

PRIMS MODULES :

Add On 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

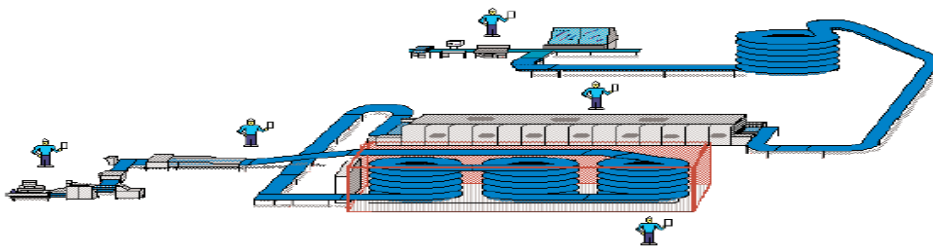
Lot Tracking Module

PRIMS provides a Lot Tracking Solution with a rapid Return on Investment. The Batch and Lot Tracking Module for PRIMS-Automated, not only records the batch and ingredient lot numbers, but also the process variables, piece weights and other items you wish to record that may effect the batch.

Thereby, PRIMS becomes a quality control system to monitor and improve your production process.

It operates as if you assigned invisible quality control people to follow each batch down the production line with a clipboard. As they follow each batch they record machine settings such as; temperatures, humidity and speeds; icing temperatures, and also piece weights, or whatever you have instructed them to record. You can also alert the personnel that the process variables are out of recipe tolerance, because PRIMS has sent down the recipe's process variable settings to the machine's PLCs.

When these invisible QC people follow the batch to the packaging equipment, they can set the labeling machine to mark the packages with the batch number. The PRIMS system even takes into account that adjacent batches have a percentage of overlap, and communicates this to the labeling machines accordingly. You now will be able to track an individual package back to its source batch in seconds, and you will see an improvement in production processes resulting in less cripples and higher quality.



“Like having invisible quality control people follow each batch down the production line.”

Time Scheduling Software and Efficiency Module

After creating a Work Plan, the Time Scheduling Module gives you the ability to enter in a Start Time, and see the projected finish time for the Work Plan. You may also enter the desired End Time and the required Start Time will be calculated. When the production schedule is started, PRIMS continues to recalculate the End Time based on the actual finish time of each batch. With the PRIMS Time Scheduling Module you will always be aware of whether you are going to meet your production goals, while providing early warnings for you to take action.

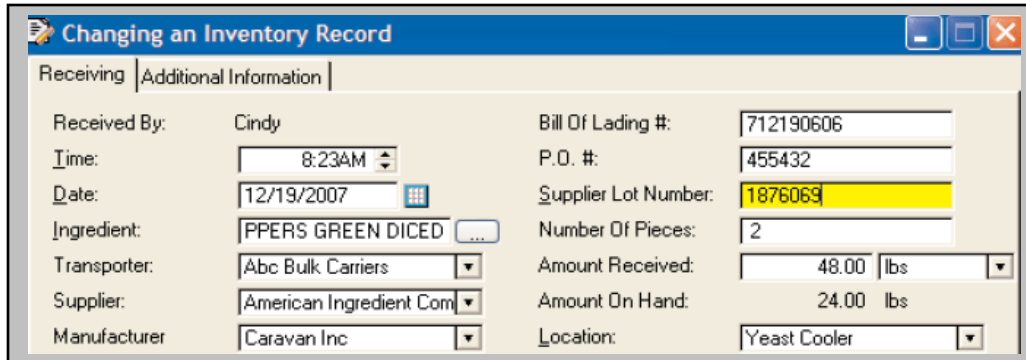
The screenshot shows the PRIMS software interface with two recipe windows open. The top window is titled 'BREAD PRESCALE' and contains a table with columns: Item, Stat, Order, Done, Duration, Est. Finish, Act. Finish, Code, Bch Sz, and Name. It lists three items: BRAN N' HONEY C, CH CHOCOLATE CHIPS A, and DELUXE YELLOW WHOPPER B. The bottom window is titled 'BREAD MIXER' and contains a similar table with five items: CLUB BREAD, CLUB BREAD, CLUB BREAD, DELUXE YELLOW WHOPPER B, and COFFEE CAKES DOUGH. Below the tables are various control buttons like 'Insert', 'Change', 'Delete', 'Clear Status', and 'Clear Work Plan'.

The Time Scheduling Module also gives you an efficiency notification and an efficiency report, that will allow you to see how efficient, operators are on a particular production line for each shift, day, or group of days. This includes Downtime Logging & Batches Per Hour Analysis. Record batch times and downtime events into PRIMS, and have an accurate reporting tool to see at a glance the efficiency of your daily production. Identify problematic equipment and personnel slow downs with ease. Don't burden your supervisors with the arduous task of recording batch times manually; PRIMS will do this for you and present it in a meaningful and concise manner. This module is a must have add-on, to extend the power of your system.

