

FOOD MANUFACTURERS

**Checklist to Help You Select the Right
ERP System for Your Business**

Choosing the right ERP system for your food manufacturing business can be daunting, with a myriad of features and functionality to consider. From inventory management, co-products tracking, and regulatory compliance to material requirement planning, product costing, and financial management—there are numerous factors to consider when evaluating an ERP solution.

It's important to select a system that offers strong performance across all these areas, as well as being user-friendly, highly secure, customized for specific needs, and capable of providing long-term cost savings. With a suitable ERP in place, you can ensure that your business is optimally prepared to succeed in today's competitive market environment.

In our in-depth checklist, you'll find the key questions you need to ask when selecting an ERP system for your food manufacturing business. This comprehensive guide will help you evaluate how well a solution meets your requirements and ensure that it provides maximum value to your organization in the long run.

1

Yield & Scrap Management

Is yield tracking enabled to quickly measure performance against recipes? Are scrap materials tracked to help identify potential process issues?

2

Co-Products Management

Does the ERP system allow you to accurately track co-products such as by-products or waste materials?

3

Inventory Management

Can the ERP system track inventory levels in real time and generate alerts when inventory levels are low or running out?

4

Automatic Data Collection

Does the system integrate with barcode scanners and RFID readers for real time, automated data collection?

5

Bin Management

Does the system support bin locations down to an individual pallet level, allowing you to quickly locate and track inventory?

6

Material Requirement Planning

Can the ERP system calculate material needs based on current inventory levels and future production requirements?

7

Expiry Date Management

Can the ERP system track inventory levels in real time and generate alerts when inventory levels are low or running out?

8

Traceability

Does the ERP system allow for the tracking of ingredients and finished products through the production process, to facilitate recall and traceability in the event of a food safety issue?

9

Regulatory Compliance

Does the ERP system comply with all relevant regulatory standards applicable in your industry/region, such as FDA requirements or HPFB guidelines?

10

Product Costing

Can the ERP system provide a cost breakdown of each product based on its ingredients and other related costs?

11

Recipe & Formula Management

Does the ERP system allow for creating, storing, and managing recipes and formulas for products? Is it possible to track changes to these formulas over time?

12

Quality Control

Does the ERP system provide quality control checks at each step in the production process and enable corrective action when needed?

13

Production Planning & Scheduling

Does the ERP system have the ability to plan and schedule production runs, considering factors such as ingredient availability, production capacity, and delivery schedules?

14

Financial Management

Does the ERP system have the capability to manage financial operations such as invoicing, billing, and payroll?

15

Complaints & Service Management

Can the ERP system track inventory levels in real time and generate alerts when inventory levels are low or running out?

16

Reporting & Analytics

Does the ERP system provide the ability to generate reports and perform data analysis to gain insights into the business?

17

Integration

Can the ERP system be easily integrated with other systems and software that the business may use, such as a Warehouse Management System (WMS) or a Transportation Management System (TMS)?

18

User Interface/ Usability

Does the ERP system have an intuitive user interface, and is it easy to learn and use by both technical and non-technical staff?

19

System Scalability

Is the ERP system capable of scaling up with your business as it grows? How easily can new features be added or existing features be modified?

20

Customization

Can the ERP system be configured to meet the specific needs of the food manufacturing business without using any code programming?

21

Support

In this industry, the expertise of the integrator serves as a key component to the success of the implementation.
Does the ERP provider offer adequate support, including training, troubleshooting, and maintenance?

22

Security & Reliability

Does the ERP system meet industry security standards, such as GDPR, to protect your data? Is the system reliable and regularly backed up in case of any data loss or downtime?

23

ROI & Cost Savings

How quickly can you expect to see a return on investment (ROI) and cost savings using this ERP system? Does it have features that will save time and money over the long term?

FOOD ERP SELECTION CHECKLIST

FUNCTIONALITIES ESSENTIAL TO MY BUSINESS		YES	NO
1	Yield & Scrap Management		
2	Co-Products Management		
3	Inventory Management		
4	Automatic Data Collection		
5	Bin Management		
6	Material Requirement Planning		
7	Expiry Date Management		
8	Traceability		
9	Regulatory Compliance		
10	Product Costing		
11	Recipe & Formula Management		
12	Quality Control		
13	Production Planning & Scheduling		
14	Financial Management		
15	Complaints & Service Management		
16	Reporting & Analytics		
17	Integration		
18	User Interface/Usability		
19	System Scalability		
20	Customization		
21	Support		
22	Security & Reliability		
23	ROI & Cost Savings		

NOTES

In conclusion, when selecting the best ERP system for your food manufacturing business, it is important to consider all of the criteria outlined above.

Ultimately, the right ERP system can provide a competitive advantage in today's challenging market environment. Evaluate every aspect carefully, weigh up the pros and cons against each other, and ask relevant questions before selecting an ERP that fits your company's needs.

If you need any advice or assistance along the way, reach out to experienced professionals who specialize in food manufacturing ERPs—they will be able to guide you through the selection process so that you make an informed decision.



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