

MARCO install recipe formulation system for COTY

“

Each finished product is made up of between 20 - 40 different ingredients with batch sizes varying from 20-1000kg. Like many companies, our batching procedure had evolved around labour intensive and often cumbersome paperwork routines.

The adding of ingredients is a manual process and keeping a check on the amounts of each ingredient going into a particular batch, together with ensuring that all the required ingredients had been added was very difficult.

The procedure relied totally on operator efficiency and any distractions or errors leading to an incorrect batch often only came to light after the final product had been produced. Furthermore, trying to keep track on product usage and product traceability was almost impossible.

”

Manufacturing Manager, COTY

sales@marco.co.uk

+44 (0)1732 782 380

www.marco.co.uk

MARCO[®]
Productivity Improvement Experts
AN **ATS** COMPANY

With sales of over one billion pounds, Coty is one of the world's leading manufacturers and marketers of colour cosmetics, personal fragrances and skin treatments in both the mass and prestige markets. Coty's factory operations produce the company's lipsticks, mascaras and powders for worldwide distribution.

As customers become more discerning and colour shades ever more subtle, maintaining a competitive edge in today's colour cosmetics market requires extremely close control on the accuracy and consistency of the production process. MARCO's factory-floor solutions allow companies to monitor and improve complex production processes; accurate weighing equipment, improved factory automation and live production data are all ensured with MARCO's Trac-IT[®] Recipe Formulation Module (RFM).

The system combines MARCO's highly reliable weighing equipment with the Trac-IT[®] RFM software module. Trac-IT fully encompasses all facets of factory data capture and being based on industry standard operating platforms, can run any bespoke in-house software application. Ingredient weighing is carried out at six PC-based, DataMaster[®] stainless steel work stations. These form the hub of the recipe application and are designed to incorporate weigh scales, working surfaces and operator interfaces, at optimum working height.

Coty have seen a **20% increase in productivity** and the system has paid for itself in less than five months. They now have full batch traceability and '**right first time**' batches have risen **from 80% to 98%**. Any variances are now due to acceptable variations in the natural colours of the ingredients. The MARCO Trac-IT[®] system also gives them instant access to archived manufacturing data, without having to plough through reams of paper, especially as Coty need to store records for five years.

