System installation by custom functions

SATO

Basic license fee

Basic module

| Label printing | Master data management | Inventory control |

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Optional module: Raw material management

Optional module: Production control

Optional module: Product management

Used in combination with any one of the above optional modules

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Optional module

Raw material management
receiving, location transfer and inventory operations

Additional option

Production planning
scheduling, resource allocation and inventory forecasting

Optional module

Production control
manufacturing, weighing and mixing operations

Additional option

Character recognition
receiving, location transfer and inventory operations

Optional module

Product management
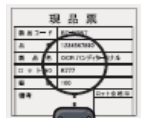inventory, location transfer and shipping operations

Additional option

Voice recognition
receiving and shipping operations

Options (Character/Voice recognition)

Ability to easily print from data scanning devices

Ability to support printing via voice input

Scan dates/characters with handheld terminal

Print barcode labels

ベーキングパウダ
SATO
14/09/30
1234567890

Recommended printers

MB2i Series

CL4NX

Trace-eye®

FOOD-Pro

End-to-end solution to manage the flow of goods in food factories starting from the receiving of raw materials to the shipping of finished products

Increase the accuracy of raw material/product management
▶ Enable inventory control by type, lot, and expiry date through the application of Auto-ID technologies

Streamline factory operations and prevent process errors
▶ Minimize manual recording/data entry for operational accuracy and efficiency
▶ Prevent human errors (such as using wrong/expired/insufficient ingredients) in executing production recipes

Improve traceability
▶ Achieve forward and backward traceability with precision and speed
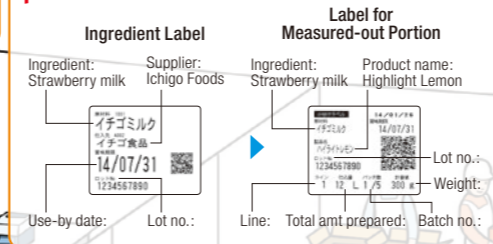
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www.sato-oceania.com

Receiving raw ingredients
Check lot numbers/expiry dates

Checking out ingredients
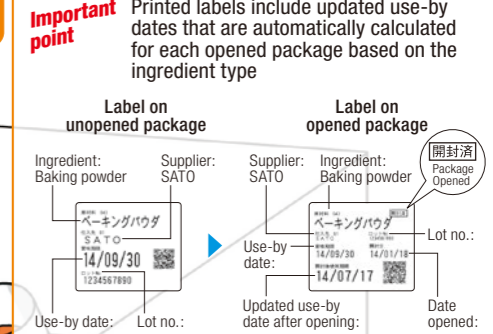Check out ingredients for use on a first-in, first-out basis

Weighing and dividing ingredients
Weigh out and divide ingredients based on manufacturing instructions; Record lot information

Print labels for Measured-out Portions
Important point Printed labels include lot information carried over from Ingredient Labels

Ingredient Label
- Ingredient: Strawberry milk
- Supplier: Ichigo Foods

Label for Measured-out Portion
- Ingredient: Strawberry milk
- Product name: Highlight Lemon

- Use-by date:
- Lot no.:
- Line:
- Total amt prepared:
- Lot no.:
- Weight:
- Batch no.:

Opening ingredient packages
Manage use-by dates for opened ingredient packages containing unused portions

Apply labels to opened ingredient packages containing unused portions that are stored for future use.

Important point Printed labels include updated use-by dates that are automatically calculated for each opened package based on the ingredient type

Label on unopened package
- Ingredient: Baking powder
- Supplier: SATO
- Use-by date:
- Lot no.:

Label on opened package
- Supplier: SATO
- Ingredient: Baking powder
- Package Opened
- Use-by date:
- Updated use-by date after opening:
- Lot no.:
- Date opened:

Controlling product inventory
Perform inventory control by location and lot

Dosing and mixing ingredients
Feed and mix ingredients based on manufacturing instructions; Record lot information.

