reservation, picking or shipping transactions of various inventory transactions.
YIELD PLANNING AND TRACKING	Establish standards for yield using formulas and then using Microsoft reporting tools, track and report actual yields against those standards to quickly identify out-of-tolerance conditions, isolate the cause, and take corrective actions.