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Sage X3 for food and beverage businesses

Minimise waste, reduce costs and accelerate compliance.
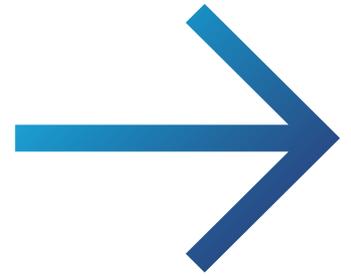
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Introduction

Not only must food and beverage businesses efficiently fill customer orders, manage recipes, control inventory and plan production in an increasingly competitive environment, but they must also deal with the multitude of complexities resulting from increasing government regulations.

Additionally, economic conditions have fuelled rising costs that are difficult to pass on to consumers. To be successful, you must be exceptionally focussed on operational excellence. You can't afford any production errors, waste, spoilage, recalls, safety issues or other events that will adversely affect your business.
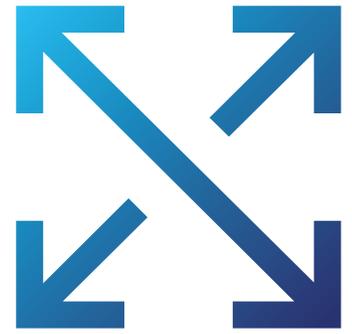
Sage X3, an Enterprise Resource Planning (ERP) system, provides the advanced functionality food and beverage businesses need to remain competitive in the face of these difficult challenges. Sage X3 is specifically suited to the food and beverage industry and is a leading ERP for inventory and order management, e-commerce, financials and CRM.

In this guide, we discuss how Sage X3 works to improve food and beverage processes and the benefits you can expect from using this ERP to manage your food and beverage supply chain.

Sage X3 benefits for food and beverage businesses

Sage X3 is the solution of choice to grow and keep a lean, agile food and beverage organisation. 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. Below are some key benefits of Sage X3 for managing food and beverage processes.

Streamline compliance

The software's robust core functionality enables companies to easily streamline compliance 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. 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. Its strong traceability tools allow better handling of recalls, expiration management, sustainability, allergen-free production, labelling and other major trending concerns. As your business grows and requirements change, Sage X3 adapts to help you meet new requirements without increasing overhead.

Forecast supply and demand to grow forward

Food companies deal with some of the most volatile supply and demand scenarios in business.

Bad weather strikes, crops fail, a new food trend pops up and all of a sudden you have far too little product—or far too much.

Although some elements of the unpredictable will always remain, good business intelligence can help you predict seasonal changes in supply and demand so you can stock up or sell out accordingly. Sage X3 provides that intelligence in a customisable, easy-to-use interface.

Most food and beverage companies struggle to anticipate demand, leading to wasted stock or lost sales from understocking. With the powerful business intelligence tools in Sage X3, you can quickly draw on historic data that helps you to produce accurate forecasts - saving you money.

Particularly suited to the food and beverage industry, Sage X3 has inbuilt 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

Supports single and multi-level Bill of Material (BOM) to manage recipes and routings during production.

Manages by-products of the production process, maintaining raw material potency and other key product attributes.
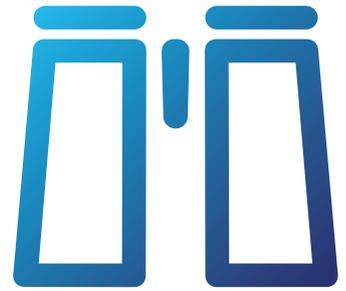
Multiple units of measure conversion capabilities.

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.

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We have a very comprehensive software platform now, anywhere from EDI to online sales through our website, it's all connected to Sage X3. Sage X3 is the driver of that information for us.

Woodie Perkins
VP of Information Technology

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Streamline compliance to grow faster

Compare loads on work centres imposed by existing and proposed work orders and manage the load capacity of each work centre, improving customer service and inventory levels.
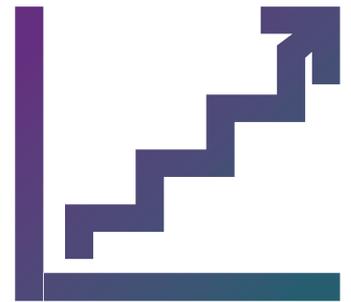
- Analyse POs and scheduled and in-progress batches to assess demand against available inventory.

- 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.

Maximise 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 fulfil orders based on unique customer needs.