Stocktaking of ingredients
Check discrepancies between book inventory and physical inventory

Office

Controlling the mixing of ingredients
Manage master data for mixing ingredients, and issue manufacturing instructions

Controlling ingredient inventory
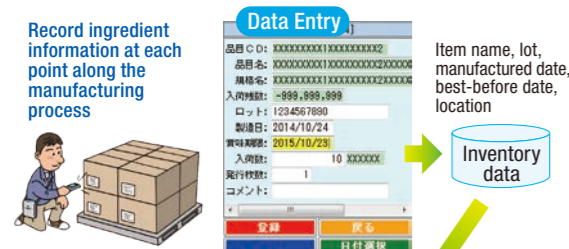Perform inventory control by location and lot

Production planning and ordering support
Support ordering operations based on inventory and production plans

Picking and assorting products
Pick and sort products based on shipping instructions

Shipping
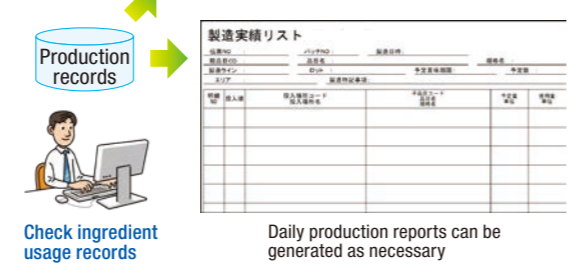Manage shipping of products to internal logistic centers and customers

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Raw material management module
Receiving, inventory operations, and location transfer

Enables users to:
- Manage inventory by type, lot, and expiry date.
- Search, view and print inventory lists based on user-defined conditions.
- Monitor ingredient inventory levels in real time with simultaneous data updates from receiving/dispensing, transferring, stocktaking, disposal and other related operations.
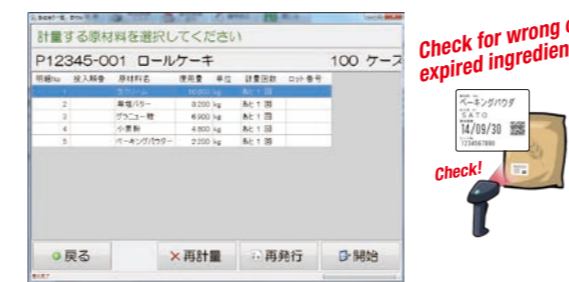
Record ingredient information at each point along the manufacturing process

Data Entry

Item name, lot, manufactured date, best-before date, location

Inventory data

Display

Search and view inventory data based on user-defined conditions

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Production control module
Manufacturing, weighing and mixing operations

Enables users to:
- Check when, who, what (ingredients), and how much used for each manufacturing instruction.
- Record production output for yield management.
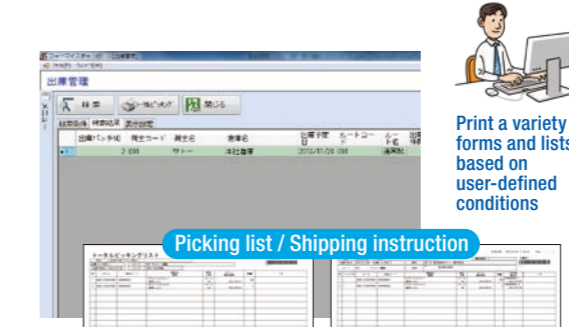- Issue finished product labels for product tracking and management.

- Scan QR codes of ingredients at point of use to prevent weighing/mixing errors and save corresponding data automatically.
- Weigh ingredients accurately by synchronizing scales with panel computers.

Production records

Check ingredient usage records

Daily production reports can be generated as necessary

Check for wrong or expired ingredients

Check!

Ensure accurate measurements with device synchronization

Production control module
Inventory, location transfer and shipping operations

Enables users to:
- Manage inventory by lot and expiry date after converting recorded production output into finished product inventory.
- Create picking lists for order picking and manage shipping routes to ensure smooth field operations.

Print a variety of forms and lists based on user-defined conditions

Picking list / Shipping instruction

Picking

Outgoing inspection/scanning

Data of actual outgoing deliveries

Also serve as traceability data

Production planning module (optional)
Scheduling, resource allocation and ordering support

Enables users to:
- Calculate the amount of ingredients necessary for the production plans entered by users based on the mixing recipe.
- Check inventory levels to facilitate the ordering of ingredients.

Enter production plans.

The amount of ingredients necessary is calculated based on the master data for mixing ingredients.

Calculations are reflected in inventory data, and figures are displayed in red (as alerts) when the reorder point is reached.

CSV order data

Files with ordering information can be generated as necessary for user convenience.