



SOLUTION

Product Lifecycle Management

FOR THE FOOD INDUSTRY

Establish a digital thread through your product process and
boost your competitive advantage in the marketplace



foodsconnected.com



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PLM AT A GLANCE

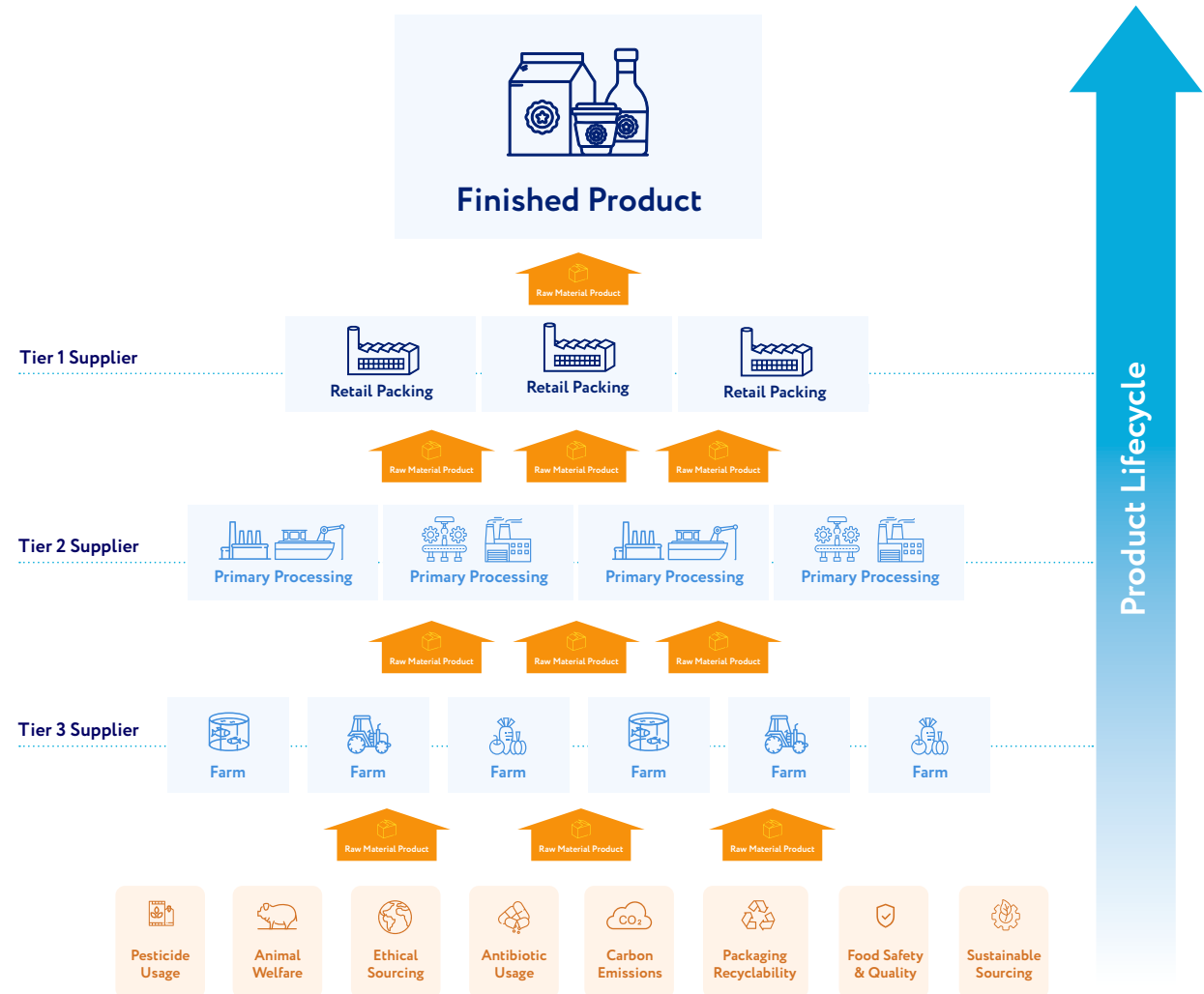


Managing products through complex supply chains

Today, supply chains are becoming increasingly more complex. Successfully managing and delivering your products across their lifecycle is an intensive process, which requires many steps, multiple stakeholders and a multitude of shifting deadlines that ripple across the supply chain.

