# Yield Control Module













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**SEAFOOD** SEAFOOD





WELLNESS

COSMETICS







LCM







# Real-time control of the food assembly process

# MARCOTRAC • IT® Yield Control Module

## Key recorded factory floor data includes:

- Operator accountability via approved ID
- Number of weighings completed over time/per operator
- Total quantity of input ingredients allocated to any particular line
- Actual amount used at each workstation/ line
- Weighing trends by operator/line
- Rapid access to electronic traceability
- Yield data by batch run/total production

### **Benefits of YCM**

- Eradicate giveaway/overpack
- Improved productivity (by 30%)
- Reduced transport costs
- Reduced waste
- Increased profits
- Rapid return on investment (12 months/1 Seasonl
- Total control over production

The MARCO Trac-IT® Yield Control Module has been specifically developed to provide comprehensive management data, allowing you to measure and control your ready meal process.

Our appetite for freshly prepared, nutritional 'ready meals' has grown dramatically over the past decade. To satisfy the consumer, meals and snacks need to be visually attractive, tasty, nutritional and sensibly priced.

To meet these parameters food manufacturers have to meet a variety of tough challenges, targets and legislative obligations. To remain competitive and profitable in such situations manufacturers must have real time control of their assembly process.

Yield Control management is an essential part of the overall meal assembly process. Unwanted giveaway in terms of too much of a particular ingredient being added to a meal can impact on how the product looks and tastes as well as affecting profitability.

#### How does it work

The MARCO system uses MARCO operator friendly workstations to de-skill the manual meal assembly process. These workstations typically work in take-away mode, whereby operators remove the required amount of any meal component from trays placed on the weighing platform. The simple-to use traffic light system quides operators as the meals are assembled, ensuring individual component target weights are kept within very close tolerances.

Automatic Optimisation (AO) software continually monitors weighings at individual stations and adjusts target weights to keep the average weight addition and finished meal weight on target.

The operators are unaware of these subtle changes and continue to weigh out ingredients consistently to the 'green/accept light'. The module automatically produces accurate yield data over user-defined periods by batch run and total production.







