

A woman in a white lab coat, blue hairnet, and blue gloves is holding a stack of four cheese wheels. She is standing in a food processing facility, with a scale visible in the foreground. The background is a clean, industrial environment.

CitySoft

**FOOD AND
BEVERAGE**

Sage X3 ERP

for Food and Beverage Manufacturers

Sage X3 ERP will help you focus on achieving operational excellence. It helps food and beverage manufacturers effectively tackle the challenges of managing industry-specific requirements and legal mandates.

As well as enabling you to efficiently fill customer orders, manage recipes, control inventory and plan production in an increasingly competitive environment, it also deals with the multitude of complexities resulting from increasing government regulations.

Best of all Sage X3 ERP helps you avoid making costly errors that lead to waste, spoilage, recalls, safety issues or other events that will adversely affect your business.

When fine-tuned to meet your specific industry requirements by CitySoft Consultants, Sage X3 ERP provides the advanced functionality you need to remain competitive in the face of these many business challenges.



Streamline compliance to grow faster

For food and beverage companies, Sage X3 provides vital information for making important business decisions and provides it quickly. The software's robust core functionality enables companies to easily streamline compliance activities and eliminate inefficiency, providing a significant advantage over legacy systems and other, less powerful ERPs.

Food and beverage companies face more regulatory pressure every day. Sage X3 will help you comply quickly so you can focus on growing your company. Even more, thorough compliance helps you assure your customers of your commitment to excellence. Sage X3 can help there too, making you more transparent and more responsive to customer questions. Sage X3's strong traceability tools allow better handling of recalls, expiration management, sustainability, allergen-free production, labeling, and other major trending concerns. As your business grows and requirements change, Sage X3 adapts to help you meet new requirements without increasing overhead.

Optimize production with advanced inventory management

Sage X3 ERP provides food and beverage manufacturers with the capabilities to balance purchasing and stock on hand quantities with planned production. Whilst impossible to predict every change in supply and demand, Sage X3 does provide companies with clarity over what to purchase and when to do so to reduce the likelihood of lost sales from understocking and stock write-off due to expiration.

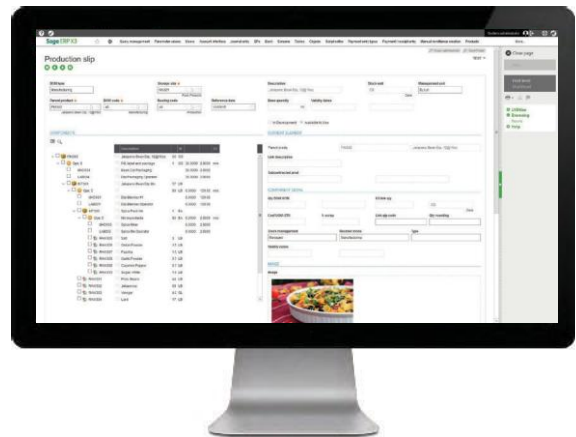
Advanced production scheduling capabilities coupled with material requirement planning frees up capital otherwise tied up in stock.

Built for the food and beverage industry, Sage X3 has in-built industry-specific capabilities such as recipe management, quality control, regulatory compliance and lot tracking.

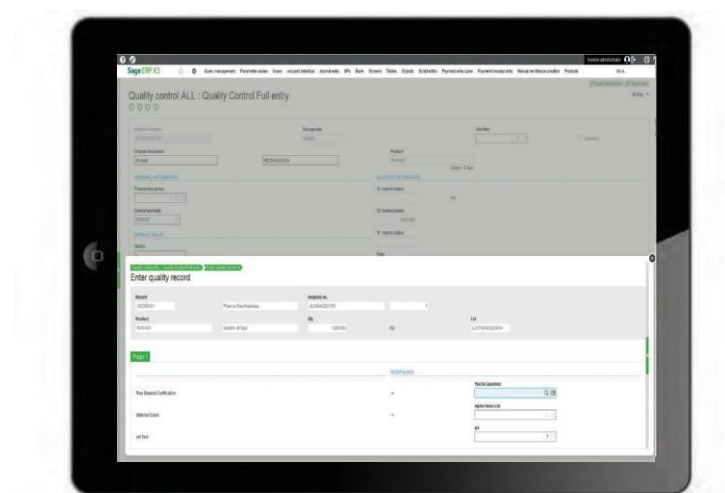
Achieve greater product and process consistency through formula and recipe management

Predict and optimize the yields of multiple outputs of a production job by comparing planned inputs to planned outputs and plugging these values into a recipe or formula specification prior to initiating a production job.

