



Infor Food & Beverage for Meat & Poultry

Industry-specific solutions to help you deliver quality products, drive efficiency, and achieve profitable growth



Meet your customer demands, manage a complex series of packaging and labelling demands, control plant production, and quickly adjust scheduling based on your available raw materials.

Accelerate your speed to market

Grass-fed beef. Free-range chicken. As a meat and poultry manufacturer, not only do these descriptions of beef and chicken define the products you deliver to retailers, but they also illustrate the processes that make up your entire supply chain—from farm to fork.

Today's food shoppers are better informed than ever before. As a meat and poultry producer, that means you need to make cost-effective decisions about how you offer quality food. To meet these consumer demands, you need to process meat and poultry in a manner that is ethical, humane, and efficient.

As a beef or chicken processor, you breed your own animals and place them with farmers under supply contracts, raise your livestock on industrial farms, purchase from independent farmers—or use some combination of these approaches. You're managing seasonal cash flows, worker safety, government food and safety regulations, and waste disposal. These are all significant expenses that can hinder the speed with which you deliver perishable products to retailers.

To succeed, you must be able to track and trace the food in your supply chain, manage a complex series of packaging and labeling demands, control plant production, and manage the specifications for a huge number of SKUs. You need industry-specific tools to manage these complex processes.

With Infor® Food & Beverage for Meat & Poultry, you get the most powerful, purpose-built, and complete suite of solutions developed specifically for meat and poultry manufacturers. With tools and functionality explicitly engineered for your industry, you can:

- Increase your speed to market to ensure you deliver fresh products.
- Minimize waste with carcass balance optimization.
- Continuously improve production, operations, and planning.
- Simplify and expedite your regulatory and customer compliance needs.
- Lower your overall costs.

Anticipate your industry-specific needs

Infor Food & Beverage is the market-leading solution for meat and poultry producers because Infor is unmatched in its understanding of your needs. We know that manufacturing in a meat or poultry processing plant is subject to multiple variables that aren't inherent in most manufacturing operations.

Beyond the typical operational costs of labor and energy, seasonal cash flows, and waste disposal costs, you must also deal with variables unique to your industry. Like staying compliant with federal regulations to ensure the safety of your products and reduce

recalls; or, operating plants and slaughterhouses that offer safe working conditions and low employee turnover. And, to lower the risk of foodborne illness and to exceed federal requirements, you need to be able to track and trace each cut of meat or poultry directly back to its source as well as through the distribution supply chain.

At the same time, you need to deliver a quality product to the retailers and butchers who rely on you—each and every time. With Infor Food & Beverage, you can improve efficiency and responsiveness by addressing unique variables and industry requirements, including shelf life, aging, catch weight, regulatory compliance, and lot tracking. Our solution captures your unique requirements—and it's built for speed.

Deliver supply chain results now

With Infor Food & Beverage for the meat and poultry industry, you get information and analysis capabilities that can help you get your products to market faster than your competitors. You'll be able to streamline your sourcing process, manage your inventory more effectively, and strengthen your collaboration with suppliers, partners, and customers.

You'll also be equipped to lower your production and distribution costs, while strengthening your distribution processes, to improve your efficiency and customer service levels, and the performance of your supply chain. Best of all, you'll find that you can take your meat and poultry business to an entirely new level thanks to Infor's specialized tools for meat and poultry processors.

With Infor solutions, food & beverage companies like yours can apply advanced mathematical algorithms to get optimized answers to your difficult supply chain scenarios.

This optimized solution uses modeling capabilities to evaluate countless permutations quickly, weighing each against a common basis—cost or margin—and recommending the option that best meets your specified business requirements (minimum inventory or off-cuts and maximum service, for example). As a result, you can improve the efficiency and flow of your supply chains.

Infor supply chain optimization techniques are particularly suited to complex logistical problems, where there are many known options and outcomes, and a cost or margin basis can be established against each.

You get industry-specific advanced planning functionality that provides you with industry-specific software that helps

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address the complex carcass balance planning challenge meat and poultry producers like you face.

Our solution selects the best option to maximize customer service while balancing supply and/or purchase options against customer demand. This is done within the capacity constraints of your plant and provides early visibility into excess meat cuts and the shelf-life window in which these must be sold. As a result, you'll have less waste and be better able to control of costs.