Batches Per Hour Analysis							
Formula Name	Batches	Start	End	Mixer	CO	Total	Average Batches
CH BRAN N HONEY	1.00	3:52AM	4:23AM	0:30	0:00	0:30	1.9
CH OATMEAL	1.00	4:24AM	4:25AM	0:01	0:00	0:01	52.5
POTATO BREAD	1.00	4:25AM	4:27AM	0:01	0:00	0:02	14.9
CH SUGAR FREE	1.00	4:27AM	4:28AM	0:01	0:00	0:01	20.0
INTEGRAL PRIVATE LAB	1.00	4:28AM	4:31AM	0:02	0:00	0:03	9.7
Estimated Mixing:		12:49	96.3%	Estimated Changeover:		0:15	9.7%
Mixing Excess:		0:29	3.1%	Excess Changeover:		2:20	90.4%
Downtime Report							
7:30 AM - 9:30 AM BREAD MIXER				Conveyor #3 Drive Failure			
First Batch Start:		3:52 AM					
Last Batch End:		4:23 AM					

Receiving - Inventory Module with Reconciliation and Barcode Label Printing

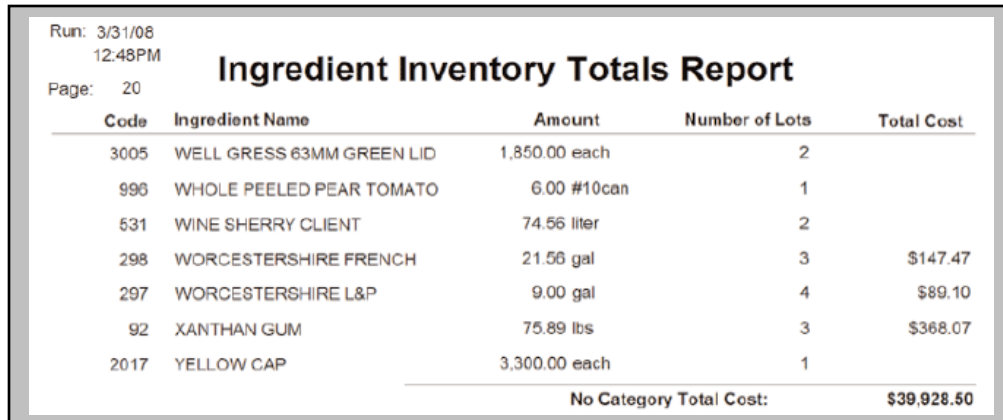
The Raw Materials Receiving - Inventory Module will keep track of your ingredient inventory. A PRIMS computer terminal, which would be located at the receiving dock, will log the incoming ingredients. When ingredients are used in each Batch in the Work Plan, the actual scaled amount is deducted from the ingredient inventory. Your inventory accounting will be more accurate because the deductions are not based on projected usages but actual scaled amounts.



The screenshot shows a software window titled "Changing an Inventory Record" with two tabs: "Receiving" and "Additional Information". The "Receiving" tab is active. The form contains the following fields:

Received By:	Cindy	Bill Of Lading #:	712190606
Time:	8:23AM	P.O. #:	455432
Date:	12/19/2007	Supplier Lot Number:	1876069
Ingredient:	PPERS GREEN DICED	Number Of Pieces:	2
Transporter:	Abc Bulk Carriers	Amount Received:	48.00 lbs
Supplier:	American Ingredient Com	Amount On Hand:	24.00 lbs
Manufacturer:	Caravan Inc	Location:	Yeast Cooler

When used in conjunction with the Material Requirements Module you will be alerted if you do not have enough ingredient inventory to complete your scheduled production. The Inventory database can also be imported right into your Accounting Software.



Run: 3/31/08
12:48PM
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Ingredient Inventory Totals Report

Code	Ingredient Name	Amount	Number of Lots	Total Cost
3005	WELL GRESS 63MM GREEN LID	1,850.00 each	2	
996	WHOLE PEELED PEAR TOMATO	6.00 #10can	1	
631	WINE SHERRY CLIENT	74.56 liter	2	
298	WORCESTERSHIRE FRENCH	21.56 gal	3	\$147.47
297	WORCESTERSHIRE L&P	9.00 gal	4	\$89.10
92	XANTHAN GUM	75.89 lbs	3	\$368.07
2017	YELLOW CAP	3,300.00 each	1	
No Category Total Cost:				\$39,928.50

You can perform a manual reconciliation with the Hand Held Bar Code Scanner, which also allows manual entry, and updates your inventory by downloading your data right into the PRIMS System.



**Multiple Scanning Options
including Wireless**

This information will be compiled into an Inventory Reconciliation Report. With this information you will be able to identify inventory discrepancies and losses.

Run		7/1/2006		8:09AM		Inventory Reconciliation Report	
Page: 1	Date From:	6/1/2006	Date To:	6/30/2006			
Ingredient: 008 Sugar							
Inventory Beginning	6/1/2006	225,964					
Inventory End	6/30/2006	258,630					
Inventory Received	6/1/2006 - 6/30/2006	175,000					
		145,334	Inventory Used				


Inventory Barcode Label Printing

You can automatically print Inventory labels each time a lot is received, or print labels for existing lots. These Inventory Labels include: ingredient name, internal lot number, amount received, date, and an allergen notice.