With so many points in the lifecycle where potential issues can occur, businesses who want a secure, traceable and visible PLM supply chain need to embrace a digital way of working.

With a digital product lifecycle management solution, your processes will evolve, allowing you to streamline your workflow and drive improvements to deliver and manage brilliant products in a timely and efficient manner.





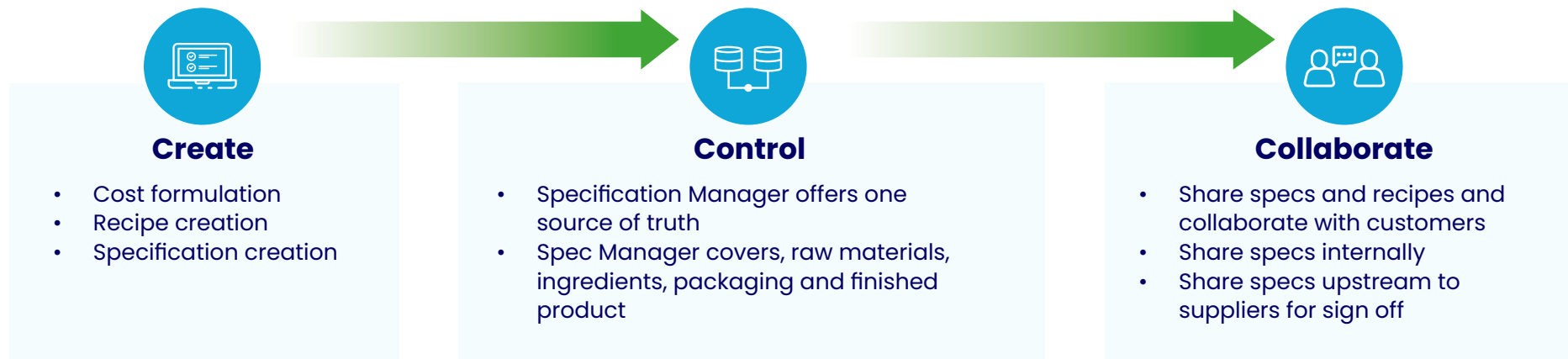
So how does it work?

Think of our cleverly designed product lifecycle management solution as an organizational optimization tool, eliminating any extra steps in your management and workflow processes. It gives full visibility across the existing products you already manufacture and clear control over the ones you have in development.

For new products in development tasks can be assigned to different stakeholders. Once one task is complete the next team can be notified to take up their part in the process. In this way, when blockers do occur, they can be flagged and resolved to keep the project on schedule.

Existing products need managing too – to remove silos and mitigate risks. Our platform provides a single source of truth, so you can keep all your stakeholders up to date on any changes.

The result is a PLM solution, which allows you to share raw material products upstream for sign off and finished products downstream to your customers.





