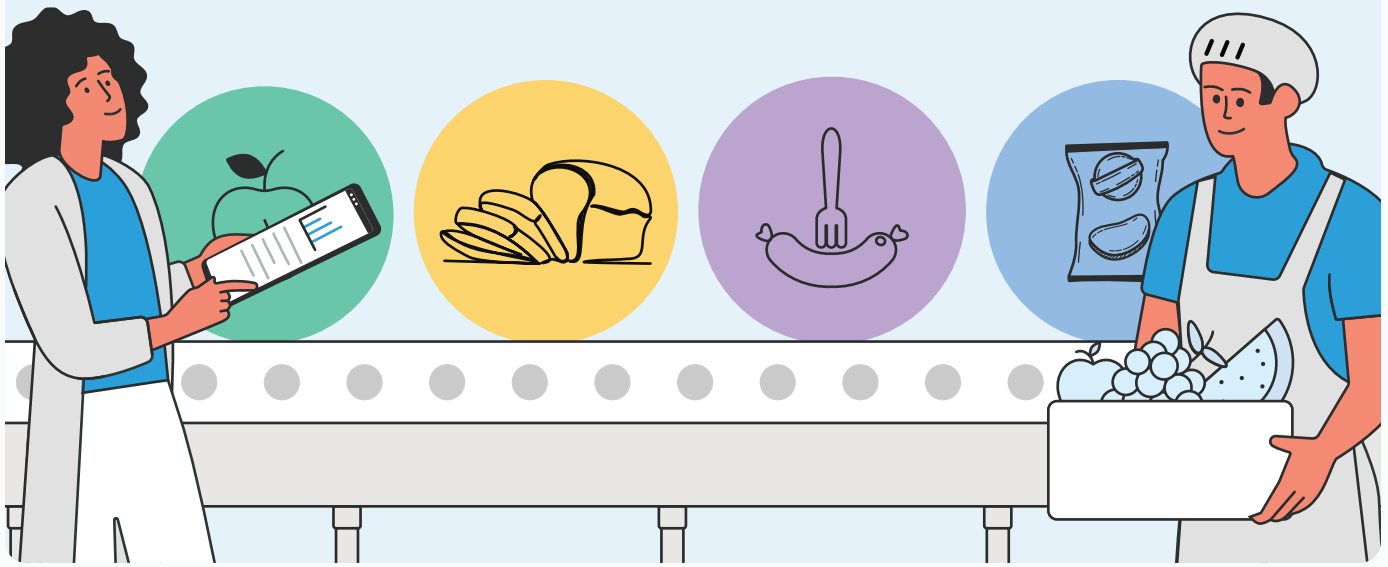




The Future of Food & Beverage ERP Systems

A Modular App Approach





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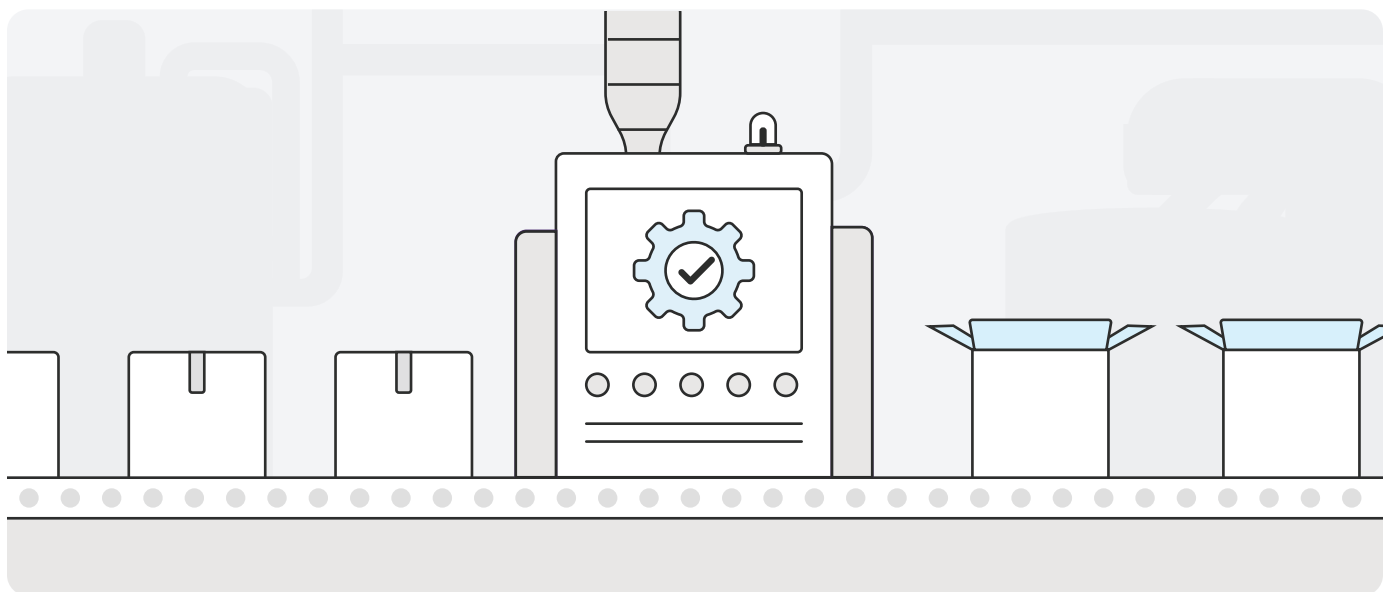
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ERP Considerations for the Food & Beverage Industry

In the food and beverage industry, selecting the right Enterprise Resource Planning (ERP) system is crucial due to the unique needs of process manufacturing. Process manufacturing, which is the transformation of raw materials into finished goods through blending, cooking, or chemical reactions, sets the stage for specific requirements in the food and beverage sector.

In addition to these considerations, food and beverage companies have further specific needs due to the nature of the business, placing a strong emphasis on **safety, regulatory compliance, quality control, and traceability**. Ensuring food safety and adhering to regulatory standards is of utmost importance to protect consumers and meet legal requirements.



Here are the key considerations when choosing an ERP system for the food and beverage industry

1. Recipe and Formula Management

Process manufacturing involves complex recipes or formulas. An ERP system in this industry should be capable of managing these recipes, allowing for modifications as needed to maintain consistent product quality.

2. Batch and Lot Control

Process manufacturers often produce goods in batches or lots, and need ERP systems that can track these batches from raw materials to finished goods for quality control, recalls, and regulatory compliance.

3. Yield Management

Tracking the yield, or the amount of usable product after the manufacturing process, is crucial in process manufacturing. An ERP system should accurately track this to improve cost calculations and efficiency.

4. Quality Control and Compliance

Process manufacturers face stringent regulatory requirements, especially in the food and beverage industry. The ERP system should have robust features for quality control, traceability, and compliance.

5. Shelf-life Management

Many food and beverage products have limited shelf life. Efficient inventory management, including tracking expiration dates and using FEFO (First Expired, First Out) inventory methods, is essential.

