

MARCO TRAC•IT®

Recipe Formulation Module

GRM



LCM



RFM



YCM



MES

PDD



INDUSTRIES



FRESH PRODUCE



CONVENIENCE FOOD



FLAVOURS & FRAGRANCE



MEAT



SEAFOOD



RECIPE BOX



BAKED GOODS



WELLNESS



COSMETICS

MARCO®

AN **///ATS** COMPANY

Ensuring product quality and minimum waste

Key features of RFM

- Step-by-step guidance through the formulation process
- Functions through MARCO's high precision DataMaster workstations
- Live, accurate data reporting
- Health and safety messaging through HSE/GHS hazard symbols and phrases

Benefits of RFM

- Easy to use, operator friendly workstations
- Increases speed and precision of the ingredient mixing process
- Minimises costly waste
- Ensures the safety of operators through real-time hazard warnings
- Eliminates time-consuming paperwork
- Accurate live weight and stock level data
- Increased management insight
- Increased production speeds from day 1

The **MARCO Trac-IT® Recipe Formulation Module** ensures your staff consistently adhere to a template of how to handle and mix recipe ingredients within the production facility.

Recipe Formulation is at the heart of a wide range of manufacturing processes in the food and beverage industries. 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 paperwork 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.

MARCO TRAC•IT® Recipe Formulation Module

The **MARCO Trac-IT® Recipe Formulation Module** has been specifically developed to manage the manual recipe processes, accurately and repeatedly. The system guides operators through the formulation process ensuring each ingredient and each 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.

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