CHALLENGES



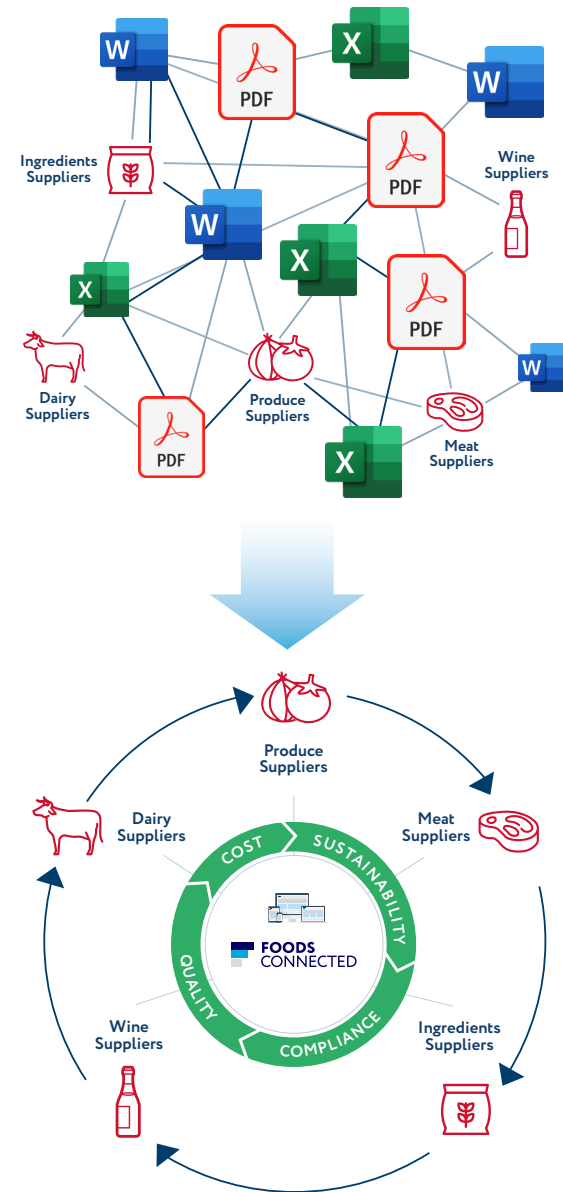
Product lifecycle challenges for the food industry

There are a number of challenges to consider when trying to manage your product workflows.

All these must be considered:

- Products managed using spreadsheets, pdf and Word documents **creating data silos** and unnecessary admin
- Lack of transparency and the **complexity** of the supply chain
- The **risk** caused by both internal and external factors
- The **financial impact** these have on the product lifecycle
- And the need to still produce **innovative** products that consumers want

It just takes one missed deadline or an issue with an ingredient to push a product workflow – be it for a new launch or an established industry favorite – off schedule. With so many touchpoints, stakeholders and steps, it is easy to understand why problems can occur.