6. Co-product and By-product Management

Process manufacturing often results in co-products and by-products. The ERP system should manage these additional outputs, including tracking, costing, and potentially incorporating them into other production processes.

7. Supply Chain Management

Given the global nature of many food and beverage supply chains, the ERP system should manage multiple suppliers, track raw material prices, and oversee transportation and logistics.

8. Demand Forecasting and Planning

Due to seasonality, trends, and fluctuating consumer preferences, the ERP system should provide tools for forecasting demand to optimize production, inventory, and sales strategies.

9. Rebate and Promotion Management:

Strong capabilities in tracking and managing complex agreements, including promotional rebates, discounts, and allowances, enable food and beverage companies to maintain retailer relationships and accurately forecast profitability.

10. Integration Capabilities:

The ERP should integrate with other systems (like CRM, warehouse management system, etc.) to ensure seamless data exchange and process flow.

11. Scalability

As the company grows, the ERP system should be able to scale and adapt, handling increased transaction volumes, expanding to new locations or product lines, and adding new features or modules as needed.

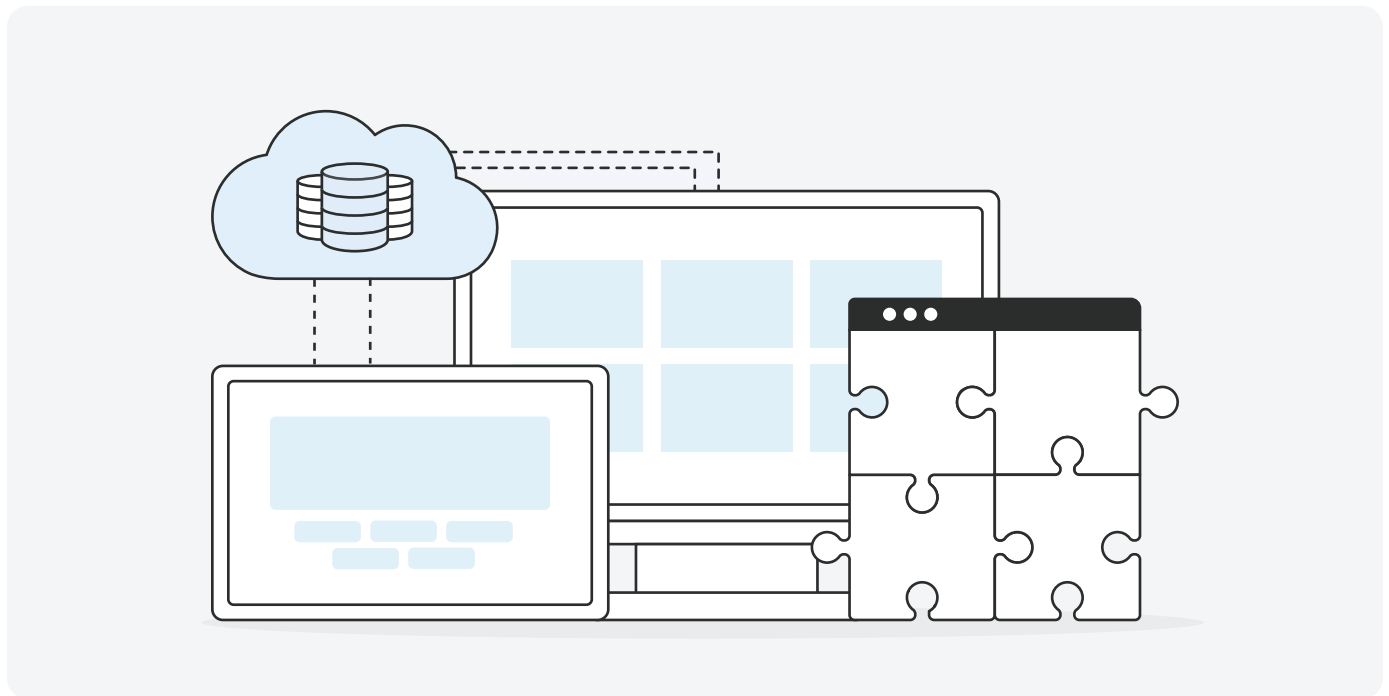
Selecting an ERP system for a food and beverage company is a complex task that requires understanding the unique needs of both the process manufacturing category and the specific demands of the food and beverage industry. By carefully considering these factors, companies can choose an ERP system that will effectively streamline their operations, ensure compliance, and ultimately contribute to their success.



Transitioning from Traditional ERPs to a Modular App-Enabled Approach

ERP systems have evolved significantly, shifting from the traditional all-in-one, monolithic approach to a more modular, flexible framework supported by apps. Historically, ERP systems offered a comprehensive set of features meant to serve multiple industries, but businesses often had to rely on third-party vendors to customize the software. These customizations, even when tailored to specific industries like food production, often lacked the flexibility needed to adapt to unique business processes.

The limitations of this traditional model are now more evident than ever. Many businesses still struggle with the rigid, one-size-fits-all nature of these systems, facing challenges such as costly and time-consuming customizations, poor scalability, and inefficient workflows.



In response to these challenges, Microsoft introduced extensions (or apps) for Microsoft Dynamics 365 Business Central. These modular apps work alongside the base application, providing businesses with the ability to add specific functionalities without directly modifying the core system. By creating additional objects that coexist with the base platform, businesses can enhance their ERP systems in a way that supports their unique needs.

