



FRESH FOODS PRODUCTS

TODAY'S CHALLENGES

Fresh Foods manufacturers are facing disruptions right now that will transform their industry and their daily operations.

Companies that produce fresh food products need to get the right product to the right place at the right time in the right quantity. The expanding value chain, a supply chain in flux and evolving consumer preferences are adding new challenges to accomplishing this mission.

Fresh food manufacturers, like creameries, require mixed mode manufacturing and often must manage complex supply chains that involve many suppliers.

FUTURE TRENDS

The challenges of today will result in a fundamentally restructured food and beverage supply chain in the near future.

This sector will continue to be one of the fastest growing categories in all of food and beverage as consumers continue to look for more fresh food choices. In addition, food safety and quality

Expensive raw materials may be globally sourced and require refrigerated storage prior to processing. Finished products may also need to be temperature controlled. Manufacturers must adapt to seasonal and changing consumer product preferences and effectively run relevant promotions.

The fresh food manufacturer's success rests on their ability to balance these issues while complying with varied and changing governmental regulations.

Digital technologies will increasingly be used in the food and beverage industry. New technologies will alter business processes and restructure the supply chain, requiring improved supply chain visibility.

concerns will continue to dominate the industry. Manufacturers will need to stay up-to-date on traceability, quality management and documentation to be compliant with changing global regulations.

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IMPERATIVES FOR KEY DECISION MAKERS

Successful COOs will bring digital technologies from the field into manufacturing facilities and the supply chain to improve quality and customer service.

CFOs need the tools to make operational and information technology investment decisions with confidence so they can adjust quickly to an uncertain business environment. With shrinking product life cycles, increased inventories and unpredictable demand, focus on profits is more critical than ever.

CSOs and VPs of Supply Chain need to ensure the right products are at the right place at the right time and in the right quantity, which is critical to customer

service and profits. They will need to manage time-sensitive inventory throughout the supply chain.

CIOs need to squeeze more productivity out of limited IT resources by adopting advanced technologies like IoT. Newer processes and systems will need to be tightly integrated, easy to use and remotely accessible, in many cases requiring cloud deployment.

VPs of Quality need to ensure that full field-to-fork traceability is in place and that all processes related to quality and food safety are documented and comply with global regulations.



HOW CAN QAD HELP?

QAD has been a trusted solution partner to producers of fresh foods for decades. QAD offers flexible solutions allowing manufacturers to selectively apply financial, planning and operations capabilities to best support their needs.

Our adaptive solutions are designed to help fresh food producers streamline processes while meeting the increasing demand for smart and more efficient manufacturing. QAD helps track and handle the intricacies of document control, customization, demand planning, global shipping and packaging.

QAD Adaptive ERP provides a comprehensive yet flexible manufacturing ERP that supports the unique needs of each manufacturer and offers excellent fit out of the box. The QAD Enterprise Platform simplifies the adoption of digital technologies and makes it easy to extend the solution using a low/no code approach.

QAD CEBOS EQMS (Enterprise Quality Management System) helps companies meet ongoing quality requirements and helps manufacturers comply with FSMA and other regulations.

QAD DynaSys DSCP (Demand and Supply Chain Planning) streamlines the sales and operations planning process and improves demand visibility and forecasting to help fresh food manufacturers better respond to shifting supply chains.

QAD prides itself on fast and dependable implementations and around-the-clock global support via the QAD Cloud.

For more information on how **QAD Adaptive ERP** can help your company, please contact QAD at +1-805-566-6100 or email info@qad.com.



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