

# **Food and Batch Manufacturer's Customers are Confident with PRIMS**

## **(All Retailers, especially Membership Warehouses and Big-Box Retailers)**

The **PRIMS** Recipe and Formula Management, and Food Traceability Hardware and Software System provides a business process, and current and historic data collection system, that can lower batch manufacturers' auditing costs, by providing complete quality and lot tracking information. Not only will **PRIMS** add to your bottom line, through reduced tracking costs, ingredient savings, reduction of bad batches, and scheduling made more efficient, but audits can be completed with confidence, and your Brand made to look as strong as it is.

Food and Beverage Manufacturers, and other Batch Manufacturers (Nutraceutical, Pharmaceutical, Coatings and Chemicals, Cosmeceutical, Life Sciences, etcetera) can find a business process in PRIMS that prompts and documents (without paper), adherence to **GFSI -Global Food Safety Initiatives System** audits (Food and Beverage Industry), and **GMP- Good Manufacturing Practices** audits (all Industries). That business process in PRIMS begins at receiving where your suppliers' ingredients are bar-code labeled with a PRIMS 5-digit internal tracking number, which is carried and traced through production, applied to final product, and carried to final destinations; thereby meeting Bioterrorism Act Guidelines of 2002, where Article III defines the necessity of previous, immediate and subsequent sources, as it applies to food traceability. The PRIMS System also provides for rapid recall and reporting of tracking information, to satisfy the FDA's requirement for recall data, in as fast as 4 hours in some cases. Special PRIMS allergen labeling on incoming ingredients furthers the good manufacturing practices offered by PRIMS. At receiving, PRIMS also acknowledges receipt of Certificate of Analysis, COAS, and provides a thorough checklist covering everything from condition of the ingredient to the condition of the truck, with ample room for additional pertinent note taking. With this said, receiving represents a critical control point, and as such, it can be readily seen how PRIMS boosts any HACCP or Hazard Analysis and Critical Control Point program, or report as well.

After receiving, and through shipping, PRIMS Terminals and Software, further the controls on the manufacturing plant floor, where recipe prompts, computerized scaling of ingredients, accurate inventory deductions, scheduled piece weight checks, final goods labeling, finished goods warehousing, and even scheduled cleaning and preventive maintenance measures, lead batch manufactures to continue good manufacturing practices, while making money in doing so. *How?*

**Well, ...**

- 1) They've reduced ingredient loss by up to 5.5 % (huge)**
- 2) They've reduced batch cycle times by up to 20%**
- 3) Insured through low inventory alerts that the recipe always has available ingredients**
- 4) Real ingredient usage numbers allow inventory levels that keep overhead low**
- 5) Protected the brand with rapid access to tracking reports**
- 6) Limited recall damage control down to the bad batch**
- 7) Prevented bad batches at near all times**
- 8) Providing data and good practices for all auditing reviews**
- 9) Ensured the Perfect Recipe every time (no better Marketing Tool) !!**

***That's how!*** So yes, the customers of batch manufacturers; all retailers, especially the big-box retailers, and wholesale membership warehouses really enjoy, and feel secure themselves, under a **PRIMS** run plant floor, and so will you.

Whether your **GMP**, **Good Manufacturing Practice** Audits are performed by AIB, NSF-Cook and Thurber, Randolph, etcetera, or you are adhering to a **HACCP**, **Hazard Analysis and Critical Control Point** Program, or accommodating Global Food Safety Initiative Audits, you can be confident and set. You are prepared, and have instituted measures (**PRIMS**) to protect yourself and family, your brand (and sub-brands), your recipe, your workers, and the general public. All while making **significant** additions to your bottom line.

For more information on how your business can reap the benefits of food safety software, contact the industry experts at Matrix Controls, whose goal it is to provide batch manufacturers products that offer safety technologies coupled to a host of quality, compliancy and production management controls. Visit Matrix at [www.matrixcontrols.net](http://www.matrixcontrols.net); reach them at 800-722-6839; or email [sales@matrixcontrols.net](mailto:sales@matrixcontrols.net).

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