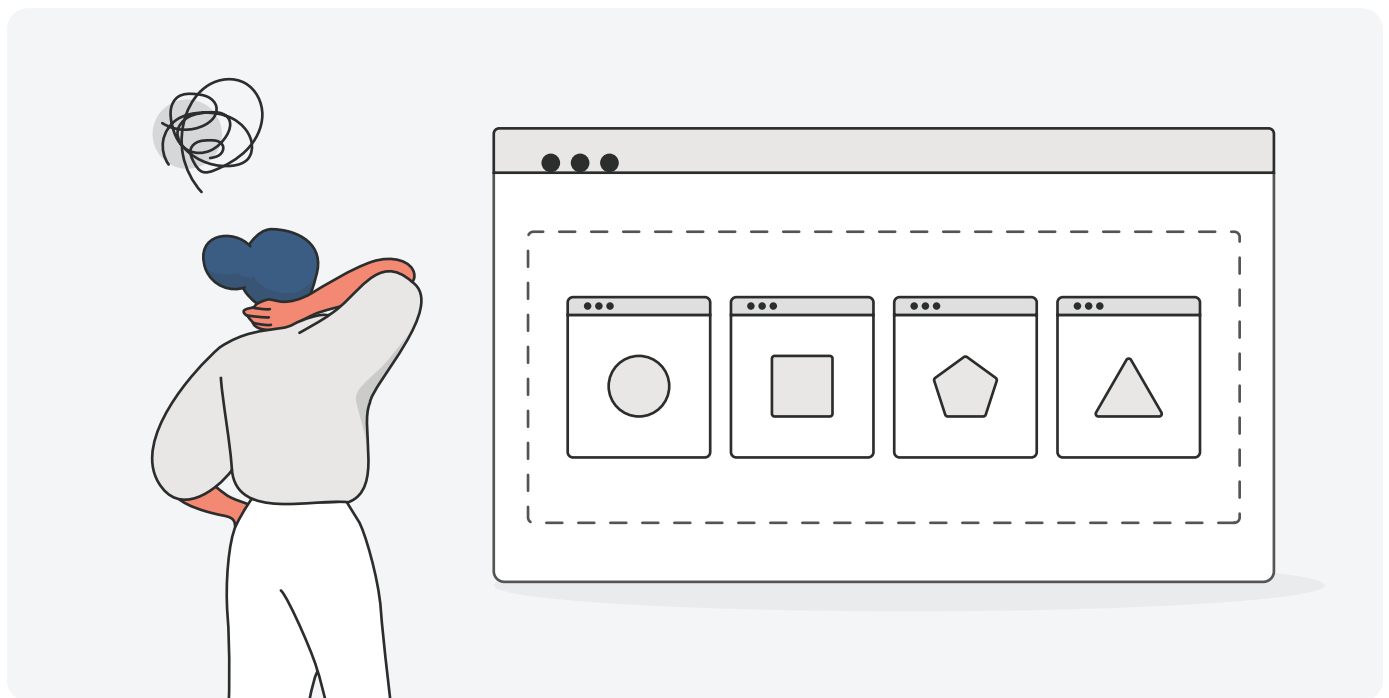


This shift from monolithic ERPs to a modular app-based framework marks a significant change in how businesses can customize and scale their ERP systems. Microsoft has made it easy for companies to find the tools they need through the **AppSource marketplace**, simplifying the process of selecting and installing apps. This flexibility empowers businesses to tailor their ERP systems to their exact requirements, driving greater efficiency and effectiveness across their operations.



Traditional ERP Systems Customized for the Food & Beverage Industry

As we discussed earlier, the traditional ERP approach often involved customizations performed by third party vendors who modified the source code and repackaged the ERP to cater to specific industries like food and beverage. However, this approach brings forth a range of challenges. These challenges include unnecessary functionalities, which lead to complex user interfaces, inflated costs associated with licensing, implementation, and ongoing maintenance, and a lack of flexibility to customize the ERP according to the unique processes of each individual business. This lack of flexibility often necessitates heavy development efforts from third-party vendors, which can be problematic as finding reliable and industry-specialized vendors can be challenging. The following are some of the key issues associated with the traditional monolithic ERP and their impact on the food industry.



Unnecessary Functionalities and Feature Overload

One challenge that arises with these ERP systems is the presence of unnecessary functionalities that may not be applicable to every food and beverage manufacturer. This can result in feature overload, where businesses are confronted with functionalities, they do not require.

For example, if a particular business does not utilize containers for their operations, they may still encounter the container field throughout the system's ledgers and tracking. Users would need to "ignore" or bypass this field repeatedly, which can lead to human error, operational slowdowns, and user frustration.

Another challenge arises when certain features that are not used by a business still activate and consume system resources during updates. This can significantly slow down the system's performance, impacting overall productivity.

In such situations, employees might resort to using spreadsheets or alternative methods to handle their tasks, which can create data silos and undermine the comprehensive view that an ERP system is designed to provide.

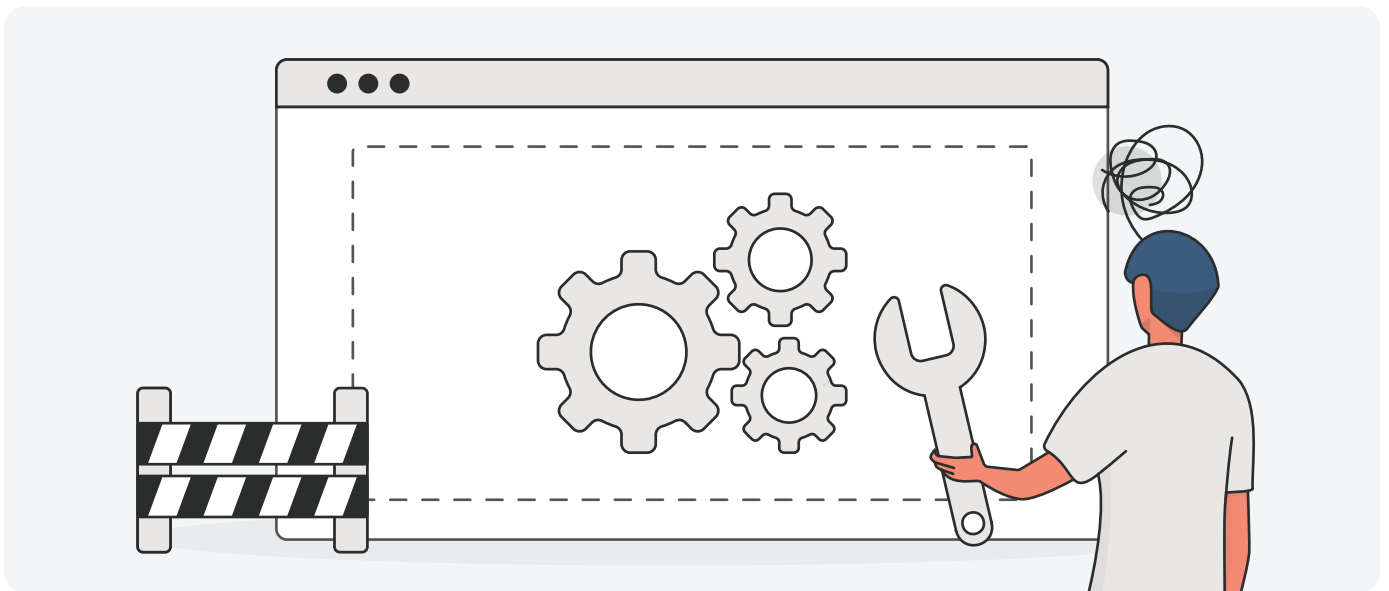


Customization and Maintenance Complexities

Another significant challenge with these systems is the complexity and maintenance difficulties associated with customization. Adapting such systems to meet specific business needs often involves extensive coding and modifications to the source code, resulting in increased costs and implementation delays. Furthermore, as the ERP system undergoes updates and upgrades, the customizations may require additional maintenance and rework, posing ongoing challenges and potential disruptions to business operations.

For instance, during system upgrades, the entire ERP system must be upgraded, including parts that may never be utilized by customers. This results in the expenditure of time and resources on upgrading functionalities that hold no relevance to the business, potentially creating an inefficient and cumbersome process. In some cases, the areas of the system that customers actually utilize may not receive necessary updates, leading to an inconsistent upgrade experience.

Additionally, since modifications were made directly to the source code in Monolithic ERP systems, any changes implemented by Microsoft or the ERP partner could render the customizations invalid, requiring them to be reworked. This introduces further complexity, additional costs, and potential disruptions to business operations.

