### SAP B1 for Food and Beverage

**SAP B1- Help you implement and manage a fully integrated Quality Control system.**

<table>
<thead>
<tr>
<th>Client</th>
<th>India Based Client</th>
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<tbody>
<tr>
<td>Vertical</td>
<td>Food &amp; Beverages</td>
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#### 1. Pain Areas
- No real time information
- Inaccurate report generation - a manual process
- Multiple independent Systems
- Poorly integrated organizational functions

#### 2. Proposed Solution
- SAP Business One ERP Software
- **Implementation Partner**
  - Silver Touch Technologies Ltd.

#### 3. Key Challenges
- Lack of computer literate staff members
- Conversion of complete manual system to automated system

#### 4. Benefits
- Improved Efficiency
- Increased Visibility
- Reduced Risk
- Help to manage Manufacturing business data
- Quality control, food safety, batch tracking and full product life-cycle traceability
### 5. Implementation Highlights
- Real time report for Flat sold/ unsold
- 4 different companies with different businesses created
- Designing Item coding for different stages of manufacturing

### 6. Why SAP B1
- Manage ingredients / items throughout the whole value chain, yield scrap, waste, co-and by-products, grades, etc.
- Helps to plan and control stock, production, packaging and distribution.
- Improve collaboration between stock, production and packaging/distribution to better manage perishable products and optimize production capacity, warehousing and cash flow in real-time
- Reduce manual workloads and duplicate entries
- Avoid machine break downs and interruptions in manufacturing process by better planning of resource availability
- Support multiple ways of manufacturing products, multiple recipes and multiple routings per product
- SAP Business One has easy to use reporting and dashboard tools built in – so it is easy to identify trends and helps in better business decisions