MARCO install factory control solution for Bakkavor

MARCO install a ground-breaking factory control solution at Bakkavor's Cucina Sano plant in Lincolnshire, which produces high quality, hand-crafted salads, deli products, and ready meals for premium retail chain, Marks & Spencer.

MARCO's Trac-IT® Manufacturing Execution System (MES) provides complete control for food production sites, controlling and tracking the complex ingredients in real time, thereby optimising quality, productivity, profitability and traceability.

There are currently five meal assembly lines within the Bakkavor plant, fitted with 40 portion control workstations operating in 'takeaway' mode. This allows for fast and accurate portion control producing less waste and minimal overpack.

The workstations are connected via a secure link to a central editor terminal. The terminal logs information from each individual workstation allowing managers to continually monitor operator performance in real time. The MARCO workstations are highly effective and simple to use, using a coloured indicator light bar, giving immediate visual indication of whether the amount of product added to a tray is over, under or within weight tolerance.

The operators simply pack to the 'green light'. This system is 'language transparent' making it ideal for multinational operators.

Finished products move into the despatch and collation area where, using MARCO's Trac-IT® Line Control Module (LCM), barcodes are scanned to ensure that the correct product is in the correct pack, preventing costly return-to-manufacturer (RTM) scenarios or emergency product withdrawals. LCM is an automated inspection system that ensures all products are correctly packaged, labelled and coded before leaving the facility.

> " **The Cucina Sano operation is highly complex and we need to deal with rapidly changing product requirements in different pack formats.**
>
> **The relationship with MARCO has strengthened over the past two years and the added security now delivered by this latest innovation brings greater levels of confidence for Cucina Sano and in turn for our customer and their consumers.**
>
> **We are confident that wrongly labelled product cannot leave our plant and even 'near misses' will be a thing of the past.** "
>
> **Jon Purbrick, IT/IS manager, Cucina Sano**

sales@marco.co.uk
+44 (0)1732 782 380
www.marco.co.uk