- Extensive warehouse management capabilities with RF support and barcode printing.
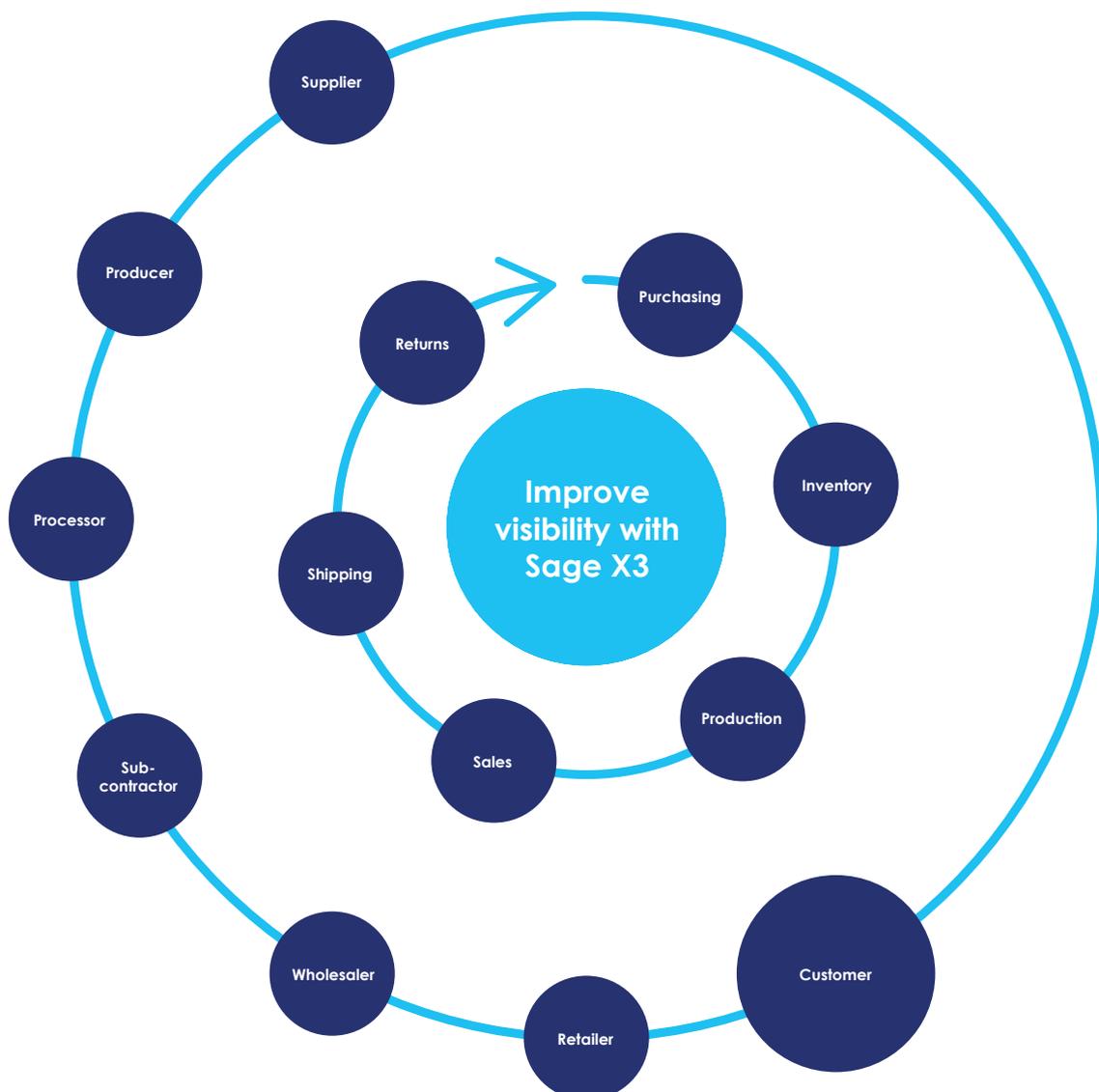
Proactively monitor your supply chain using lot tracking and traceability

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.
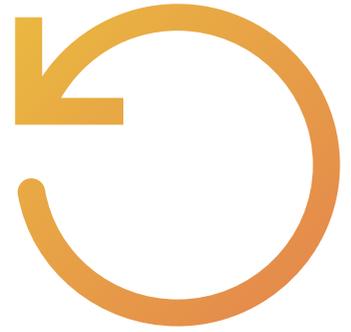
- Forward and backward traceability across the supply chain.

- 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 instantaneously 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 order from same customers.

Key features of Sage X3 that drive success for the food and beverage industry

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

Sage X3 Manufacturing Management	
Process and mixed-mode manufacturing.	Recipe and batch management.
Allergen tracking and Quality assurance.	Weighing scales.
MPS/MRP.	Work schedule management.
Production cost accounting.	Technical data configuration.
Capacity planning.	Product packaging.

Sage X3 Manufacturing Management	
Multi-level warehousing: location, lot and sublot.	Shelf life management with expiration date control, including use-by date management.
Multiple units of measure.	RF data acquisition.
Movements and transactions.	Inventory costing.
Quality control and sampling.	Inventory costing.
Replenishment, inter-site transfers.	Mobile apps.
Forward and backward lot traceability.	

Sage X3 Purchasing	
Purchase requisitions.	Commitment accounting.
Requests for proposals.	Purchase orders.
Multi-level approval processing.	Sub-contracting.
Invoice tracking.	Pricing and contract management.
Supplier returns.	Pricing and contract management.