TOOLS





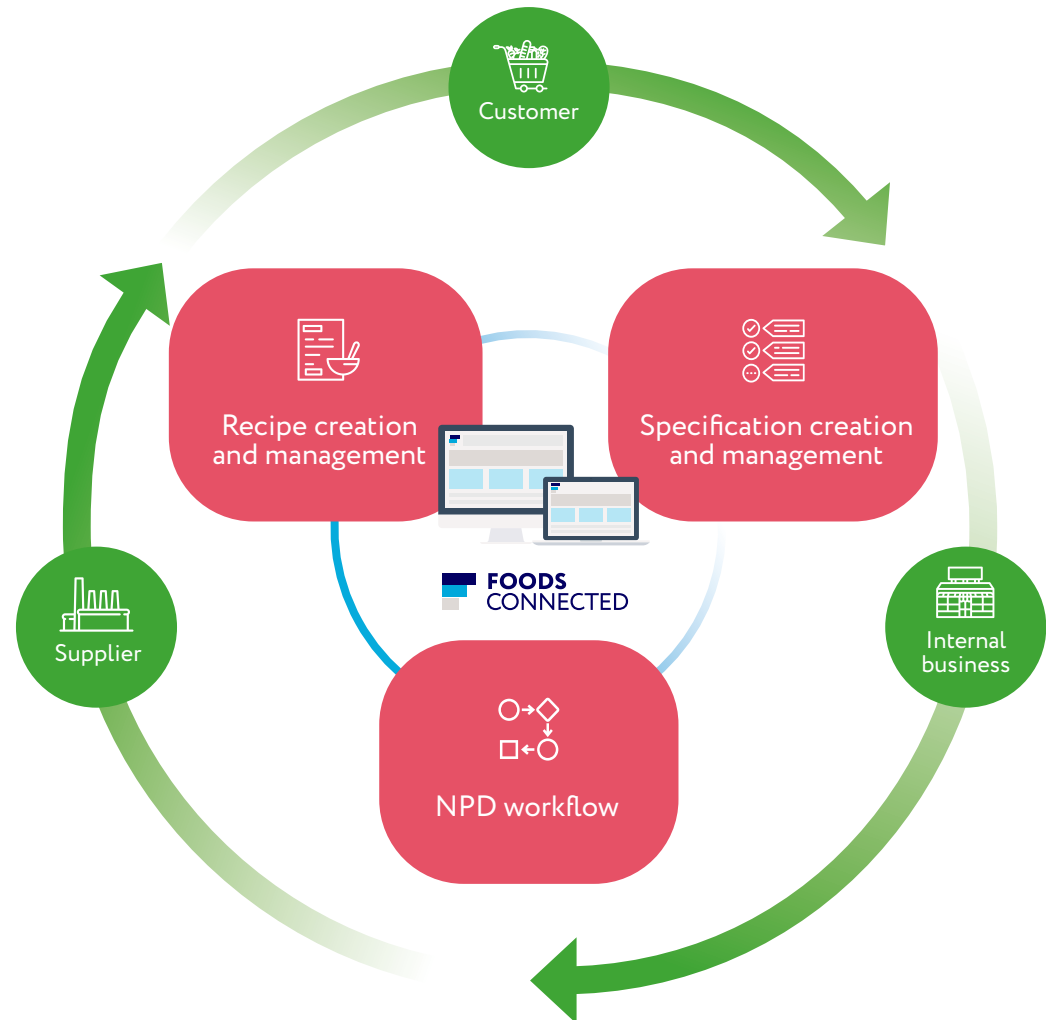
Our PLM solution

Our **digital Product Lifecycle Management solution simplifies the overall picture.**

Designed to counteract these challenges, it monitors and manages each step of your workflows, keeping channels of communication constantly open and agilely transforming the ways you operate.

Our team of industry experts designed the Foods Connected Product Lifecycle Management solution to ensure a smoother, safer and simpler product management and workflow system for your recipe, specifications and NPD processes.

It is designed to benefit **Technical, NPD, Finance and Operational teams** needing easy collaborative access to product and supplier data, keeping channels of communication constantly open and agilely transforming the ways you operate.





Our PLM solution

Our three PLM tools – **Workflow Manager, Recipe Manager and Specifications Manager** – work together as one purpose-built workflow and data management system, directly linking your NPD, recipe specifications and processes in one easy-to-use platform.



Create custom spec templates, workflows, recipes and costings.



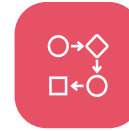
Hold and manage all supplier data.



Provide your business with one real-time product source of truth, where all the recipes, specs and projects are up to date.



Share your product data upstream to your suppliers (e.g. raw materials) internally and downstream (e.g. finished products) to your customers and partners.



THE BENEFITS OF USING OUR PLM SOLUTION



The most holistic offering on the market: one source of truth for your data, documentation and communication for faster, smarter decision making.



Full 360-degree visibility of existing product specs and new products: including full history and version control for established products as well as expected delivery dates, blockers and bottlenecks for new products.



Flexibility: more control over your processes and projects, using easily updated digital templates.



Higher specification accuracy: the ability to pull in supplier allergen data and auto-generated nutrition info.



