



Benefits of TROPOS for Meat Products Manufacturing

- Ensure full traceability from packed product to animal and herd
- Reduce wastage from over-production and quality problems
- Maximise shelf-life with faster throughput
- Improve customer service by improving on-time, in-full deliveries
- Reduce errors and penalties
- Improve visibility of operational activities leading to more proactive management
- Reduce costly fire-fighting caused by unforeseen problems
- Reduce cost and delay caused by reliance on paperwork
- Improve efficiency by collecting and using real-time information
- Automate processes that were previously reliant on local knowledge
- Improve responsiveness to customer changes
- Increase business performance and profitability

TROPOS for Food Manufacturing and Distribution

TROPOS is a powerful and flexible ERP system, widely used in the UK food and drinks industries. TROPOS has been developed for regulated, short-cycle demand-driven manufacturing using the process model. This makes it ideal for food processors and packers, particularly those supplying the major retailers or those distributing short shelf-life products.

Meat Products

Meat products encompass both cooked and uncooked meat products, sold to retail, foodservice or for further processing. Processors of meat may have their own abattoir or kill line, or take meat cuts as a key ingredient. Most meat products are stored and delivered either chilled or frozen. The meat industry is closely aligned with agriculture, and subject to seasonal and economic price and availability constraints. Process plants are often highly automated and need sophisticated integration with business systems to provide visibility of in-plant operations.

TROPOS features that support the manufacture of short shelf-life food products are ideally suited for manufacturers and distributors of meat-based products. However, these manufacturers have functional requirements in addition to those required for other food products. These may include:

- Information systems integration with process plant and equipment
- Management of "Day one for day two" production (forward planning, catch-weights)
- Manufacture of "many-to-many" product relationships, where there are alternative ingredients cuts and end products: the "exploding" Bill of Materials
- Meat industry-specific quality management and traceability
- More complex inbound logistics to cater for flock maturity, animal grades and quality specifications
- Special timing considerations



Management of meat-based production also requires a high level of in-process tracking, for traceability, quality control and allocation of animals or meat cuts to products to meet customer requirements according to grade, size and other criteria.

TROPOS For Meat Products Summary

TROPOS for Food Manufacturers

TROPOS is developed, implemented and supported by the UK authors, SSI. It is a manufacturing supply chain ERP solution designed for the fast-paced, highly regulated manufacturing needs of today. The TROPOS manufacturing and supply chain methodology is based on the process model ideally suited for those companies who operate in a process, demand pull or flow-line manufacturing environment, particularly with short manufacturing cycles and even shorter customer lead times.

TROPOS Modules

TROPOS is a highly integrated system, and is available to purchase and implement by module to suit your business processes and scope of requirements. Core business functions supported are:

- Sales & Distribution
- Warehousing & Inventory
- Inbound and Outbound Logistics
- Integrated Quality Control
- Process and Materials Planning
- Scheduling
- Purchasing
- Production Monitoring
- Shop-floor Data Collection
- Plant Maintenance
- Hazards Management
- Financials
- Business Intelligence and Reporting
- EDI and Electronic Commerce
- Human Resource Management
- Export Documentation

The Total TROPOS Solution

SSI can supply hardware, software and services to implement an ERP system covering the full scope of activities from order forecast to final accounts. TROPOS is a highly integrated system supplied in modules so that the total system can be configured to the scope of requirements.

TROPOS Technology

TROPOS is designed for platform and database independence to support rapid adoption of new technologies. TROPOS is a true multi-tier system with server choices of Windows or UNIX, and access from standard Browsers or Windows PC Clients. The database choice is Oracle or SQL Server.

TROPOS Customisation

Our policy is to support one standard product used by all our customers. TROPOS offers a number of levels of customisation to meet requirements of individual companies without changing core applications. In addition to the high level of parameter driven business and process rules that are expected within a package, TROPOS has been designed using many re-useable components which can be used by TROPOS Software Development tools to develop new or enhanced programs to support specialised requirements. This can be further extended in the Microsoft Development environment to provide an exceptional level of user customisation without affecting the integrity of the standard TROPOS application.

Implementation and Support Services

SSI provide a range of services covering the implementation and project management of the ERP system, and ongoing support services. Our Project Managers and application consultants have many years first hand experience in related industries, and our Implementation Methodology has been developed to ensure systems are delivered on time, within budget and meeting the customers business objectives with minimised risks to the organisation.

A range of technical services are available to assist customers during and after implementation. These range from advice on hardware selection to full remote systems management of an installation. Systems development and integration is also available on a project basis if required

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