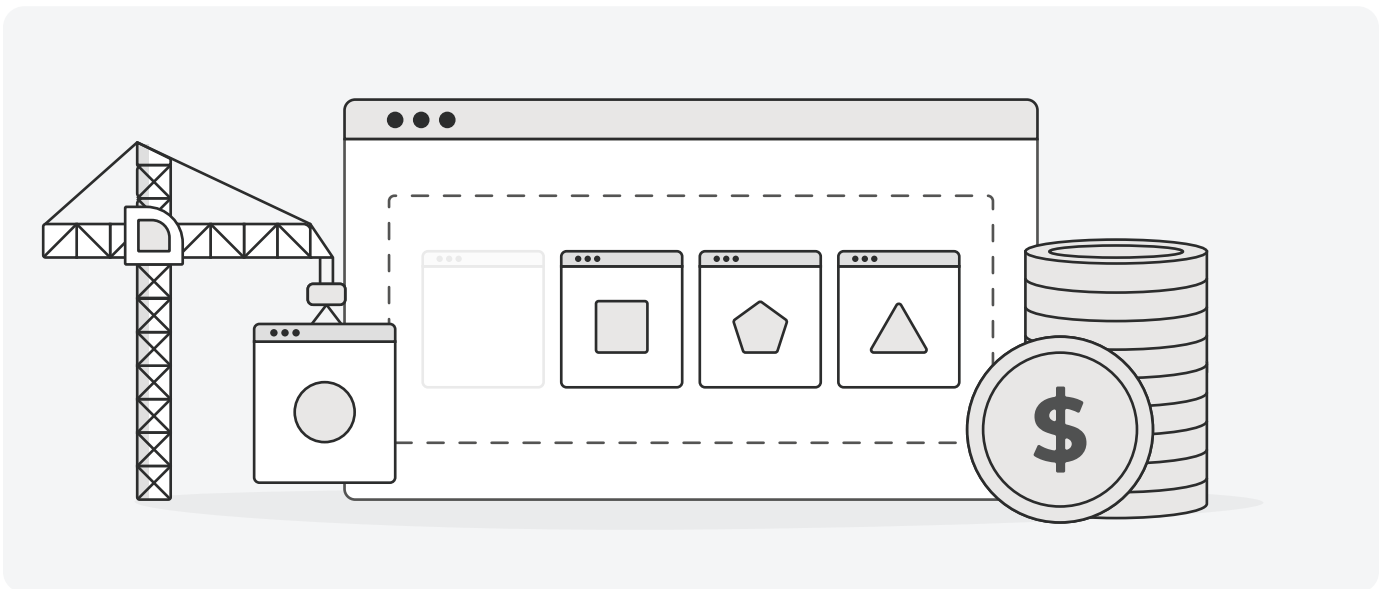


Higher Implementation and Support Costs

Another challenge faced by businesses utilizing these ERP systems is the higher implementation and support costs associated with these systems, often entailing significant upfront expenses for licensing, implementation, and infrastructure. The inherent complexity of fully developed ERP systems can lead to longer implementation timelines, requiring substantial investments in professional services and IT resources. Furthermore, ongoing support and maintenance costs can be high, particularly when specialized expertise is required to effectively manage and troubleshoot the system.

For example, some businesses, having invested a considerable amount of money in the ERP system, may feel compelled to implement all available features during the initial phase. This approach can prolong the implementation timeline, as the focus shifts away from prioritizing core business functionality that could provide more immediate benefits.

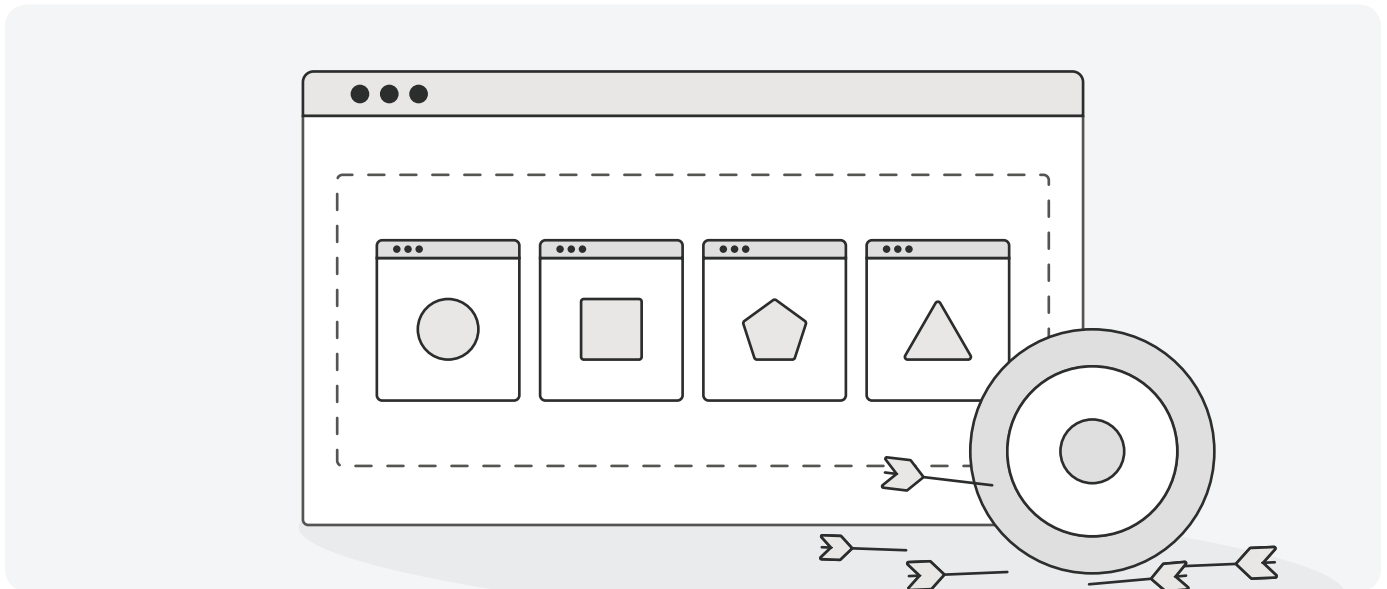
Moreover, the challenges can be exacerbated when implementation is carried out by non-food specialized individuals or firms. The lack of industry-specific expertise can lead to additional complexities and difficulties during the implementation process.



Misalignment with Specific Business Needs

Using an ERP system that does not align perfectly with food industry business's specific requirements can pose risks. The system may lack certain essential functionalities or fail to accommodate unique processes and compliance needs specific to the industry. This misalignment can hinder productivity, create workarounds, and limit the system's ability to optimize operations and drive business growth.

For example, customers who do not invest in a food-focused solution may encounter difficulties when trying to adapt the ERP system to fit their specific business processes. Challenges may arise in areas such as traceability of lots throughout the supply chain, managing quality processes, including the ability to put a lot on hold, and efficiently processing recalls. Without a solution tailored to the unique needs of the food industry, businesses may struggle to effectively address these critical requirements.