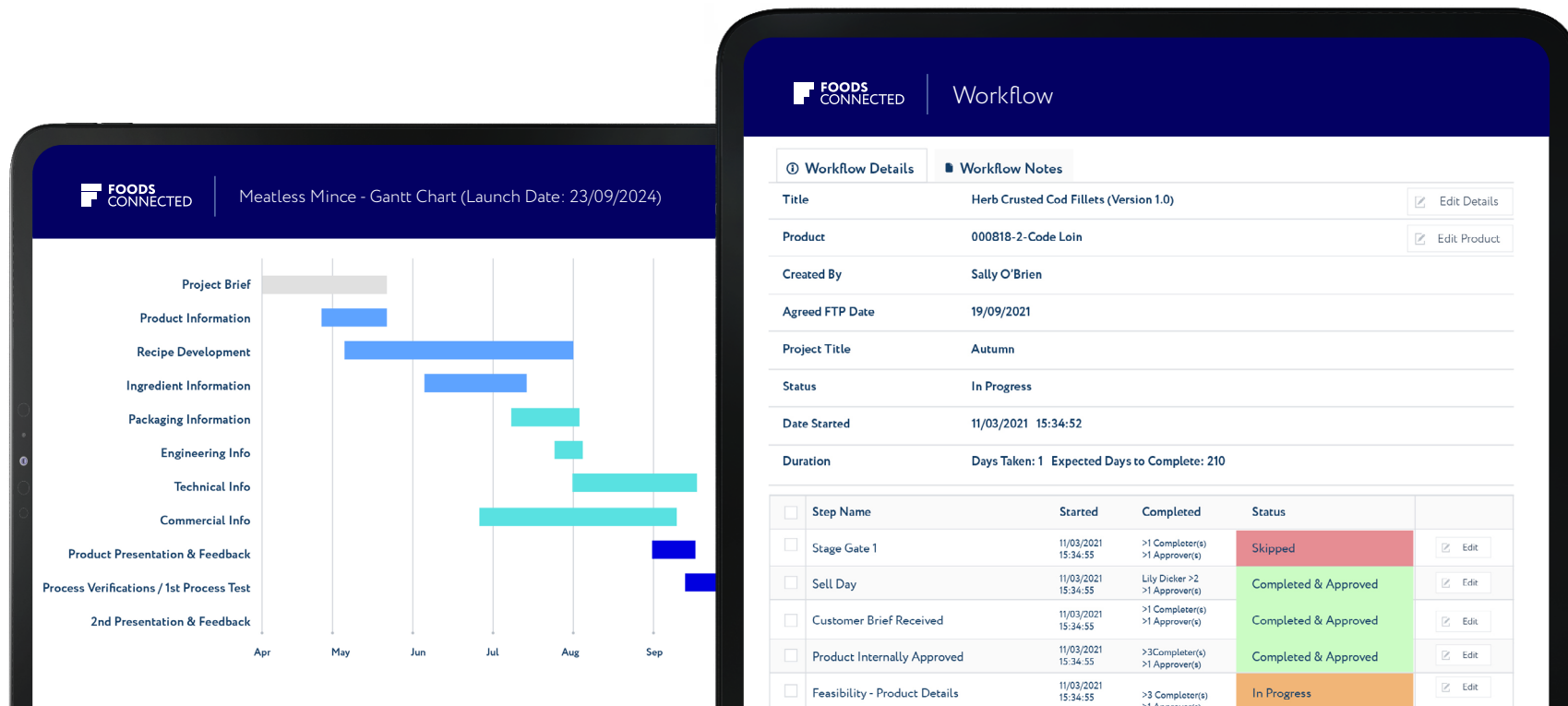
A more streamlined workflow: a fully digital sign-off system, which integrates with third-party tools.



Workflow Manager

Workflow Manager is designed to simplify your project management workflow process. Using it, you can easily manage multistep, multistakeholder projects, setting stages, goals and approvals, so every project, meets your deadlines and avoids risk.

Reporting provides insight into how your processes are performing. So, you can take proactive measures, driving continuous improvement and business benefits.





Workflow Manager

KEY FEATURES



Configurable templates: use our form builder to map workflows to the steps in your own process and improve repeatability and consistency.



