



Quality systems have emerged to fulfill the need to increase food safety and quality. They provide a framework in which agreements concerning the way of working are documented and they provide structure for quality control. Because quality requirements set by government and customers are increasingly stringent, the number of new quality systems has also increased considerably. Take HACCP for example, which is probably the best known quality system, as it has been made obligatory by the European Union. In addition European supermarkets have established EurepGAP which is aimed at growers of primary products and structures the ISO working methods. Supermarkets in England have also drawn up the BRC Code to streamline food safety systems.

## 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 enables companies in the food and beverage sector to guarantee quality within the logistics flows.

## Quality Control

Before you can execute quality controls you will have to specify the quality inspections you wish to perform. This so-called Quality Control (QC) specification is the foundation for the QC registration. One of the advantages of the QC specification is that you can set this for inspections at various levels such as item, item attribute or item category. This allows you to check the quality of an item on specific attributes. Furthermore, you can indicate at what stage of the process the various inspections should be carried out. In other words, you can tailor the quality inspection specifications to fully meet your requirements.

After setting up the QC specification, you will be able to perform the QC registration for a lot or consignment. Should a product not meet the specified requirements, it is automatically blocked for further use.

## Your situation

Customers and governments are continuously setting stricter requirements for quality and food safety. You have to deal with different quality systems where multiple registrations have to be carried out. Logistics chains have to be integrated so that products can be traced and effective action can be taken in event of an emergency.

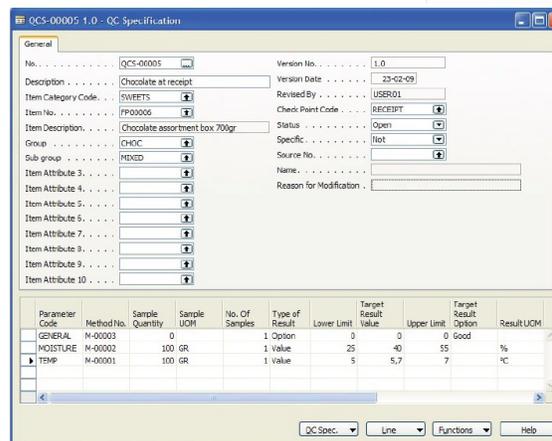
## The solution

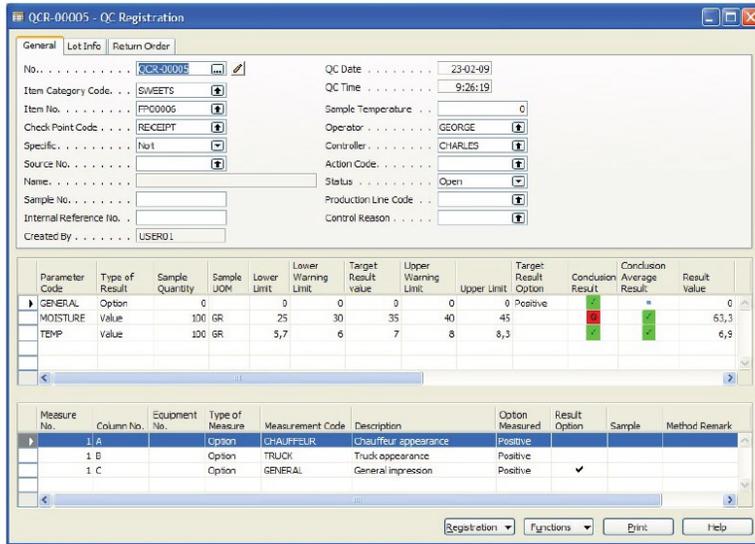
Microsoft Dynamics NAV® combined with SI Foodware® - Quality Control.

## Your advantage?

You will retain your customers as you are clearly able to meet all quality

requirements. SI Foodware will make the process around quality care manageable and transparent. This will result in a more efficient and pro-active way of working. And in the event of an emergency you will be able to react more effectively so that any damage is kept to a minimum.





### Exit Checks

SI Foodware - Quality Control enables you to perform outgoing quality inspections. Outgoing inspections apply to all outbound logistics activities such as picking inventory or warehouse shipment. The outgoing inspection functionality requires you to enter a quality control for all these outgoing transactions. In this way, goods can only be shipped if they have been approved.

### Calibration

Of course, you will have a range of instruments you use for conducting product inspections. It is important that the upper and lower limits for these instruments are properly indicated. Therefore, in calibration registration you can specify how much of a product is to be tested,

how the test is to be conducted, who will perform the calibration and what the ultimate limits are within which the product can be approved.

### Tracking

One of the most important goals of quality control is to decrease the number of complaints received from customers. However, should you receive a complaint about a product then you can find all related products and processes at the press of a button. This shows you directly which lots of the various raw materials and food intermediates were processed into the finished product. If you detect something wrong with a lot, you can trace all movements of the lot number using the lot tracing and lot navigation options; which in turn enables you do take suitable action. In this way you can react efficiently, so that you can reduce any possible negative effects to a minimum.

### Reports

Finally, SI Foodware - Quality Control contains a number of reports, such as a analysis report, calibration scheme and a Certificate of Analysis. The Certificate of Analysis is a report that can be send to your customers as a guarantee that your quality inspections have been conducted properly.

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

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