- Supports single and multi-level Bill of Material (BOM) to manage recipes and routings during production.
- Yield calculation and tracking (+/-) throughout production.
- Manages by-products of the production process, maintaining raw material potency and other key product attributes.
- Multiple units of measure conversion capabilities.



Ensure quality management at all stages



Track and maintain quality specifications and test results for raw materials, intermediates, and finished goods at various stages in their life cycle.

- Conduct inspections throughout packaging and production, then automatically quarantine suspicious or substandard items for further inspection or disposal.
- QC testing and analysis covers raw materials, intermediates, and finished goods.
- All test results are recorded and maintained together with production history.

“What used to take us hours takes less than five minutes with Sage X3. Having such a comprehensive safety system in place helps us earn and keep the trust and confidence of our customers.”

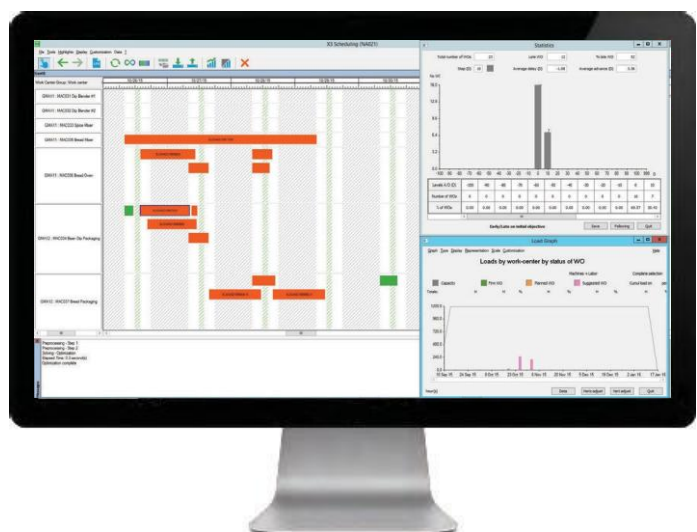
— David Adams, president, Savoury System.



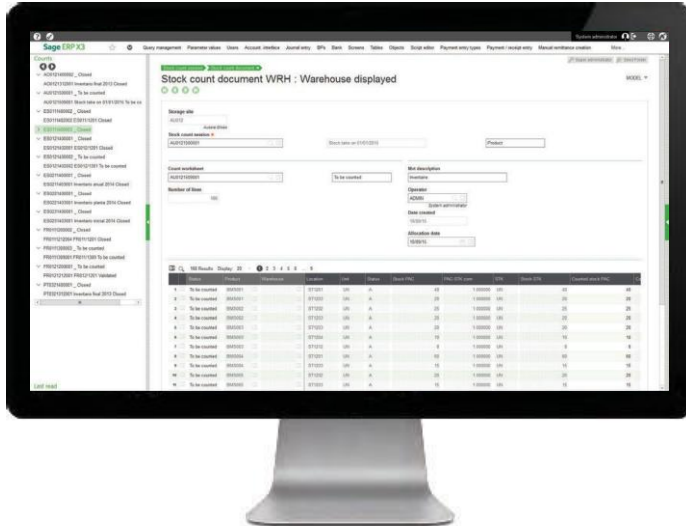
Improving efficiencies throughout the planning and scheduling process to better assess demand

Compare loads on work centers imposed by existing and proposed work orders and managing the load capacity of each work center, improving customer service and inventory levels.

- Analyse POs and scheduled and in-progress batches to assess demand against available inventory.
- Support for both finite and infinite capacity requirements planning.
- Drag-and-drop scheduling for manual viewing, simulation, and update of outstanding work orders and routing operations.
- Forward and backward scheduling.



Maximize inventory usage as well as reduce spoilage and expiration



Eliminate inefficiencies and streamline your inventory levels with end-to-end integration of your warehouse management as well as reduce inventory write-offs with expiration date, use-by-date, or re-control date management.

- Shelf-life management with expiration date control and use-by date to fulfill orders based on unique customer needs.
- Extensive warehouse management capabilities with RF support and barcode printing.
- Supports directed operations such as directed put-away and pick planning and scheduling.