Time-controlled stage-gate process: view each step of a project, with addable prerequisites and milestones to divide into manageable stages.



Automatic email alerts: prompt and notify internal and external users of status and actions to complete and approve, removing the need for lengthy emails /meetings and ensuring deadlines are met.



Full permissions & version control: fully track changes for both workflow templates and individual workflows, transparency and supplier accountability are improved.

THE BENEFITS



Full flexibility: authorized users can easily edit workflow timeframes where required with the option to skip any unnecessary steps in the project.



Real-time project visibility: GANTT Charts provide an instant overview of whether workflow progress is on track or behind schedule, driving continuous improvement on time to launch.



Easily digestible analysis: BI reports enable comprehensive data analysis and post-launch reviews make sure that assessments are completed after product launch.



Recipe Manager

Recipe Manager has been designed to transform your PLM processes, so you can keep on top of costs, maintain margins and make smarter decisions.

This functional tool offers a single solution for recipe creation and management. You can stay on top of your commercial finances, respond to price fluctuations on existing products and cost up new recipe development. This improves productivity, eliminates inefficiencies, and ensures complete recipe traceability for quality audits.

It links with Specifications Manager, connects with Cost Files and ensures the export of finished product specs to deliver a streamlined product development workflow.

1. All raw material supplier data contained in platform
2. Direct link to raw material specs contained in platform
3. Nutritional data, allergens, additives, cooking instructions, fact panels
4. In built costs and yield loss
5. Processing cost, final pack price, margin



Recipe Manager



News & Statistics ▾ Supplier Approval ▾ Quality Management ▾ Trading & Planning ▾ More ▾ User ▾ ? ⚙

Recipe Breakdown Nutritional Information Allergen Information Dietary Intolerance Additives **\$ Costs** Instructions

Recipe Manager: Lasagne

	Ingredient	Weight (per pack)	Percentage (per pack)	Cost File Price (per 2.2lb)	Yield % (Ingredient)	Cost (per pack)	Cost (per 2.2lb)
1	90-10 Beef Trimmings (Ground beef)	0.617lb	= 56%	\$ 10.92	%	\$3.06	\$6.12
2	Mature Grated Cheddar Cheese	0.055lb	= 5%	\$ 5.46	%	\$0.14	\$0.27
	Pasta, plain, fresh, raw	0.220lb	= 20%	\$ 6.83	%	\$0.68	\$1.37
4	Tomatoes, raw	0.099lb	= 9%	\$ 6.83	%	\$0.31	\$0.61
5	Onions, raw	0.066lb	= 6%	\$ 20.48	%	\$0.61	\$1.23
6	Semi-skimmed milk, average	0.033lb	= 3%	\$ 3.41	%	\$0.06	\$0.11
7	Red wine	0.011lb	= 1%	\$ 8.19	%	\$0.04	\$0.08
8	Olive oil	0.022lb	= 2%	\$ 8.19	%	\$0.08	\$0.08
	Total:	1.124lb	102%		Total:	\$4.98	\$9.87

Additional Costs

	Cost Name	Cost per 2.2lb	Cost (per pack)	Cost (per 2.2lb)
	Freezing Charge	\$0.34	\$0.18	\$0.34
	Tray D42	\$0.61	\$0.31	\$0.61
	Label	\$0.07	\$0.04	\$0.07
	New Cost Name	Cost per kg	+ Add Cost	
	Total Additional Costs:		\$0.52	\$1.02
	Total Overall Costs:		\$5.41	\$10.81



Recipe Manager

KEY FEATURES



Ingredient declaration & recipe creation: use multiple data sets including your own internal data.



Centralized database: access to version-controlled recipes facilitates quick and easy formulation updates, removing human errors and data duplication.



Nutrition calculator & automated allergen capture: accurate up-to-the minute nutrition and allergen supplier data and serving size, daily allowance and reference intake (RI) assessment.