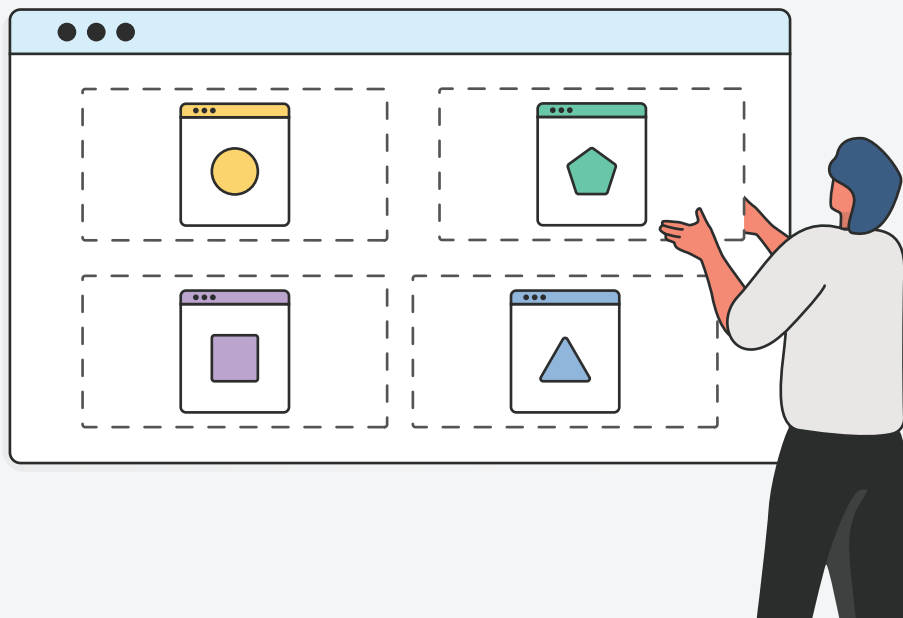


It's important to carefully consider these challenges and limitations when evaluating the traditional customized ERP systems for a food and beverage business. While these systems may offer a comprehensive suite of features, they may not provide the flexibility and customization necessary to address the specific needs of your organization.



Modular Approach with Add-On Apps

Recognizing the challenges posed by fully developed ERP systems, an alternative approach gaining popularity in the food industry is the modular approach with add-on apps. This approach empowers food and beverage manufacturers to customize their ERP systems by incorporating specific add-on apps that address their precise requirements. By adopting this approach, food businesses can unlock a range of benefits tailored to their needs. These significant advantages enable businesses to optimize their operations, reduce costs, increase flexibility, streamline maintenance, and support, and seamlessly integrate add-on apps into their ERP systems. The following are some of the key advantages associated with a modular approach with add-on apps.



Scalability

The modular approach offers seamless scalability for food businesses. As a company grows and evolves, the demands on their ERP system may change. With the modular structure, they have the ability to easily add or remove functionalities as needed. Whether it is expanding the system to accommodate new processes, adding new product lines, or onboarding more users, the scalability of the modular approach ensures that the ERP solution can keep pace with the business growth. This scalability enables companies to adapt and optimize their ERP system without significant disruptions, providing the agility needed to meet evolving market demands and seize new opportunities.

Flexibility

The modular approach provides unmatched flexibility for food businesses. With this approach, businesses have the freedom to choose and integrate only the functionalities that are essential to their operations. Instead of being tied to a rigid system that includes features they may not need, they can tailor the ERP system to unique requirements. Whether it is customizing workflows, data fields, or user interfaces, the flexibility of the modular approach empowers businesses to adapt the system to specific processes and preferences. This allows for a more efficient and streamlined user experience, ensuring that the ERP system aligns precisely with a business's operational needs.

Reduced Costs

One of the key advantages of the modular approach is its cost-saving potential. Unlike fully developed ERP systems, which often come with a comprehensive suite of functionalities, the modular approach allows businesses to select and implement only the add-on apps that are truly essential. This targeted approach ensures that investments are focused on the features that directly contribute to success, resulting in significant cost savings in licensing, implementation, and maintenance. By avoiding unnecessary functionalities, food businesses can optimize their resource allocation and achieve a higher return on investment.

Easy Integration

Another significant benefit of the modular approach is the ease of integration with the ERP system. With the Microsoft AppSource platform, connecting and deploying add-on apps becomes a seamless process. The platform provides a marketplace where you can find and select the apps that align with your specific needs. Once chosen, integrating these apps with your ERP system is simplified, enabling them to be up and running instantly. This ease of integration eliminates the need for complex and time-consuming development efforts, allowing businesses to quickly leverage the functionalities of the add-on apps without disruption.

Ease of Maintenance

Maintaining a modular ERP system is streamlined and straightforward. With the modular approach and add-on apps, updates and maintenance activities can be performed independently for each module. This allows businesses to address specific maintenance needs efficiently without disrupting the entire system. By focusing on individual modules, businesses can easily manage updates, implement enhancements, and address any issues that may arise. This approach minimizes downtime, reduces the time and effort required for system maintenance, and ensures that businesses can quickly adapt to changes and optimize their operations.

Efficient Support

Supporting a modular ERP system is simplified due to the focused nature of the add-on apps. The modular architecture allows for targeted troubleshooting and support for specific modules, enabling businesses to address issues effectively. The user-friendly interfaces of the add-on apps make it easier for users to navigate and utilize the system, reducing the need for extensive developer support and training. With a robust support system in place, businesses can quickly resolve any challenges that arise, ensuring smooth operations and optimal system performance.

By embracing the modular approach with add-on apps, food businesses can optimize their ERP systems to meet their specific needs while benefiting from reduced costs, enhanced flexibility, seamless scalability, and simplified maintenance and support. This approach offers a tailored and adaptable solution that empowers food manufacturers and distributors to streamline their operations, improve efficiency, and drive business growth. While traditional ERP systems may offer comprehensive features, they often come with unnecessary functionalities, inflated costs, and limited flexibility. On the other hand, the modular approach provides the flexibility to customize your ERP system, reduce costs, increase efficiency, and unlock the full potential of your business.





Case Study

How a Food Manufacturer Leveraged Apps to Address Traditional ERP Challenges

The following is a real-life example of how a food manufacturer has successfully leveraged apps on Microsoft Dynamics 365 Business Central to address the unique challenges posed by their traditional ERP system. This case study highlights the tangible benefits provided by the modular ERP system, including improved efficiency, enhanced inventory management, streamlined production processes, and optimized supply chain operations.

Customer Story

Kent Quality Foods' Success with FoodCloudPlus

Client's Background

Kent Quality Foods (KQF), a food manufacturing company based in Michigan, specializes in producing sausages and franks. Focusing on quality and committed to exceeding customer demands, they supply their products to various distributors across the country.

Their Problem

KQF faced numerous challenges aligning their evolving business processes with their legacy NAV-based ERP system. Rendered out of date by its monolithic, traditional approach, the system no longer met their specific food industry requirements.

Recognizing the need for a solution providing increased efficiency and functionality, Chris VanderVelde, Vice President of IS and Technology, decided to transition to a purely Business Central (BC) implementation and integrate food-specific functionalities through add-on apps.

