



## Factfile: Trac-IT Recipe Formulation Module

Recipe Formulation is at the heart of a wide range of manufacturing processes in the food and beverage industries. In a nutshell, its precision and effectiveness set the benchmark for maintaining product quality, optimising stock management and minimising costly waste in processes that have to rely predominantly on manual recipe assembly procedures.

Manufacturers face a number of critical issues and challenges in this area, with many still relying on time consuming manual paper work systems to manage the recipe procedure. These are inherently inaccurate and do not provide the necessary control and traceability required in these fast paced dynamic industry sectors. Without accurate, real time factory floor data, ERP/MRP systems run 'blind' and unaccountable losses are inevitable.

The Marco Recipe Formulation Module (RFM) has been specifically developed to manage your manual recipe processes, accurately and repeatably. The system guides operators through the formulation process; ensuring each and every ingredient; each and every sub batch is correctly collated. A key advantage is that it can be implemented as a standalone module within your existing factory structure providing a rapid

return on investment.

Marco RFM can be used to control the manual addition of micro ingredients, pre-mixes, sub batches and bulk additions. It is ideal for the preparation of:

- Beverage syrups
- Sauces, pastes, dressings, preservatives and gravies
- Dough and cake mixes

### How does it work...?

The Marco system manages the whole recipe process from the time a Bill of Materials (BOM) is downloaded to its central DataMaster Terminal through to final mixing. Operator friendly workstation weighing scales, with clear unambiguous graphics, guide the operator through the formulation process. Bar code scanners are used to identify ingredients, premixes and sub batches, ensuring a strict FIFO use by date regime is followed. Simple touch screen prompts guide the user through the recipe process. The weighing of ingredients is controlled via a visual coloured bar graph system, removing the need for operators to concern themselves with actual weight values. Operators cannot proceed to the next addition stage unless correct target weights have been met for the current ingredient. COSHH related parameters for each ingredient are highlighted on the screen, advising operators on all the important factors relating to the actual ingredient being dispensed. The Marco RFM system features include:

- Operator accountability via ID recording
- Use by date compliance
- Stock visibility/availability
- BOM within BOM capabilities
- Ingredient and Recipe validation sign off from allocated users
- Priority scheduling of work orders
- Monitoring of BRC approved suppliers
- Rework routines
- Full COSHH messaging utilising latest GHS symbology
- Allergen warnings displayed at operator terminal for specific ingredients