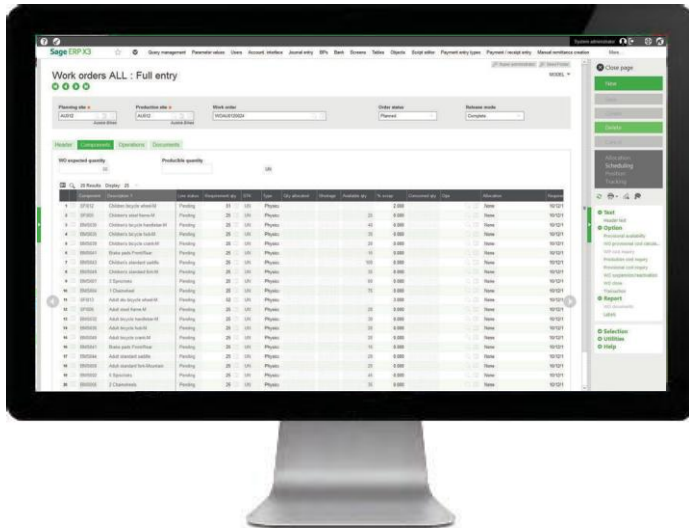
Proactively monitor your supply chain using lot tracking & traceability

Improve food safety with robust traceability and allergen tracking to ensure that you know the sources of your ingredients and what pressures might be affecting your suppliers during fluctuations in the food supply.

- Forward and backward traceability across the supply chain.
- Track each ingredient and end-item by plant, batch or supplier, lots and sub-lots, along with automated recall capabilities.
- Equipped to manage any recall situation rapidly in minutes – not hours or days.



Continuous command of your production process



Based on the availability of your ingredients or resources, plan your production run and instantaneous rescale up or down to reflect constraints as well as maintain composition of each batch.

- Schedule production runs on user defined criteria: by hourly, shift or any other period of time that fits the production cycle.
- Standard ingredient quantities are back-flushed or recorded as complete.
- Update work orders during production, required changes are reported as they occur.
- Effectively maintain composition of each batch for repeat orders from same customers.

Drive success in a process manufacturing environment (F&B)

Manufacturing management

- Process and mixed-mode manufacturing
- Recipe and batch management
- Allergen tracking and Quality assurance
- Weighing scales
- Catch weight management
- Work schedule management
- MPS/MRP
- Technical data configuration
- Production cost accounting
- Product packaging
- Capacity planning

Inventory management

- Multi-level warehousing: location, lot and sub lot
- Forward and backward lot traceability
- Multiple units of measure
- Shelf-life management with expiration date control including use-by date management
- Movements and transactions
- RF data acquisition
- Quality control and sampling
- Inventory costing
- Replenishment, inter-site transfers
- Mobile apps



Purchasing

- Purchase requisitions
- Encumbrance accounting
- Requests for proposals
- Purchase orders
- Multi-level approval processing
- Sub-contracting
- Invoice tracking
- Pricing and contract management
- Supplier returns
- Mobile apps

Financial management

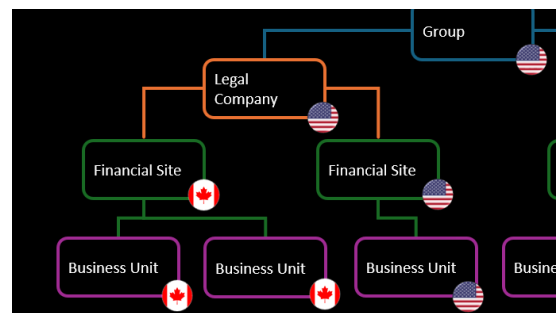
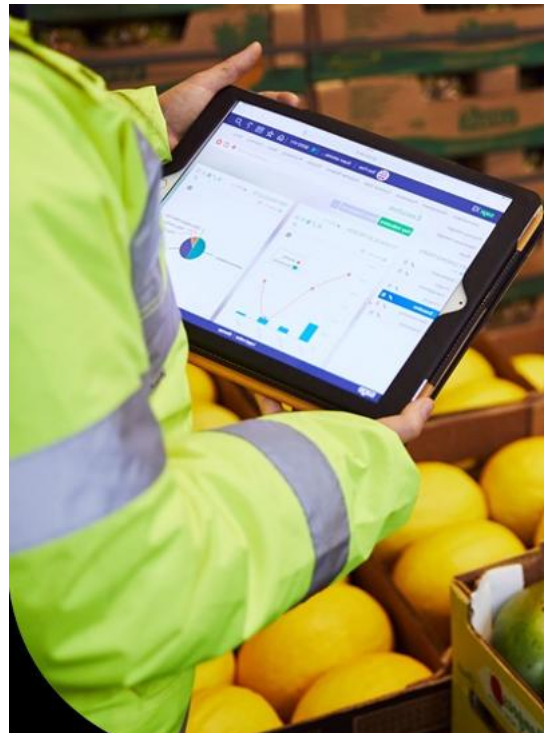
- General ledger
- Budgeting
- Expense Management
- Fixed asset management
- Cost and analytical accounting
- Accounts receivable, accounts payable
- Mobile apps