Their Buying Decision Process

FoodCloudPlus emerged as the ideal choice for KQF due to their proven expertise in developing food-specific add-on apps that seamlessly integrate with MS NAV/BC.

Recognizing the need for a more flexible and scalable solution, Chris VanderVelde and his team decided to partner with FoodCloudPlus.

The ability to deliver tailored solutions, adapt to evolving needs while providing reliable and responsive services sets FoodCloudPlus apart from other competitors.

Impact of FoodCloudPlus' Service

FoodCloudPlus collaborated with KQF to develop and integrate a series of food centric add-on apps into their ERP system. These apps were designed to address their challenges and alleviate the complexities associated with their traditional ERP system. KQF transformed their operations by leveraging new functionality provided by the new apps.

FoodCloudPlus showcased their capabilities and commitment for delivering scalable and flexible solutions precisely aligned with KQF's needs. With these apps, KQF gained:

1. Flexibility

By selecting and integrating only essential functionalities, KQF eliminated unnecessary complexities and reduced costs.

2. Scalability

The modular approach of the add-on apps offered easy scalability, allows Kent Quality Foods to add or remove functionalities and users as their business grows and evolves.

3. Simplified Maintenance and Support

With a focused set of functionalities, updates and troubleshooting become streamlined reducing their dependency on extensive developer support, minimizing downtime and disruptions to their business.

Results

As a result of FoodCloudPlus' food centric add-on apps, KQF experienced remarkable improvements in their operations and overall business performance. They achieved a 15% increase in productivity through reduced manufacturing mistakes, a streamlined production reporting system and a 40% reduction in production order closing times while enhancing their profitability.

Testimonial

Chris VanderVelde, the Vice President of IS and Technology at KQF, shared his experience working with FoodCloudPlus, stating,

“

FoodCloudPlus has been instrumental in adapting our existing ERP system to our specific needs. Their expertise in developing food centric add-on apps and their commitment to delivering tailored solutions have exceeded our expectations. Working with FoodCloudPlus has been a true partnership with their support playing a pivotal role in our success.

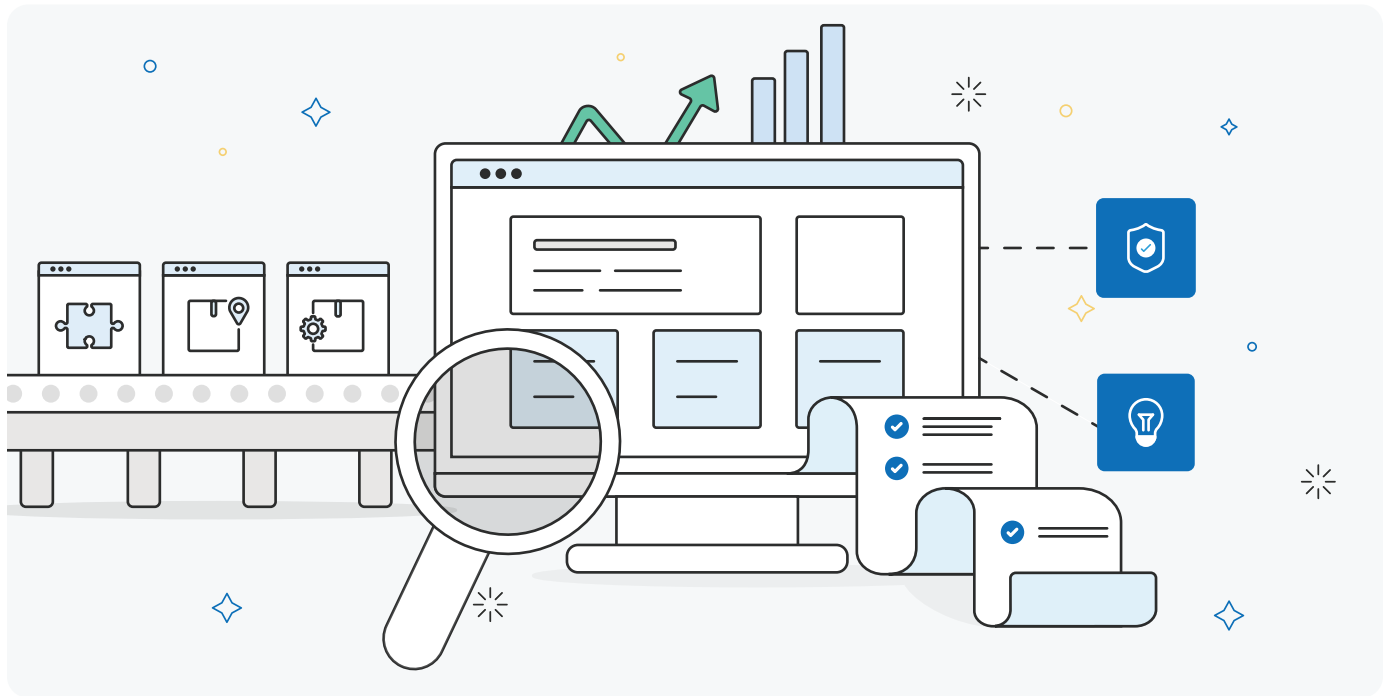
”

Through collaboration with FoodCloudPlus, KQF successfully resolved many of their ERP challenges, alleviated complexities, and achieved greater operational efficiency, quality, and profitability. The implementation of food-specific add-on apps exemplifies the advantages of adopting a modular approach and working closely with a trusted service provider like FoodCloudPlus.



Apps Developed for The Food & Beverage Industry

FoodCloudPlus works with its affiliate, NIC Systems, to create a suite of robust apps aimed at solving the unique challenges food businesses face from heavily customized ERP systems. These apps integrate with Microsoft Dynamics 365 Business Central, offering features designed specifically for the food and beverage sector.



Backorder Management

The Backorder Management app tackles common challenges like short shipments and under-receipts by offering customizable tolerance policies. Define how much a purchase order can be short and assign these policies to specific items, vendors, or item-vendor combinations.

Similarly, set rules for under-shipment allowances and apply them to items, customers, or item-customer combinations. This flexibility ensures shipping and receiving processes stay aligned with the fast-paced needs of food businesses, minimizing disruptions and improving customer satisfaction.

The Backorder Management app also works with the Customer Insights and Vendor Insights apps, enabling measurement and scoring of under-shipped sales orders and under-received purchase orders.

Visit [Backorder Management](#) to learn more.

Customer Insights

The Customer Insights app helps businesses evaluate and understand customer performance through detailed metrics. It tracks payment behaviors, shipment delays, order accuracy, and achievement of profit, rebate, refund, and sales targets. Users can set default or customer-specific targets and define percentage ranges to rate performance as good, average, or poor.

The app also allows users to compare actual customer data against targets and drill down into specific sales documents for deeper analysis. With these insights, businesses can strengthen customer relationships and drive better results.