THE BENEFITS



Added peace of mind: automatically generate ingredient lists, which highlight the allergens, dietary intolerances and additive information for each recipe.



Always-accurate cost status: pull in ingredients cost files to track recipe costs on a pack and per kg basis and autogenerate your Bill of Materials (BOM) to maintain your margins and ensure new products are fully viable.



Reduce NPD lead times: link recipes to a live database of raw material and ingredients specifications.



Specification Manager

Specification Manager is designed to enhance and improve your specs management experience. Users can create internal specs which are sent to suppliers and customers. They can also create external and collaborative specs, which can be sent as empty templates for suppliers to fill in.

This tool works together with Workflow and Recipe Manager to ensure your product specifications are up to date. It directly links your recipe development journey from creation to specification management and delivers supplier compliancy of your raw material specifications.

Specification

Overview

Description

Raw Material

Primal 1 Description

Retail Packaging (Primary Food Contact)

Format

Bottom Pack

Top Seal

Additional Packaging

Tare Weight:

Pack Orientation

Label

Primary Label

Primary Label Position

Packaging Details

Pack Dimensions

Dimensions

200mm x 150mm x 40mm

Recyclability

% of Recycled Material

50%

Specification Manager

Company Specs

Collaborative Specs

External Specs

Received Specifications

Exceptions

Activity

Template Manager

Ingredients

Admin

Site

All

Created By

All

Status

All

Product Group 1

All

Template

All

Search

Search...

Filter

Clear Filters

Product Category

All

Product Type

All

Brand

All

Product Group 2

All

Approved in Last

All

Specification Type

All

New Document

Delete Selected

View Selected

	Product	Product Category	Product Type	Product Group	Customer Product	Version	Status	
<input type="checkbox"/>	0321 - Salmon Head	Seafood	Fish - Prepared/Processed	Fish by Product	Retailer 1	1	Completed & Approved	
<input type="checkbox"/>	10000 - Varkenshaasjes - Fillet de Porc - Pork Fillet	Meat & Poultry	Pork	Middle	Retailer 2	1.1	Completed & Approved	
<input type="checkbox"/>	1000123 - Plant Based Burger	Ingredients	Vegan	Burger Sausages	Retailer 1	1	In Progress	
<input type="checkbox"/>	1000123 - Plant Based Burger	Ingredients	Vegan	Burger Sausages	Retailer 3	1	In Progress	
<input type="checkbox"/>	100013710 - British Chicken Fillet	Meat & Poultry	Chicken	Chicken Breast	Retailer 5	1.1	Completed & Approved	
<input type="checkbox"/>	100013711 - Chicken Breast	Meat & Poultry	Chicken	Chicken Breast	Retailer 2	1	Completed & Approved	
<input type="checkbox"/>	10001372 - Char Sui Sauce	Ingredients	Sauces, Marinades and Glazes	Sauce	Retailer 2	1.4	In Progress	



Specification Manager

KEY FEATURES



Management of specifications: with our user-friendly form builder create custom templates with a diverse range of field types including 360° rotatable images and video and storyboards and create views for different user types.



Link your product inspections to your specs: made possible through our mobile app capability.



Automation of processes: keep all internal and external parties aware of spec updates, track and manage changes, automate renewal reminders.



Advanced features: run comparisons between products and carry out advanced searches based on filterable search functionality.

THE BENEFITS



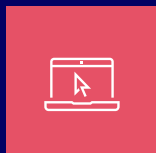
Full supply chain visibility: collaborate with suppliers, assign approvers, and share and manage specs through a central hub, which acts as a single source of truth with automatic updates sent when products change. Create color-coded status summaries to highlight suppliers that have outstanding specification sign-offs.



Real-time transparency & compliance: full history and version control capability within the platform ensures accountability across the supply chain.



Mitigate risk: build detailed and customizable ingredients and finished pack specifications with recipe breakdowns, allergen and additive information, nutritional information, vulnerability assessments and auto-generated ingredient lists.