Sales management

- Pricing and discounts
- Quotes, contracts and open orders
- Order preparation, delivery, packing and shipping
- Product configuration, options and variants
- Inventory inquiries and allocations
- Delivery scheduling and shipping
- Invoicing and reminders
- Customer returns
- Sales commissions
- Inter-company/inter-site sales
- Bill of lading and export declaration
- Mobile apps

Customer service

- Contact management
- Sales force automation
- Marketing campaigns
- Customer support



Sage X3's allergens function allows tracking of manufactured products whose components have been identified with one of the food allergens.

Sage X3 business management capabilities for food and beverage manufacturers.

The Sage X3 ERP manufacturing suite incorporates specialized food and beverage industry capabilities. CitySoft takes Sage X3 ERPs' capabilities and tailors them to meet the needs of our clients in food and beverage manufacturing. We provide the technical skills to automate business processes and integrate Sage X3 ERP with other Cloud systems so businesses can operate most effectively and profitably.

The web native Sage X3 ERP system supports secure mobile access. It's browser agnostic and renders to the users device screen real estate. The tiles provide a snap-shot of what Sage X3 ERP has to offer.

Lot tracking
and
traceability

Batch
production

Quality
management

Formula and
recipe
management

Regulatory
compliance
and reporting

Planning and
scheduling

Inventory
management

Single and
multi-site
management

Role-based
workspace

Workflow
automation
and alerts

Reporting and
business
analytics

Mobility
tool-kit

Sage X3 streamlines tracking and puts all your information in an easy-to-use interface that's accessible to everyone in your organization.

Sage X3 is the natural choice for food and beverage manufacturers

A great starting point when evaluating new ERP systems for your food and beverage manufacturing business is determining that the ERP systems under consideration have a strong food processing industry foundation. Whilst most business needs can be met by mid-market ERPs with customizations, developments and add on products you don't want to be reinventing the wheel just to get the basics. Most mid-market businesses will need some level of application customization and most definitely system integrations, so choose an ERP system designed to be customized and integrated with and to other systems. Sage X3 ERP fits the bill here.

Sage X3 ERP provides crucial business intelligence and management functions for the food and beverage industry, supporting greater transparency and efficient management over food safety and compliance demands.

In addition, Sage X3 ERP is scalable to multiple thousands of system users making it a long-term ERP proposition. As your business grows, Sage X3 grows with you, giving you the confidence to meet future regulatory and operational challenges with ease. Sage X3 ERP has the flexibility to adapt to changing regulations, a product characteristic raised as super important by the USAs FDA.



About CitySoft Consulting

CitySoft are Sage Group plc business partners authorized to sell, implement and support Sage X3 ERP software. CitySoft has offices in the UK, Australia and Singapore.

We offer to provide small and medium-sized enterprises, Sage X3 ERP software which is easy-to-use, secure and efficient business management software & we also offer professional project services to ensure you obtain maximum value from your software investment.

CitySoft deliver successful Sage X3 ERP projects and then offer post project support services.

The CitySoft Sage X3 team is one of the most experienced in the Sage X3 partner channel which translates into better investment outcomes for our clients.

About Sage X3

Sage X3 is the business management solution of choice to grow and keep a lean, agile organization. Companies looking to take back control of operations and scale with minimal overhead costs can benefit from enterprise-class functionality of Sage X3 to manage the entire business faster than ever before, from manufacturing to distribution operations and financials, locally and internationally.

Sage is an FTSE 100 company with 14,000 employees in 24 countries.

If it's time for you to adopt a faster, simpler, more flexible business management solution.

Contact CitySoft

sales@citysoft.net.au

The CitySoft logo features the word "CitySoft" in a bold, italicized, sans-serif font. The "i" in "City" has a small orange dot above it. The "S" in "Soft" is stylized with a thick, rounded shape.