

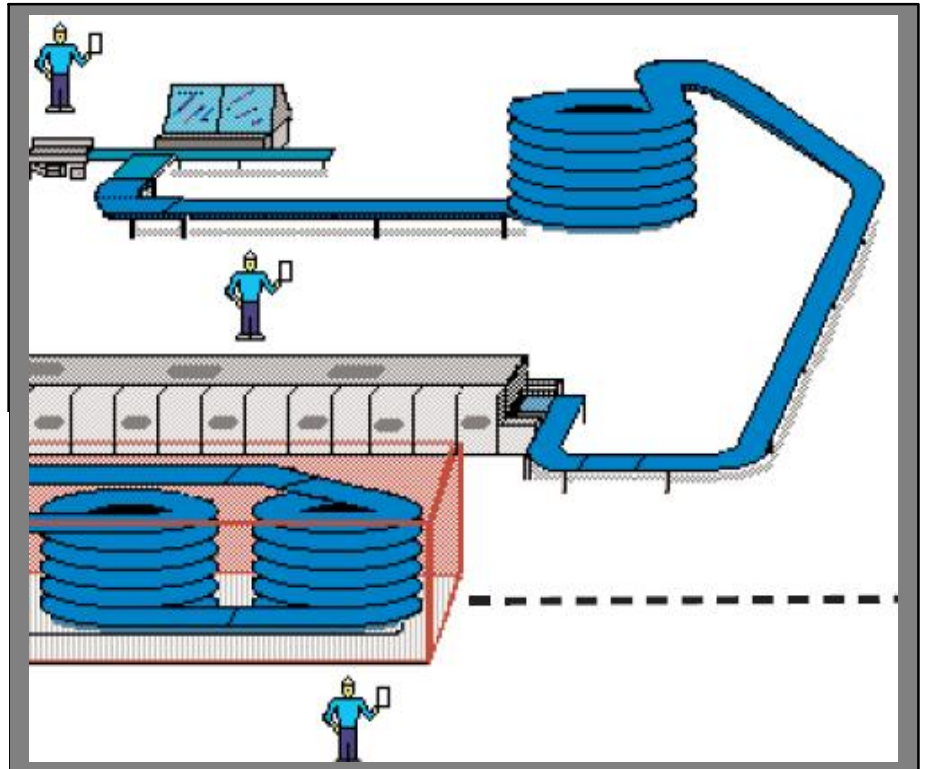


PRIMS-Automated in Review

Production, Recipe, Ingredient, Management Software

for

“Fully Automated Batching” (Bulk and Hand Scaling Systems)



**Increase Production Yield !
Reduce Batch Cycle Times !
Eliminate Operator Errors !
Reduce Ingredient Losses
By 95% !
Get a Perfect Batch
Every Time !**

PRIMS is short for **P**roduction, **R**ecipe, **I**ngredient, **M**anagement Software. It automates the batching of Ingredients at mixers and scaling stations. The mixer might be mixing bread dough, food, non-food, dry mixes, or liquid mixes. It records the scaling deviations for those Ingredients that are automatically fed or scaled into the mixer. It also records the processes (temperature, mix times, etc., that the batch is subjected to), piece weights, Ingredient lot numbers and batch numbers.

PRIMS keeps track of recipe proportions and procedures, assuring consistent quality for each and every product you manufacture. **PRIMS** assures brand protection, with the ability to email the FDA tracking reports in minutes, not weeks, and satisfy **2003 Title III BioTerrorism Requirements**.

Utilizing **PRIMS**, the production supervisor can stop problem batches, scaling and operator errors, and diagnose quality control issues rapidly.

