Prevent operator hand scaling mistakes from eroding your profit margins! Introduce consistently accurate ingredient weighing by ‘enforcing’ tolerances. Invest in ‘Vantage Formula Control & Traceability’ from SG Systems LLC.

......read on!!
At SG Systems we believe that taking control of the hand scaling processes in your facility, is an opportunity to improve product consistency, reduce spoiled batches and provide instantaneous lot & batch number traceability.

*Bringing Profitability into Traceability*
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Who is SG Systems LLC?

SG Systems LLC, Dallas has over 50 year of experience servicing the needs of the food industry in the US.

Located in Dallas, our innovative traceability solutions are relied upon in over 1000 food companies worldwide.

Companies, large and small view SG Systems as pioneers in innovative traceability and data capture solutions.

We specialize in looking for opportunity to increase yield, reduce wasted ingredients and monitor operator productivity, delivering maximum ROI for our customers.

Above all, our solutions are supported by over 300 Field Technicians nationwide.
What is ‘Vantage’ Formula Control & Lot Tracking System

Uniquely positioned within the bakery market place, the ‘Vantage’ Formula Control & Lot Tracking System is a combination of software and hardware designed to control the production formulation process.

It eliminates hand scaling errors, improves weighing accuracy and collects and verifies ingredient lot traceability information to provide you with concise records in line with the latest FDA traceability legislation.

The hardware is a combination of touch screen PC’s, scales and label printers which are located on the product floor to capture and control batch weighing, lot number, HACCP & SOP traceability.
Why Bakeries choose SG Systems for Formula Control?

You can judge us by the company we keep.

“With over 1500 systems installed across the globe, the Vantage system has evolved from a simple formula control system into a complete traceability system which provides quality assurance in line with the most stringent BRC and FDA regulations.

The System is easy to use and delivers and ROI through reducing the opportunity for user error and ingredient over scaling.

Vantage takes advantage of operator weighing and uses the process as a centre to control inventory, record lot and batch traceability and deliver and ROI through the elimination of scrap batches and operator over scaling.”
‘Vantage’ Traceability – Bridging the GAP?

Vantage Traceability is a unique combination of software and hardware designed to download production schedules from your existing ERP / MRP package and bridge the ‘gap’ between management teams and the shop floor (or work stand alone).

Connecting the shop floor operations provides management teams with up to date real time information and lot traceability relating to actual ingredient usage on the production floor.

Each batch that is weighed and labeled using ‘Vantage’ captures Ingredient Lot Number, quantity & weight information for full electronic Lot & Batch number recall potential.
‘Vantage’ Traceability – Bridging the GAP?

From the ‘Vantage’ production floor terminals (below), Operators select from a job schedule (relevant to the area and terminal). Once the order is selected, the terminal downloads the ingredients required and their associated target weights.

Lot Numbers are recorded for each weighed, bagged or bulk ingredients and recipe messages can be set to capture critical information, such as SOP and HACCP questions.

The Terminals can communicated in up to 5 languages to gain instant shop floor acceptance.

Durable ‘Vantage’ Industrial Touch Screen is tested to 10,000,000 touches (which lasts a long time!).

The unit can be washed down and the coating is FDA compliant for use in the Food industry.

Operator Training is minimal.

Simple to use screens are designed to prompt the operator through the weighing process, one ingredient at a time – ensuring that the weighing tolerances are adhered to.

Operators cannot move onto the next ingredient until the target ‘green zone’ is hit.
‘Vantage’ Shop Floor – Receiving Ingredients

Ingredients received into your facility can be logged and recorded. Each received ingredient has its weight, expiration date, location, supplier and lot number recorded.

Labeled ingredients can be scanned into the formulas at the weighing points or mixers to carry the traceability from raw inventory into its associated batch.

Ingredients weighed out have their status updated in real times to enable you to achieve self maintaining inventory levels.
‘Vantage’ Shop Floor – Formula Control & Batch Traceability

The Vantage Formula Control System has the ability to interface to label printers to uniquely identify each formulation which is weighed, regardless of how many containers the batch is weighed into.

Each terminal will display the production plan (formulas to be weighed and the batches required). Operators are forced to weigh within the tolerances programmed for each ingredient. Ingredient lot numbers can be captured (or scanned) and their inventory levels reduced accordingly, as the ingredients are used within a batch. Non weighed items can be captured too.

![Example of label production](image)
‘Vantage’ Traceability – view the Production Schedule live

Below is an example of an auto generated ‘Production Schedule’ Report.

Once generated, it gives a live view of the status of the formulas scheduled to be weighed by production floor operators.

‘WIP’ – meaning ‘work in progress’ allows you visibility of the batches which are currently being weighed by operators on the production floor.