The optimizing capability lies at the heart of the solution, storing all of the complex relationships between supply and demand, including:

- Demand—forecasts and/or orders
- Debone specifications—inverted BOM with yielded cut options
- Retail or food service pack options
- Required service level agreements—by customer
- Supply—production and/or purchasing
- Production capacities—by site/line
- Production options—overtime/outsourcing/routing options
- Process constraints—e.g., carcass must be chilled for a minimum of 24 hours before cut
- Blending
- Shelf life
- Inventory
- Costs or profit margins

Infor Food & Beverage combines traditional forecasting with statistical analysis to provide the most accurate forecasts possible—at individual SKU levels—based upon historic trends and adjusting for seasonality.

With Infor, you can create forecasts that are:

- Developed at any level—SKU, product family, customer or channel, geography, etc.
- Expressed in any unit of measure—cases, weight, and revenue
- Developed with flexible bucketing—daily, weekly, monthly

Users can incorporate the effect of promotions into the forecast through the solution's extensive demand analytics capability, which permits detailed, graphical analysis of demand patterns and helps judge the success of promotional campaigns.

You can share Collaborative Planning, Forecasting, and Replenishment (CPFR) techniques via the Internet. When you can collaborate more closely within your organization, you can reduce uncertainty in demand and amplification in demand throughout your supply chain.

With Infor, you have decision-making tools that evaluate all of your options, all the time, balancing supply, demand, capacity and profit, so you can determine how to achieve your goals quickly.

Changing the face of business software

When you factor in the limited shelf life of incoming raw materials from your suppliers and industrial farms, as well as your many finished products and cuts, the result is a highly complicated operation that requires a highly agile solution engineered to quickly adapt to change.

Infor Food & Beverage for the meat and poultry industry is built on ground-breaking technologies that deliver new levels of usability, connectivity, and insight so you can manage all of your business processes more efficiently. Our software is based on the latest advances from both the consumer and enterprise worlds, changing everything you thought you knew about business software.

Track and trace

With Infor Food & Beverage, you'll have track and trace tools to reduce the risk of meat or poultry contamination and meet quality and compliance mandates—including

**"Infor solutions have enabled Harris Ranch Beef to significantly reduce costs through accurate materials projections."
— Randall Dehart, IT director, Harris Ranch Beef**

label production. To provide you with early and quick detection of problems, Infor Food & Beverage includes alerting and rapid escalation technologies. You can also perform lot and sub-lot track and trace throughout the supply chain for quick recall identification.

Mobile

Put the power of your Infor solutions on your tablet or smartphone, so you can be productive anytime, from anywhere. Sales managers can view up-to-date information on customer orders and shipments, staying on top of critical information. Production managers can be in one plant, yet track the progress in another. With Infor mobile applications, out of the office doesn't mean out of touch.

Social

Using our social collaboration capabilities, you can transform the way your company works. Imagine being able to work together on the same project or document in real-time. Finance managers can work on the same budget application simultaneously. Sales staff can work together on a new quotation. R&D can share new product launches with any production location. Your entire organization can work in communities of shared interests, collaborate more effectively, improve processes, act faster, be more productive, and get better results.

Meat and poultry producers like you can respond quickly and profitably to disruptive events in your supply chain, minimize safety risks and the rising costs of compliance, and make the most of your precious production resources. With these tools, you'll gain greater control over your operations to boost profitability. And, because you'll be able to react to change faster than your competition, you'll be positioned to capitalize on new market opportunities.

Drive profitable growth

Leading manufacturers in the food and beverage industry rely on Infor Food & Beverage to drive efficiency and profitable growth. With Infor Food & Beverage, you can increase your company's agility, reduce your supply chain risks, and deliver quality each and every time.

Infor Food & Beverage helps you to produce consistent quality and compliant products to allow your organization to satisfy shifting demand, adapt to volatile market dynamics, and meet your goals faster.

With Infor Food & Beverage for Meat & Poultry, you can:

- Meet your customer demands, while minimizing shelf life issues with push-pull planning.
- Track and trace the food in your supply chain, manage a complex series of packaging and labeling demands, and control plant production.
- Optimize the usage of all your incoming raw materials.
- Evaluate all of your options, all the time, balancing supply, demand, capacity and profit.
- Quickly adjust scheduling based on your available raw materials to improve order fill rates and decrease waste by using daily and hourly forecasting and planning



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About Infor

Infor is fundamentally changing the way information is published and consumed in the enterprise, helping 70,000 customers in more than 200 countries and territories 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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