The Customer Insights app integrates with the Backorder Management app to measure short shipments, the Over Shipping app to track over shipments, and the Sales Rebates app to evaluate rebate performance.

Visit [Customer Insights](#) to learn more.

Inventory Freshness

The Inventory Freshness app helps businesses maintain quality by enforcing freshness requirements across their operations. It assigns production dates to items during receipt or manufacturing and prevents products that don't meet defined freshness standards from being picked, shipped, or received.

Users can set customized freshness codes for items, vendors, customers, or specific item-vendor and item-customer combinations. By managing freshness effectively, businesses can reduce risks related to inventory quality and improve overall customer satisfaction.

The production dates generated from the Inventory Freshness app can be used by the Lot Algorithm and Mobile Data Collection apps.

Visit [Inventory Freshness](#) to learn more.

Inventory Restrictions

The Inventory Restrictions app helps businesses efficiently manage inventory by applying restrictions throughout inbound, outbound, and warehouse processes. It allows users to restrict the entire quantity of an item lot or just a portion of it, then release it when the conditions are met. Designed to address challenges in the food industry, the app helps manage inventory that needs to be held or quarantined for reasons such as quality control, regulatory compliance, or safety concerns. By streamlining these processes, food businesses can improve inventory management, reduce the risk of compliance issues, and maintain better control over their stock.

When paired with the Item Recalls app, restrictions can be easily applied to recalled items, and with the Quality Inspections app, they can be used to restrict items undergoing inspection or those that have failed the inspection.

Visit [Inventory Restrictions](#) to learn more.

Inventory Shelf Life

The Inventory Shelf Life app helps food businesses manage product shelf life by ensuring that only items that meet shelf-life requirements are picked, shipped, and received. It allows users to create and assign shelf-life controls to specific customers, vendors, and items. With real-time validation, the app prevents expired or spoiled products from being shipped to customers or received from vendors, reducing the risk of returns and customer dissatisfaction. By providing accurate shelf-life data, the app enables businesses to make informed decisions and maintain high standards of product quality.

Visit [Inventory Shelf Life](#) to learn more.

Item Recalls

The Item Recalls app helps food businesses streamline the recall process and stay compliant with industry regulations. It enables users to trace the path of recalled items across the entire supply chain, from raw materials to finished goods, and vice versa. The app supports both mock and real recall scenarios, ensuring preparedness and simplifying the recall process when needed. With the ability to share recall results directly with stakeholders and attach relevant communications like emails, images, or videos, Item Recalls keeps all parties informed. Additionally, it maintains a detailed audit trail of all recall activities, ensuring transparency and traceability for compliance purposes.

When used with the Inventory Restrictions app, you can apply restrictions to recalled items to prevent them from being used in transactions.

Visit [Item Recalls](#) to learn more.

Item Tracking Status Indicator

The Item Tracking Status Indicator app provides food businesses with instant visibility into the status of their item tracking, improving efficiency and decision-making across the supply chain. With color-coded updates, users can quickly see whether tracking information is empty, partial, complete, or over the required quantity. Whether tracking lot, serial, or package numbers, the app ensures that businesses can easily stay on top of tracking progress, improving workflow and making it easier to manage complex inbound, internal, and outbound activities.

Visit [Item Tracking Status Indicator](#) to learn more.

Lot Algorithms

The Lot Algorithms app streamlines lot management, allowing food businesses to maintain product integrity, reduce waste, and meet customer demands with ease. The app offers a user-friendly interface for creating customized and complex lot numbers, using a variety of parameters such as production date, expiration date, item number, and more. Users can design lot algorithms by combining multiple factors like document numbers and work shift codes, and even hide specific information such as item numbers or locations. The Lot Algorithms app simplifies the creation and tracking of lot numbers, improving efficiency and accuracy.

The production dates from the Inventory Freshness app and the production batch numbers from the Production Batching app can be added to lot algorithms.

Visit [Lot Algorithms](#) to learn more.

Mobile Data Collection (MDC)

The Mobile Data Collection (MDC) app simplifies warehouse and manufacturing operations by providing a seamless solution for barcode scanning and real-time data collection. With the MDC app, your warehouse and factory employees can perform key tasks such as inventory counts, product movement, and receiving and shipping operations directly from anywhere within the facility, as long as there is an internet connection. By allowing workers to access important transactions and documents without leaving the shop floor, the app increases transaction accuracy, reduces errors, and saves valuable time and costs.

The MDC app can also work with data generated from the Inventory Freshness app and Serial Shipping Container Codes app.

Visit [Mobile Data Collection](#) to learn more.

Over Shipping

The Over Shipping app helps businesses manage the shipment of excess quantities, reducing costly mistakes and customer disputes. You can define flexible over-shipping tolerances at the item, customer, or item/customer level, giving you greater control over how much more than the ordered quantity can be shipped. The app allows you to easily handle partial shipments while ensuring they stay within the defined limits. By streamlining your shipping process and providing tighter control over excess shipments, the Over Shipping app improves inventory management and helps reduce operational costs.

The Customer Insights app works with the Over Shipping app to track and score over shipments.

Visit [Over Shipping](#) to learn more.

Payment Signatures

Managing payment approvals in the food industry often involves ensuring secure, accurate documentation, and that's where the Payment Signatures app comes in. This app automates the process of adding digital signatures to payment documents, saving time and eliminating manual effort. By linking signature files to specific bank accounts and applying rules based on transaction amounts, it ensures compliance with approval guidelines. Whether dealing with large vendor payments or everyday transactions, this app streamlines the process and adds a professional touch to financial documents, giving finance teams in the food sector a reliable way to manage signatures.

Visit [Payment Signatures](#) to learn more.

Production Batching

Efficient production batching is crucial for food manufacturers to optimize resources, reduce waste, and maintain consistent product quality. The Production Batching app allows businesses to easily break down production orders into smaller batches with the same bill of materials (BOM) and routing. The app offers flexible formulas to calculate batch sizes based on specific needs, enabling precise control over production. With the Production Batching app, food businesses can streamline production processes, enhance accuracy, and maintain better control over their manufacturing operations.

When the Lot Algorithms app is installed, the production batch number generated by the Production Batching app can be assigned to lot algorithms.

Visit [Production Batching](#) to learn more.

Production Instructions

In the food industry, clear and efficient production instructions are essential to ensure product quality, safety, and consistency. The Production Instructions app simplifies the process by allowing you to attach detailed instructions directly to production BOMs. Whether it's setting up workstations, following specific safety protocols, or meeting packaging requirements, this app enables you to deliver accurate, clear instructions to your team with ease. You can add multiple instruction sets, use rich-text formatting for clarity, and include visual aids to guide employees step by step. With the Production Instructions app, your team can access everything they need directly from the production order, improving efficiency and ensuring safety in every production run.

Visit [Production Instructions](#) to learn more.

Production Sequencing

In food manufacturing, organizing production orders efficiently is crucial to optimizing resources, preventing cross-contamination, and maintaining product quality. The Production Sequencing app simplifies this process by allowing you to easily arrange production orders based on start dates, production order numbers, or custom sequence codes. The sequence codes enable you to group similar items and automatically organize orders for optimal scheduling. By streamlining the process, the Production Sequencing app helps food manufacturers enhance efficiency, improve scheduling, and make better use of equipment.