LEARN MORE



Our expertise

At Foods Connected we understand the Product Lifecycle journey.



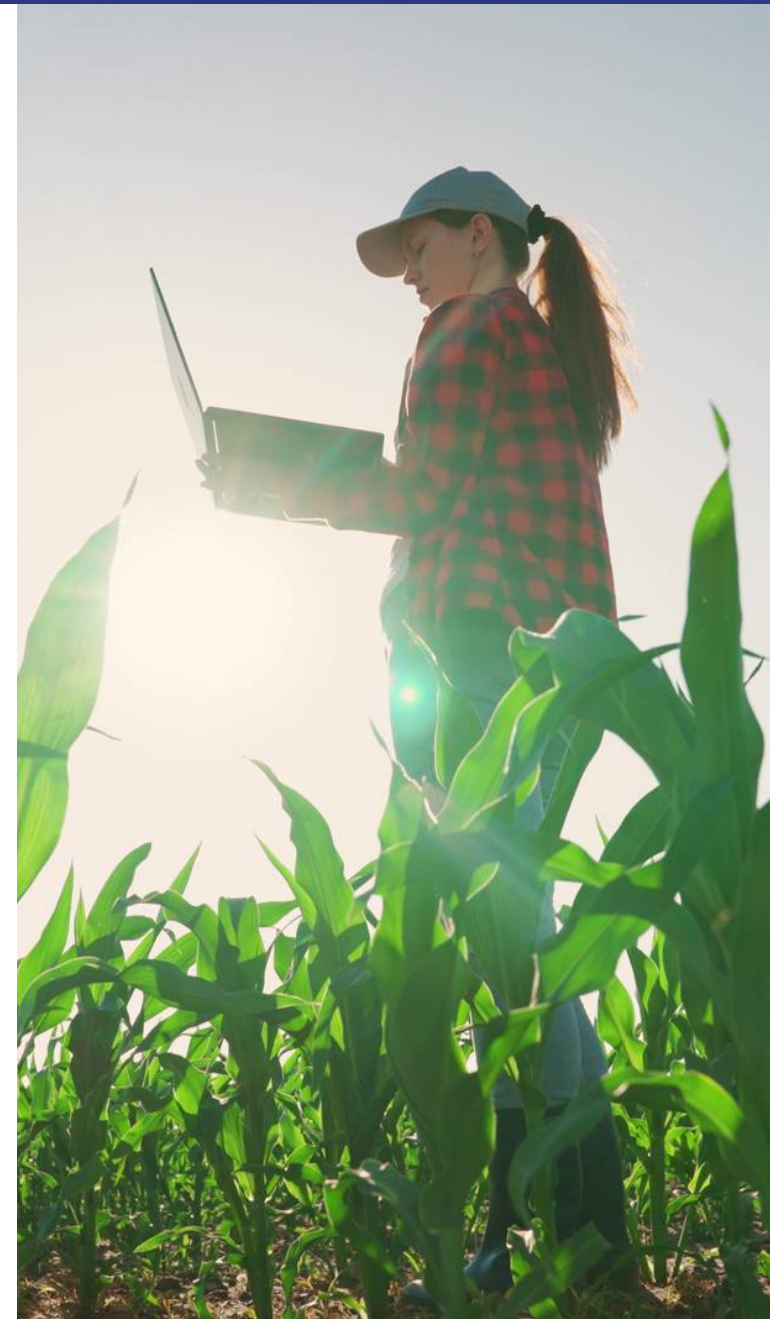
Our industry and subject matter experts have backgrounds in supply chain, workflow and new product development management, traceability, quality and technical.



They have worked in industry and recognize the pain points that lead to the delayed launch of a new product, the food safety issues associated with non-compliant specification data and the need to drive value during your budget cycle.



They will work with you to assess your current ways of working and deliver solutions that streamline your business' food supply chain and keep you efficient, compliant and innovative.





Get in touch



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Thank you
for reading

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