

Infor Food & Beverage for prepared and chilled foods

Improve your daily process for maximum freshness, quality, and customer appeal



Minimize stock outages and out-of-code products by gaining continuous insight into immediate supply and demand with advanced solutions from Infor.

Fresh success

Today's consumers demand fresh foods, conveniently packaged, at consistently high quality. If you sell prepared and chilled foods, you walk a tightrope—you have to meet customer's exacting demands without making too much of the wrong product or too little of the right product, all while managing unpredictable raw material costs and availability. What's more, consumer tastes change constantly, so last month's hit product could be next month's costly write-off. There's no substitute for sophisticated, real time planning and reliable execution systems that help you satisfy customer tastes while maintaining quality, consistency, and safety.

Better variety

Many of the world's most successful food and beverage companies turn to Infor® software to help them manage the unpredictability of the food industry, while delivering great products profitably. From cutting edge operational and financial management solutions, to our innovative Infor 10x collaboration technologies, to advanced product lifecycle software and powerful asset management systems, Infor has the deep food and beverage experience that you need in a technology partner in order to stay competitive in this dynamic industry. Infor solutions help you maintain the highest standards of product quality and ensure food safety.

Unlimited breadth

Successful fresh food planning hinges on managing a few hours between planning and execution. Infor solutions give prepared and chilled food companies unmatched power to help manage the top challenges of the industry, including:

- Ultra-short shelf life—Most products in this category measure shelf life in days, versus weeks or months. Planning periods can get even shorter depending on facilities, seasonality, and inventory levels. With our new Infor M3 Fresh Food Planner module, you get powerful planning capabilities to adjust your planning on a daily basis, or even more than once a day, depending on what your growers or suppliers can offer.
- Quick distribution window—Short shelf-life also means you need to get your products to market quickly. With Infor solutions for warehouse management and access to direct store delivery services, you get tools to help speed your process, improve quality, and keep you in control.
- Variable availability of raw materials—Consumers
 want fresh products all year but growing cycles
 don't always oblige, a dilemma that leaves you to
 cope with the difference. With Infor planning and
 scheduling solutions, you can sort out the most
 efficient and cost-effective choices for production,
 product mix, and distribution by streamlining and
 accelerating your planning process so that you
 make better decisions faster.

• Quality and lot tracking—Nobody wants to be associated with news stories about food-borne illness or product recalls. With Infor Optiva product lifecycle management software, you can maintain quality control over recipes and labels to help ensure that the products you produce always comply with labeling and regulatory requirements. In addition, you can use Infor M3 Graphical Lot Tracker for traceability to the lot and sub-lot level, so that you can react quickly and effectively at the first sign of a problem, before putting your reputation and your customers' health at risk. If one of your suppliers has a quality or safety problem, Infor solutions can help you rapidly identify exactly how and where that problem affects you and helps you address the issue immediately.

In addition to offering unparalleled capabilities linked to the specific requirements of the prepared and chilled food industry, with Infor 10x technology, you get an unmatched user experience that incorporates contextual intelligence, built-in collaboration, and social business features. Infor solutions also connect automatically through Infor ION®, our innovative integration and business process technology, which allows you to extend your solution to include a virtually unlimited range of capabilities by connecting to other Infor and non-Infor solutions.

Improved process

When you compete in an ultra-short shelf life environment you can't afford to waste precious hours. You can stay ahead of customer demands and seasonal changes with Infor Food and Beverage solutions for prepared and chilled foods and compete more effectively now and in the future. You'll improve your daily process of acquiring, processing, and distributing your products for maximum freshness, quality, and customer appeal.



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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 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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