Records:

- **Inventory Used**
- **Ingredient Lot Numbers**
- **Scaling Deviations**
- **Operator Adjustments**
- **Manual Scaling Operations**
- **Piece Weight at Check Stations**

Performs:

- **Bulk Handling**
- **Ingredient Batching**
- **Ingredient Lot Tracking**

The PRIMS Process:

1. - Your product's formula (recipe and process) is entered into PRIMS.
2. - The manager uses PRIMS to establish a production schedule.
3. - PRIMS communicates the formula and schedule to the equipment and operators.
4. - PRIMS performs all automated ingredient additions.
5. - PRIMS informs the operator of the ingredients to be added manually, in proper sequence.
6. - PRIMS interfaces with the equipment to establish appropriate equipment settings.
7. - PRIMS records the production results, along with other data, to provide a number of reports — including a lot tracking report that meets all Title III requirements.
8. - PRIMS performs inventory management.

How PRIMS handles Ingredients, Formulas, Work Plans, and Reporting:

Ingredients

The ingredient database consists of all ingredient used processes, and instructions in the formula, with assignment to 6 categories or types.

Formulas

Using the Ingredients in the Ingredient database, the production supervisor creates the formulations to be run from PRIMS.

Work Plans

A work plan in **PRIMS** is an effective way to communicate with your operational staff on the plant floor. The production schedule is either entered or read back into the work plan depending on the type of plan you use. These include:

- **Scheduled Work Plan**
- **Split Work Plan**
- **Work Plan Created at the Mixer/Scale**
- **Read Only Work Plan**

Reporting

PRIMS has an expansive amount of reports that are easy to select the desired output for. These reports include:

- **Ingredient Report**
- **Formula Report**
- **Production Report**
- **Batch or Scaling Report**
- **Ingredient Usage Report**
- **Lot Number Report**

PRIMS Reduces or Eliminates Waste and Lost Profit, and after that Rapid R.O.I., it is all Major Additions to your Bottom Line:

For more than a decade, **PRIMS** has earned a reputation for 100% reliability. It eliminates operator error for a perfect batch every time. With its easy-to-learn operation, your company can realize a 20% reduction in batch cycle times, and a 5% increase in production yield, while cutting ingredient losses by 95%. The Industry standard of 6% Manual Over –Scaling, is reduced to under 1 / 2 %. This is an easy R.O.I calculation, and by itself provides major motivation for the **PRIMS** system.

Return on Investment

PRIMS assures a perfect batch every time. No raw materials are wasted. Every procedure and material utilized, is recorded and presented in a variety of reporting formats. **PRIMS** technology begins to pay for rapidly by...

- **Eliminating Operator Errors**
- **Assuring a Perfect Batch Every Time**
- **Reducing Ingredient Losses by 95%**
- **Reducing Batch Cycle Times by 20%**
- **Ensuring 100% Conformance to Batch Specifications**
- **Increasing Production Yield by at least 5% (conservative)**

One customer was experiencing an average of **8 bad batches per week** at a cost of **\$350 per batch**, which equaled **\$2,800 per week** or **\$145,600 per year**. See what the savings in his ingredient usage **on just 5 ingredients** can be just by reducing losses **from 4% to 1%**.

Using the following prices for these bulk ingredients, **based on making a 3% improvement in scaling operations alone (not even the 6% to under .5% typically seen)**, the total estimated savings for these 5 ingredients for the first year are as follows, with a **total savings of \$162,750**.

	Lbs saved	Cost/lb	\$ saved
Flour	600,000	.13	\$78,000
Soy Oil	60,000	.35	\$21,000
HFCS	60,000	.11	\$6,600
Sugar	60,000	.12	\$7,200
Eggs	135,000	.37	\$49,950
		total	\$162,750

The total saved for just the 5 **ingredients was \$162,750**. Add to this the **\$146,600 saved** from eliminating the bad batches and you have a very nice new Total = **\$309,350**.

PRIMS Available Modules

- Lot Tracking Module
- Time Scheduling and Efficiency Module
- Receiving-Inventory Module with Reconciliation and Barcode Label Printing
- Production Scheduling, Material Requirement and Workplan Template Module
- Finished Goods Inventory and Shipping Module
- Purchasing Module
- Security and Historian Module
- Costing Module
- ODBC Data Driver
- Network Module
- Multi-Language Module
- PRIMS Microsoft Sequel Server Data Base Adder