

Top 5 reasons to upgrade Infor M3 Food & Beverage

Infor® M3 Food & Beverage is a comprehensive ERP solution designed to help food and beverage companies respond to changes in customer demands, manage and speed up a global supply chain, minimize shelf-life issues, and reduce waste. Whether deployed as part of Infor CloudSuite™ Food & Beverage or on-premise, the latest version of Infor M3 Food & Beverage provides food, beverage, and other consumer packaged goods (CPG) companies a number of new and expanded capabilities.

1

EXPANDED PROCESS MANUFACTURING EFFICIENCY AND FLEXIBILITY

Release 13.4 provides food and beverage manufacturers a number of new features that meet the unique challenges and requirements of this industry. These include:

- **Multiple versions of single product**—This enables an optional version header to explicitly control and visualize current and future versions of formulas, recipes, and routes. Previous versions of Infor M3 Food & Beverage managed changes on the detailed material and operation line level which is less suitable to process industries.
- **Alternate manufacturing processes**—One item can now be linked to multiple processes to reflect the need to switch between alternate production processes. These alternate processes may introduce variations to routings as well as formula and recipe variations. This new concept supports easy switching between primary and optional production lines as well as formula and recipe changes due to seasonal availability and varying characteristics of raw materials.
- **Item pack**—Group multiple like items for production planning into single bulk items and multiple output packs. Enables production of bulk and packaged items in a single continuous process as well as the production of packaged items from an existing bulk item already in stock.

- **Sub-lot**—Allows you to break a lot into separate small logistical units like cases and boxes and allows tracing all receipts, movements, reclassifications, and issues of these sub-lots. It also allows for a unique identifier for each unit and the assignment of catch weight on the sub-lot level. The solution is designed to support high volumes of active sub-lots and transaction history for track and trace.

2

NEW AND ENHANCED PLANNING AND SCHEDULING TOOLS

Food and beverage companies vary greatly on their needs for advanced planning, forecasting, and scheduling tools. The latest release of Infor M3 Food & Beverage expands and enhances those options in a number of ways.

- **Infor M3 Demand Planner**—Over the last year a number of enhancement have been made to the core demand planner for Infor M3 Food & Beverage including workflows for automating repetitive tasks, scripts to tailor and extend functionality, improved flexibility in defining forecasting algorithms, and numerous improvements to the user interface to drive user productivity.

- **Infor M3 Scheduling Workbench (SWB) and Infor M3 Planning Workbench (PWB)**—The critical tools have been updated including a redesigned homepage, easier manual re-scheduling, interactive decision-making in the popular material- and capacity-workbenches, visibility to source of demand, and more than 25 other improvements.
- **Infor M3 Fresh Food Planner**—This tool, designed specifically for companies with short lead times, has a number of new features including a new tab for load capacity, telescopic buckets, coloring of expired lots as well as significantly reduced time for uploading plans to Infor M3 Food & Beverage.
- **Infor Demand+**—For companies with more complex planning needs, you can now integrate your solution with the core demand forecasting components of Infor Demand+. For more information on Infor Demand+, please visit www.infor.com/content/brochures/demand-plus.pdf

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IMPROVED QUALITY AND COMPLIANCE

Both the Infor M3 Quality Management System (QMS) module and industry-leading Graphical Lot Tracker (GLT) offer new features that build on their ease of use and functionality. New features in release 13.4 include:

- **QMS phase 3**—The quality management module continues to be improved based on new market needs and customer feedback. New features in 13.4 include expanding support for distribution orders (DO) with spec matching; using attribute allocation, as well as trigger QI-testing at shipment and receipt of a DO; time-phased interval scheduling of re-test; and increasing the fields and free-text for COAs.
- **Graphical Lot Tracker Enhancements**—New features for our market-leading M3 Graphical Lot Tracker include a new ingredients usage comparison report and the ability to track and trace by sub-lot.

4

BETTER WAREHOUSE AND FREIGHT MANAGEMENT

Managing warehouses and outgoing freight becomes more complex as a food business grows. Infor is expanding the capability and options in this area. Two examples for 2016 include:

- **Outbound Freight Synchronization**—A new capability that greatly improves visibility and accuracy of shipments. This feature prevents shipment when freight charges or costs are missing from an order. It will also propagate changes regarding departure date and time and delivery terms on the customer order.
- **Infor Factory Track**— Infor M3 Food & Beverage customers will soon have a new option for warehouse mobility thanks to Infor Factory Track. This cloud-based, HTML 5 solution will provide a superior, multi-platform user experience. Integration with Infor M3 Food & Beverage is planned for release later this fall. To learn more, please visit <http://www.infor.com/product-summary/scm/factory-track>

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MORE CHOICES AND INTEGRATIONS

Infor is committed to providing more options for our customers as they grow and expand. We continue to build out features and integrations based on feedback from our customers.

- **Pricing**—Release 13.4 expands Infor M3 Food & Beverage's pricing options. Pricing and discounts have been extended to four decimal places. Additionally, catch weight pricing on the same item can be expressed in multiple catch weight units like pounds and kilograms supporting sales into multiple international markets
- **Infor EAM**—Managing your assets is more than just minimizing downtime and maintenance costs. It is also a factor in reducing energy utilization and improving regulatory compliance. Infor EAM is a highly configurable solution that is now integrated with Infor M3 Food & Beverage that can truly optimize your asset utilization.

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641 Avenue of the Americas, New York, NY 10011

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Best-In-Class Enterprise Solutions
1 Ivybrook Boulevard, Suite 177
Warminster, PA 18974
Phone: 215.675.5754
www.ICCG.com