



A good production plan is of vital importance for calculating correct lead times in your production department and for a good match between supply and demand. Generating a comprehensive plan taking all these factors, such as machine capacity, labour and availability of critical materials into account is a complex matter and these days is an important issue for companies in the food and beverage sector.

## SI Foodware

The Food and Beverage industry is characterised by specific requirements which can often not be catered for by a standard company-wide solution. For this reason Novamindz and its resellers have combined their many years of knowledge and experience into SI Foodware®. In combination with Microsoft Dynamics® NAV, SI Foodware® forms a fully integrated standard company-wide ERP solution specifically for food and beverage companies. SI Foodware is under continuous development and meets the latest industry requirements. This creates a specific solution, where costs remain manageable as the amount of customisation is reduced to a minimum. SI Foodware has been recognised by Microsoft with the highest quality label: 'Certified for Microsoft Dynamics'. SI Foodware consists of a number of integrated solutions, one of which is SI Foodware - Quality Control. This solution complements Microsoft Dynamics NAV with advanced functionality for managing your production planning.

## Forecasts

In order to create a good production plan it is essential to have a clear sales budget. SI Foodware contains the functionality to generate this budget based on the sales history. In addition there is an option to make changes to the sales budget manually, for example to cope with promotions. This functionality is integrated with Microsoft Excel, giving you maximum flexibility. When the sales budget is finalised, you can use the option to extrapolate this into a production forecast. If necessary the period can be changed here, for example, if the sales budget is per month and the production forecast needs to be per week.

## Workload and Critical Capacities

Using the production forecast, the system can now calculate the workload and the critical materials needed for the production process. By generating simulated production orders, the workload can also be simulated. Within SI Foodware the 'Workload screen' provides clear insight into the workload of the various production lines, Work Centers, and Machine Centers. In this screen you can easily zoom in on various aspects, for example a particular location or a period, by using filters. Figures shown in red indicate where the 'bottlenecks' are in the plan so you can immediately see where you need to reschedule.

## Your situation

As manufacturing company you naturally want to be able to perform advanced calculations for your production plan based on your sales results. It is important that these calculations take the available capacity within your company into account.

## The solution

Microsoft Dynamics NAV in combination with SI Foodware - Advanced Production Planning

## Your benefits

SI Foodware — Advanced Production Planning uses the sales history to generate a sales budget and production forecast. Based on this forecast, you gain insight into capacity requirements for labour, machines and critical materials.

Work Center Group Code	Work Center No.	Machine Center No.	List of Measure Code Name	02-01-11	03-01-11	04-01-11	05-01-11
TEST	VERPAK	MBN	verpakken		340	420	420
TEST	VERPAK	1 MBN	Test		420	420	420



### MPS & MRP

When the Master Production Schedule (MPS) and Material Requirements Planning (MRP) batch processes are run, the solution automatically takes account of the product expiry date in regard to the delivery date of the sales order (direct), but also for the derived demand for raw materials and semi-finished products.

### Planning Critical Materials

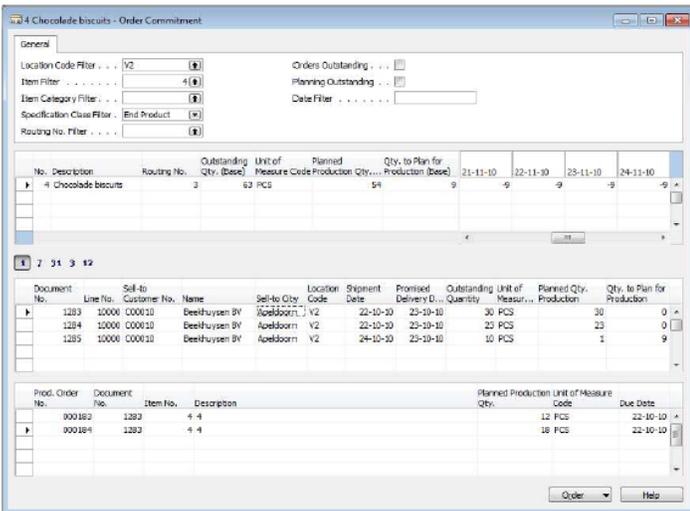
Besides creating insight into the workload per Work Center and Machine Center, the simulation will also provide insight into the plans for critical materials. The screen 'Critical Planning Materials' contains an overview of the demand for critical materials. By using filters and the simulation, the cumulative inventory can be displayed. In the production planning, SI Foodware can also take account of the expiry dates of products. This is also reflected in the Critical Materials Planning.

### Order allocation

Advanced Production Planning works with a long-term production plan. The longer the planning period, the more rigid the plan is. This means that there is a greater chance that sales orders are received which cannot be included in the plan. Within SI Foodware this problem is neutralised in the 'Order Commitment'. This screen shows the list of items where you can enable various filters. For example, you can filter on Outstanding Orders. The system will then only display the items for which there is a sales order, but no production order. When you select an item, you immediately see the sales orders present in the system and if already created, the corresponding production orders. From the Order Commitment Screen you can then proceed to generate production orders. Some companies deliver to their clients more than once a day and therefore plan production orders per route. Within SI Foodware, it is possible to group multiple sales orders per route into a single production order and to plan this immediately so that everything can be ready within the time available for delivery to your clients.

### Factory Planning

The Factory Plan provides a complete picture of all ongoing production orders. You can use filters to select on a particular location or a specific date. This will not only provide you with a simple overview of the plan, you can also easily make immediate changes to it.



*For further information about SI Foodware and Advanced Production Planning, please visit [www.libertygrove.com](http://www.libertygrove.com). You can also contact us using the contact details shown below.*

