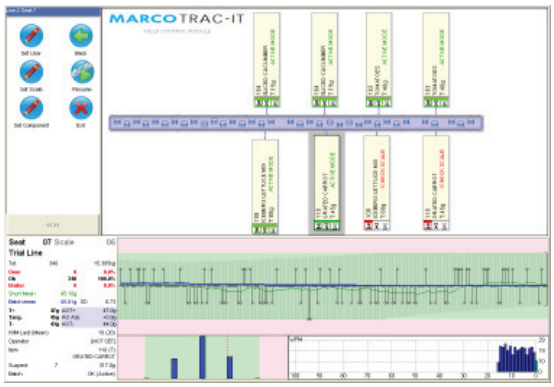
MARCO
The Factory Profitability Experts

Yield



Factfile: Trac-IT Yield Control Module

Our appetite for freshly prepared, nutritional 'ready meals' has grown dramatically over the past decade. To satisfy the consumer, meals and snacks need to be visually attractive, tasty, nutritional and sensibly priced. To meet these parameters food manufacturers have to meet a variety of tough challenges, targets and legislative obligations. To remain competitive and profitable in such situations manufacturers must have real time control of their assembly process.

Yield Control management is an essential part of the overall meal assembly process. Unwanted giveaway in terms of too much of a particular ingredient being added to a meal can impact on how the product looks and tastes as well as affecting profitability. Adding too little also affects taste and, in addition, potentially leaves manufacturers open to the risk of breaching packaging legislation and upsetting their client.

Effective Yield Control leads directly to:

- Reduced giveaway
- Improved product consistency
- Improved productivity
- Reduced waste
- Increased profits

The Marco Yield Control Module has been specifically developed to provide comprehensive management data, allowing you to measure and control your ready meal process.

How does it work...?

The Marco system uses our operator-friendly LineMaster workstations to de-skill the manual meal assembly process.

These workstations typically work in take-away mode, whereby operators remove the required amount of any meal component from trays placed on the weighing platform. The simple-to-use traffic light system guides operators as the meals are assembled, ensuring individual component target weights are kept within very close tolerances.

The clever part of the system is the automatic optimisation (AO) software operating quietly in the background. This continually monitors weighings at individual stations and adjusts target weights to keep the average weight addition and finished meal weight right on target. The operators are oblivious to these subtle changes and continue to weigh out ingredients consistently to the 'green/accept light'.

The module automatically produces accurate yield data over user-defined periods by batch run and total production. Key recorded factory floor data includes:

- Operator accountability via approved ID logon
- Number of weighings completed over time/per operator
- Total quantity of input ingredients allocated to any particular line
- Actual amount used at each workstation/line
- Weighing trends by operator/line
- Rapid access to electronic traceability
- Yield data by batch run/total production