Sage X3 Financial Management	
General ledger.	Budgeting.
Expense management.	Fixed asset management.
Cost and analytical accounting.	Accounts receivable, accounts payable.

Sage X3 Sales Management	
Pricing and discounts.	Quotes, contracts and open orders.
Order preparation, delivery, packing and shipping.	Product configuration, options and variants.
Inventory enquiries 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.

Sage X3 Customer Service	
Contact management.	Sales force automation.
Marketing campaigns.	Customer support.

Sage X3 capabilities for food and beverage

Sage X3 is well suited to food and beverage businesses and uses a pre-defined business rules and processes, together with a superior user experience that leads the market.

Built to manage both front and back office operations, the solution runs entirely in the browser and across any device. Sage X3 streamlines tracking and puts all your information in an easy-to-use interface that's accessible to everyone in your organisation.

Sage X3 Food and Beverage capabilities			
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 is the natural choice to deliver a prescribed food and beverage solution

Whether you are upgrading your existing ERP application or planning to install your first packaged system, your success will be highly dependent on identifying business management solutions that have a strong food processing industry foundation and can support your unique requirements with minimal customisation.

Sage X3 provides an innovative core of crucial business intelligence and management functions for the food and beverage industry, supporting greater transparency and food safety.

In addition, Sage X3 provides a solution for growth with software designed to support your operations for years to come. It is completely up-to-date with the latest technological standards, ensuring its readiness to adapt to changing regulations and business pressures.

As your business grows, Sage X3 grows with you, giving you confidence to meet future regulatory and operational challenges with ease.

Sage X3 support partner

We help our customers with every aspect of Sage X3, from selection through to implementation, and for the lifetime of their system. We ensure that you start with the right solution for your unique requirements and assist you to ensure that Sage X3 stays fit for purpose whilst your organisation expands and evolves.

Find out more about our service portfolio here.

Reasons to choose inixion

Laser-like focus on Sage X3

Sage X3 is the only solution Inixion works with. This laser-like focus ensures that we know the intricacies of Sage X3 inside and out and how it can be applied to various industries, with the ability to think 'outside the box' to help solve more complex business challenges.

Partnership and quality approach

Our focus is on building partnerships with customers and acting as an extension of their team and in-house capabilities. This approach has served us very well - we boast an impressive 'zero-failed' projects to date accolade.

Unrivalled product knowledge

We have a combined experience of over 250+ collective years and many of our Inixion employees were previous end-users of Sage X3, giving us the advantage of unrivalled product knowledge. Additionally, many from the Inixion team have worked in the industry and have a real-world insight into the complex processes faced by businesses.

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Inixion thought very carefully and deeply about our unique and specific needs. They have a huge level of expertise and are really focussed on the project in hand.

John Bradley
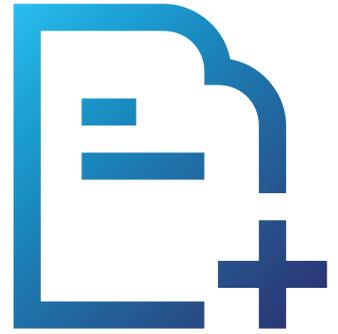Group Financial Director

Sage X3 enablement resources

2-hour free demo and briefing

Our free demo and briefing will highlight the key functionality available in Sage X3 and demonstrate the areas relevant to your organisation.

Book your demo here.

ERP selection checklist

Our comprehensive ERP selection checklist highlights three critical categories and has been created to help guide you in selecting the right ERP system with the right functionality to give you a head start during your ERP selection due diligence.
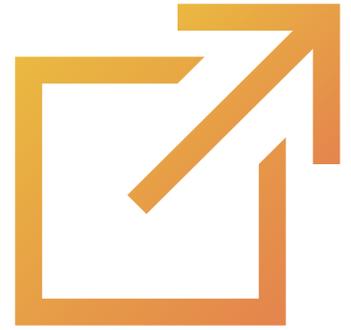
Access your checklist here.

Signs it's time to upgrade or replace your ERP system

Discover the pain points our customers experienced that signalled it was time to upgrade or replace their ERP system. Includes video case studies.

Download the guide here.

About Sage X3

Sage X3 is the solution of choice to grow and keep a lean, agile organisation. 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.

About Inixion

Inixion is a leading global Sage X3 partner. We focus on Sage X3, only, meaning we do one thing – better.

Our focus is on helping your business to transform and grow using innovative ERP technology. Our team boasts extensive Sage X3 knowledge, and many of our team members were once end-users of Sage X3 – a powerful and unique combination.

We serve a variety of industries including, but not limited to, manufacturing, distribution, services and pharmaceutical industries. Our 250+ years of collective Sage X3 experience and knowledge of these sectors ensure we can provide best practice advice and implement Sage X3 for your unique industry and business needs.

Speak to our team today: enquiries@inixion.com

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