

Baking



Quality Improvements and Visibility for Food Manufacturer

Challenge

Faced with batch-to-batch quality variations and inconsistent process execution, a European baked goods manufacturer sought better inventory line of sight and training for new operators without productivity loss.

Solution Overview

The manufacturer turned to GE's Proficy software solution, an integrated platform for Batch execution, MES automation and visualization.

The solution provided enhanced end-to-end traceability of ingredients, processing conditions and quality data—all linked to each production lot—enabling better control into manufacturing processes.

Proficy also enabled more visibility into the actual use of raw materials to improve materials planning, and deeper understanding of material costs for each product line for better planning and execution.

Results

With Proficy, the food manufacturer improved quality, gained better line of sight into inventory, and leveraged traceability of its products from the bakery to the store. Other results include:

- Improved materials planning
- Enhanced inventory accuracy
- Reduced waste and costs
- Faster, more efficient training