Visit [Production Sequencing](#) to learn more.

Production Yield Metrics

The Production Yield Metrics app gives food manufacturers valuable insights by analyzing production costs based on actual output rather than just planned figures. When production results deviate from expectations, the app helps uncover real cost elements, enabling better expense management. With real-time cost analysis, users can easily compare expected and actual component costs based on posted output. Enhanced production order statistics provide a clear breakdown of costs tied to finished goods, while detailed component cost insights reveal total expenses and each component's contribution to material costs. This tool equips manufacturers to make informed decisions.

Visit [Production Yield Metrics](#) to learn more.

Purchasing Restrictions

The Purchasing Restrictions app is designed to help food businesses maintain better control over their procurement processes. From managing bulk orders for raw ingredients to ensuring compliance with vendor agreements, the app allows users to define approved items and set quantity limits tailored to their needs. By enforcing restrictions during purchasing, food producers can avoid overstocking, reduce waste, and streamline ordering. Whether ensuring consistent inventory levels or managing supplier relationships, the Purchasing Restrictions app helps food businesses stay efficient and focused on delivering quality products.

Visit [Purchasing Restrictions](#) to learn more.

Quality Inspections

Maintaining consistent product quality is essential in the food industry, where consumer trust and safety are paramount. The Quality Inspections app helps food businesses uphold their standards by enabling inspections at every stage—from incoming ingredients to finished goods. Define and manage quality tests with clear pass criteria, ensuring products meet strict specifications. Whether verifying shipments, monitoring production, or auditing warehouse stock, the app streamlines the process and provides detailed tracking for accountability. With flexible configurations and a user-friendly inspector role center, food producers can proactively address issues, reduce waste, and maintain high-quality products with confidence.

The Inventory Restrictions app can be used with the Quality Inspections app to block items under inspection or those that fail inspection from being used in transactions.

Visit [Quality Inspections](#) to learn more.

Sales Commissions

Managing sales commissions in the food industry can be complex, with various products, customers, and sales strategies to consider. Tailored for the needs of food producers and distributors, the Sales Commissions app lets users design custom commission programs for different combinations of products, customers, and sales agents. Whether commissions are based on sales volume, profit, or tiered goals, the app ensures clarity and flexibility. Integrated reporting and analysis tools provide valuable insights into commission performance, helping businesses evaluate and optimize their incentive strategies. By streamlining commission management, the app motivates sales teams while keeping financial commitments transparent and manageable.

Visit [Sales Commissions](#) to learn more.

Sales Rebates

In the competitive world of food production and distribution, rewarding loyal customers while maintaining clear financial oversight is essential. The Sales Rebates app streamlines rebate management, allowing food businesses to design customized rebate programs for specific customer groups and products. Whether it's offering tiered discounts to encourage bulk orders or applying per-unit rebates to popular items, this app automates calculations and tracks rebate histories with ease. Simplify the process of rewarding customers while ensuring your financial commitments remain transparent and manageable. The Sales Rebates app is a powerful tool for building loyalty and driving sales in the food industry.

Visit [Sales Rebates](#) to learn more.

Sales Restrictions

Managing customer orders can be a balancing act—ensuring compliance with agreements while optimizing inventory. The Sales Restrictions app simplifies this process by letting you define exactly which items and quantities customers can order. Whether you're limiting orders to specific products, enforcing minimums to promote bulk purchasing, or adhering to contractual agreements, this app gives you the tools to keep sales aligned with your goals. Preventing unauthorized orders and blank quantities ensures your sales process stays efficient and under control, helping you maintain smooth operations while meeting customer expectations.

Visit [Sales Restrictions](#) to learn more.

Serial Shipping Container Codes

The Serial Shipping Container Codes (SSCC) app simplifies outbound logistics by enabling food businesses to generate GS1-compliant SSCC labels and assign them to bundles of items. By streamlining the process of creating and printing SSCC labels, the app ensures that shipments are traceable and adhere to industry standards. Whether you're managing individual or multiple orders, this app provides the flexibility to combine sales orders into a single SSCC, making it easier to track shipments and enhance efficiency in the logistics process.

Visit [Serial Shipping Container Codes](#) to learn more.

Variable Capacity Cost

Tracking production costs in the food industry requires precision to align expenses with actual resource usage. The Variable Capacity Cost app simplifies this process by allowing businesses to calculate direct capacity costs based on real production activities. Whether it's tracking the labor hours of production employees or the usage of safety kits, this app uses flexible cost factors to calculate accurate work and machine center costs. By improving cost transparency, it helps food producers gain better financial insights and make informed decisions about production expenses, all while ensuring that cost factors align with day-to-day operations.

Visit [Variable Capacity Cost](#) to learn more.

Vendor Insights

The Vendor Insights app helps food businesses evaluate vendor performance to ensure they are shipping the right products on time and as expected. With the ability to track over, under, and early receipts, this app offers a clear picture of how vendors are meeting your delivery standards. Whether you need to monitor accuracy, delivery speed, or consistency, the Vendor Insights app provides the data you need to improve decision-making and foster stronger vendor relationships. By setting customizable performance thresholds, it allows you to assess vendor reliability and take action when necessary to maintain a smooth supply chain.

The Vendor Insights app integrates with the Backorder Management app to measure under-received orders.

Visit [Vendor Insights](#) to learn more.

Warehouse License Plating

The Warehouse Licensing Plating app is designed to simplify inventory management by ensuring precise control over package tracking. Food businesses can efficiently manage package integrity, contents, and labeling, and enforce strict package posting to ensure that each package is assigned to only one location or bin. It allows for efficient movement and transfer of packages across various locations, while also enabling the printing of labels and tracking of inventory in real time. This app provides a streamlined approach to warehouse operations, enhancing accuracy and visibility in your inventory processes.

Visit [Warehouse License Plating](#) to learn more.



About FoodCloudPlus

When it comes to transforming food businesses through ERP technology, FoodCloudPlus is the trusted name in the industry. With our extensive expertise and proven track record, we have helped numerous food manufacturers and distributors achieve their goals.

Our comprehensive services include a increasing range of **Microsoft Dynamics 365 Business Central Apps tailored specifically for food businesses**. Through our modular approach, we cover critical operations such as finance, factory floor, warehousing, logistics, and shipping. By streamlining processes and reducing costs, our apps eliminate the need for expensive customizations or complex upgrades.

In addition to our app offerings, we also provide Microsoft Dynamics Business Central Consulting and food-specific functionality. Our team of experts is dedicated to meeting compliance, food safety, quality, recipe management, and recall requirements. Whether you need occasional support, ongoing maintenance, or a complete migration to Business Central with additional food application functionality, our flexible engagement options and competitive rates make us the ideal choice.

If you're ready to take your food business to new heights, contact us today to learn more about our exceptional ERP services and explore the functionalities of our food-specific apps.

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