![Production Schedule Table]

Report Created: 12/12/2009 5:09:47 PM
‘Vantage’ Traceability – which ingredients did we use?

Below is an example of a report generated by the ‘Vantage’ Management Software. The report provides an accurate analysis of the formula makeup, split by ingredients and their associated lot number and weights.

This particular example details the Operator Messages which have been captured and the operator who responded to them.

Complete traceability is now simple and operator friendly.
‘Vantage’ Traceability – where did my ingredients go?

Below is an example of an example of an auto generated ‘Ingredient Lot Number Report’

In the event of an ingredient recall, simply select the ingredient and enter the lot number into the software and a report will be generated which details the batches which need to be pulled.

The report gives a detailed breakdown of which formulas used the lot number in question and the exact quantity of the lot number used within the affected formulations.

The total weight at the end of the report enables you to understand the ‘size of the problem’
‘Vantage’ Traceability – which operators weighed batches?

Below is an example of a report generated by the ‘Vantage’ Management Software, The report provides an accurate analysis of the which operators were responsible for weighing our individual batches.

It details their accuracy and time to complete each formula.

As the reports are hyperlinked together, simple click on a catch number to interrogate the database to view the details of each batch in question.

Complete operator accountability.

```
Operator Shift
12/9/2009 to 12/12/2009 11:59:00 PM

Operator: 0 Stuart Hunt

<table>
<thead>
<tr>
<th>Batch</th>
<th>Recipe</th>
<th>Target Qty</th>
<th>Net Qty</th>
<th>Achieved (%)</th>
<th>Time to Complete</th>
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</thead>
<tbody>
<tr>
<td>2055</td>
<td>Brown Bread</td>
<td>4.000</td>
<td>3.970</td>
<td>99.25</td>
<td>00:03:05</td>
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<tr>
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<td>3.970</td>
<td>99.25</td>
<td>00:02:48</td>
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<tr>
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<td>4.000</td>
<td>100.00</td>
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<tr>
<td>2060</td>
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<td>1.250</td>
<td>0.480</td>
<td>38.40</td>
<td>00:00:00</td>
</tr>
</tbody>
</table>

Operator: 1 Paul Smith

<table>
<thead>
<tr>
<th>Batch</th>
<th>Recipe</th>
<th>Target Qty</th>
<th>Net Qty</th>
<th>Achieved (%)</th>
<th>Time to Complete</th>
</tr>
</thead>
<tbody>
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** End of Report **
‘Vantage’ Traceability – Shipping Traceability

Each formula which is weighed can be converted to finished products.

Once in a ‘finished product’ stage, the products can be linked to sales ordered (and integrated to your ERP o Accounts System).

This integration, provides you with factory wide visibility across your production formulation process.

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**Product Dispatch Report**

<table>
<thead>
<tr>
<th>Report Created:</th>
<th>02/12/2008 11:22:40</th>
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<tbody>
<tr>
<td>Manufacturing Batch Number:</td>
<td>2265</td>
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<tr>
<td>Finished Stock Lot Number:</td>
<td>22</td>
</tr>
<tr>
<td>Product Code:</td>
<td>KWL</td>
</tr>
<tr>
<td>Product Description:</td>
<td>Kingsmeal White Loaf</td>
</tr>
<tr>
<td>Date/Time Finished Product Received:</td>
<td>06/11/2008</td>
</tr>
<tr>
<td>Expiry Date of Finished Product:</td>
<td>06/18/2008</td>
</tr>
</tbody>
</table>

**ORDER – 17**
Peartree Foods LLC
Delivery Date: 06/11/2008
Allocated 0  Picked 0  Dispatched 900 Loaf

**ORDER – 22**
Hillhouse Foods LLC
Delivery Date: 06/12/2008
Allocated 0  Picked 220  Dispatched 740 Loaf

**ORDER – 24**
Soup Spoon Foods LLC
Delivery Date: 06/13/2008
Allocated 222  Picked 0  Dispatched 0 Loaf

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**End Of Report**
'Vantage’ Traceability – Return on Investment

Vantage Traceability can link to scales directly to optimize weighing and helping to reduce product giveaway caused by operators overweighing.

The ROI (Return on Investment) is high, because it forces Operators to weigh accurately and within management set tolerances.

Ingredient savings can be between 2 & 10% depending on your product and process.
Understanding your process

At SG systems we understand that although there are lots of similarities in the Baking Industry, there are also lots of subtle differences which make your process unique.

Using off the shelf ‘building blocks’ SG Systems conduct an evaluation of your process and present you with a solution which is both practical and easy to use.
Critical Information Update

SG Systems post advice on a regular basis giving tips on improving your process and conforming to legislation. Keep up with us on Twitter for up to date information.

http://twitter.com/SGSTraceability
Contact us

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