



**Intelligent
Food Planner**

INTELLIGENT FOOD PLANNER

The Missing Ingredient From
Your Corporate Recipe



Driving value for you and your customers

Intelligent Food Planner may be built by us, but it's designed for you – for your team, for your planners, and for your future. To develop IFP into an effective and efficient solution, The Logic Factory spoke to our customers and partners across the industry to understand their needs in a planning solution. Intelligent Food Planner is designed to help you achieve the following outcomes:



Common planning problems

The quality of your plans and schedules has a direct connection with the efficiency of your operation. You wouldn't ask a warehouse operative or ledger clerk to plan your production, yet many companies rely on their MRP system, supported by spreadsheets, to produce these critical plans.

Planning is a complex task with many variables and capacity constraints. Since planners must produce a plan on time, the adage: "An OK plan on time, is better than a great plan that is late," is often achieved by simplifying the problem, using standardized production speeds, and foreshortening the planning horizon.

But are you missing out on value? You have recipes and processes to ensure the quality of your product, yet these are often relegated to "gut feeling" or historic "intuition" about the supply chain and its many processes. Of course, given more time, more information, and more resources, most plans could be improved. **So why not plan smarter?**

IFP is the missing ingredient in your operation. It is the right tool for the job because it works with your existing solutions. It empowers you and your planners, enabling you to remove the spreadsheets that have been holding you back. Additionally, IFP gives you a consistent view across the company while driving efficiency and resolving bottlenecks.

Fully Integrated IFP

IFP will change the way you see your production and supply chain, as well as the way you manage your operation.

IFP is not just a tool for your Planners, but also for Management, Procurement, Production, and Inventory Control, whereby everyone can see the data they need, aggregated at the correct level and role:

Managers can set the KPIs used in planning and production, as well as set targets, monitor performance, and run "what if" scenarios.

Procurement has a detailed breakdown of material requirements for the coming days, weeks, and months ahead, all based on the current plan.

Production has feasible plans, based on machine capacity, throughput, and availability. Plus, detailed BoM required, from where, when, and how much.

Inventory Control has visibility of how stock levels change based on the production plan, including shelf-life and maturation. Furthermore, they can now match production with the changing stock level requirements in the coming days, weeks, and months.

HOW IFP DRIVES VALUE

1 Make correct procurement decisions

- Not just on cost but also on which location is best suited to produce a product.
- Optionally include security of supply in your procurement decisions.
- Run “what if” scenarios to review your supply options, including an option for blended/variable BoM/ingredient lists.
- Automatically include lead-time/maturation/acclimatization when deciding order and delivery dates.

2 Minimize waste and gain value

- Maximize value by taking into account shelf-life (push) when planning.
- Include corporate responsibility and sustainability within the plan, ensuring that your overall goals are incorporated in every plan.
- Faster, better planning because the optimizer chooses between alternative products or blending.
- Ensure that all secondary and by-products produced are known, so that the maximum value can be gained.

3 Improve utilization

- Clearly identify bottleneck resources and use them more efficiently.
- Plan using actual capacities and throughputs, based on production routings, ingredients, products, and resources.
- Identify co-production opportunities to choose the best routing option, to avoid “it’s Monday, so it’s chicken” scenario.

4 Reduce inventory

- Target stock levels that vary over time, i.e., new products
- Plan for peaks such as BBQ season, as well as reduce reliance on 3rd party storage.
- Advanced alerts for over- and under-stock to enable you to get the best value.
- Inventory level can be automatically varied i.e., based on days of demand or product changeovers.

5 Improve customer SLAs

- Ease of introducing new products.
- Improved shelf life at the retailer.
- “What if” scenarios to ensure production can meet market initiatives.
- Minimise transport costs.

6 One version of the truth

- Share up-to-date information throughout your organization using a single solution.
- Lock your corporate goals and KPIs into the DNA of your plan and, therefore, your entire organization.
- Clear and unambiguous definitions agreed by management and clear to all.
- Be ready for change by having plans that look weeks and months ahead.
- Configurable optimization using your KPIs and goals.
- Run “what if” scenarios. For instance, what if there are product and demand changes? What if there are disrupted supply? What happens if you adhere to new environments or corporate responsibility initiatives?

← End to end visibility →

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← End to end optimization →

1 Procurement



2 Inbound



3 Production



4 Inventory



5 Demand



Does your current system have all the necessary components for optimized end-to-end planning?	Your current system(s)	Intelligent Food Planner
Integrates your end-to-end supply chain planning in one solution.	⊗ / ✓	✓
Enables all stakeholders (Management, Procurement, Production, and Inventory Control) to concurrently use the solution.	⊗ / ✓	✓
Uses your own KPIs, costs centers routing and views that mirror the way you want to work.	⊗ / ✓	✓
Automatically propagates all changes to the plan across all cost centers and planning screens.	⊗ / ✓	✓
Provides decision support to help planners make the best value decisions across the entire planning horizon.	⊗ / ✓	✓
Drives corporate values throughout your operation, by defining your KPIs at management level and ensuring that all users have visibility and can see the impact of their actions.	⊗ / ✓	✓
Set detailed stock targets that reflect changing requirements across the planning horizon - not just numeric, but with the flexibility to use other factors such as days coverage of demand.	⊗ / ✓	✓
Clearly show stakeholders where there are value decisions to be taken, for example, ensuring raw and intermediate products are used within their shelf-life, whether to produce or buy-in, usage of secondary product.	⊗ / ✓	✓
Central system, without the need for locally installed software.	⊗ / ✓	✓
Configurable optimization, with the ability to select the optimization strategy to suit the planners' current needs.	⊗ / ✓	✓
Ability to review and use the best possible production routing and BoM/ingredients to maximize value. Linked to supplies stock levels, production capacities, demands and stock level goals.	⊗ / ✓	✓

BEST-IN-CLASS OPTIMIZATION

Intelligent Food Planner combines The Logic Factory's extensive knowledge and expertise in successful implementations in the food and beverage manufacturing industry with the leading-edge planning and optimization technology of DELMIA Quintiq to deliver best-in-class optimization and planning. With its robust capabilities that address the primary requirements of the industry, IFP is the missing ingredient to a smarter, agile, and more efficient business.

The Logic Factory believes firmly in establishing long-term partnerships. We are here to help you make lasting improvements and realize the full value of your operations. More than just cursory consultancy and implementation, TLF will work closely with you to ensure that your operational goals are met within the most cost-effective framework.

Contact:
 Jason Gardiner
 +44 7342 260 129
 Jason.gardiner@thelogicfactory.com

NL : Reitscheweg 1, 5232 BX Den Bosch, The Netherlands
 USA : E. Lancaster Avenue, Floor 3, Ardmore, PA 19003, USA
 UK : 1 Mann Island, 3rd Floor, Liverpool, Merseyside, L3 1BP, UK
 India : 604, Shapath V, Opp. Karnavati Club, S. G. Highway Ahmedabad 380015