Finished Goods Inventory - Shipping Module

With the PRIMS Shipping Module you will be able to generate ship tickets that move products from an internal inventory to a shipping ledger, that will keep track of which lots were shipped to which customer. When each batch is created, an inventory object will be created with the batch ID and the number of product units created. For example, one batch might produce 200 bags that you may wish to sell together or separately. PRIMS can log all this information in one place, and it can easily be printed or exported to other software applications. Shipping can be performed on an additional networked computer where the employee only has access to relevant shipping information, or it can also be performed from the main PRIMS computer.

Ship Ticket				
	Matrix Controls Company Inc.		Ticket No. Page	
	330 Elizabeth Avenue Somerset, NJ 08873		43201 1	
			Date Time	
		11/16/2007 2:43PM		
		Shipped Via		
		UPS		
Ship To:				
Mike Black				
139 North Ocean Avenue				
Patchogue, NY 11772				
Line Number	Code	Product Name	Quantity	Lot Code
1	FGF01B	CH CHOCOLATE CHIPS	25000 Cookies	063330006
2	FBC03A	BRAN N' HONEY	10000 Cookies	063350001

Production Scheduling, Material Requirement and Work Plan Template Module

You can create a schedule for multiple work plans for a day, week or month. After creating a Work Plan or several Work Plans, the Materials Requirement Module will calculate the inventory required to complete the plan or plans. A Materials Requirement Report can be printed, or if used in conjunction with the Receiving - Inventory Module, you will be alerted if you do not have enough ingredient inventory to complete your scheduled production.

You will be able to Save and Load predefined work plans at any time, or store repetitive work plans for days of the week or shifts. Also, the Work Plan Template allows you to take an existing work plan, and divide it up among any number of Mixing or Scaling stations. You can also load work plans created in your management software.

The "Production Wizard" will allow your company to reach even greater efficiency.

Run: 7/16/07
2:17PM

Raw Materials Requirements Report

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Code	Ingredient	Amount Required	Inventory Amount	Deviation
7	AMMONIUM BICARBONATE	5.00 lbs	262.00 lbs	257.00 lbs
23	ART. VANILLA POWDER	0.50 lbs	25.00 lbs	24.50 lbs
26	BAKE SOFT MOR-LIFE	40.00 lbs	39.00 lbs	-1.00 lbs
45	CORN MEAL AMAPOLA	10.00 lbs	500.00 lbs	490.00 lbs
51	DO CREST 60	20.00 lbs	30.00 lbs	10.00 lbs
54	DRIED EGG WHITES	7.00 lbs	100.00 lbs	93.00 lbs
85	PCW 69 PLUS DRY VINEGAR	40.00 lbs	36.75 lbs	-3.25 lbs
92	RAISIN MATE	3.80 lbs	31.76 lbs	27.96 lbs
95	SALT	39.60 lbs	587.51 lbs	547.91 lbs
99	SODIUM BICARBONATE	15.00 lbs	100.00 lbs	85.00 lbs
101	SODIUM STEAROYL LACT	25.00 lbs	15.50 lbs	-9.50 lbs
105	SWEET WHEY POWDER GRADE A	2.00 lbs	50.00 lbs	48.00 lbs

Security/Historian Module

This module allows Login and Logout of Users, assigns User Names/Passwords, assigns Permission to Users, and allows Auto Logout of Inactive Users. The Historian Module automatically records all Formula and other database changes, and which user made the changes, allowing you to easily revert back if necessary.

Modify User

Employee Code: 3

User Name: Kathy Williams

Password: XXXXXXXX

Permissions

- Modify Work Plans
- Finalize Batches
- Modify Categories
- Modify Ingredients
- Modify Units Of Measure
- Modify Inventory
- Receive Inventory
- Modify Formulas
- Modify Vendors
- Purge Data
- Modify Shipping

OK Exit ?

Costing Module

This module creates increased budget functions and reports, by allowing you to view recipe/batch/ingredient costs with a historical review, which enables you to maximize future purchasing and budgeting decisions.

Created: 8/15/07
4:09PM

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Product Report

CODE	NAME	DEVICE				
500-3	SPECIAL SAUCE	CLT 1				
Created: 7/12/2007		Total Batches				
Modified: 8/15/2007 by ERICA HOFF		Last 30 Days: 0 This Year: 1				
Run Last 7/31/2007						
STEP	CODE	INGREDIENT NAME	WEIGHT	TYPE	PRICE/UNIT	TOTAL COST
2	1	BROWN SUGAR	150.00 lbs	Manual	\$0.56	\$84.00
2	2	HEINZ KETCHUP	13.00 pouches	Manual	\$2.33	\$30.29
2	3	SWEET SAUCE	3.38 gal	Manual		
2	22	WHITE VINEGAR 10%	1.07 gal	Manual	\$1.87	\$2.00
2	5	CITRIC ACID	2.24 lbs	Manual	\$1.77	\$3.96
2	6	CELERY SALT	1.41 lbs	Manual	\$2.67	\$3.76
2	7	GARLIC POWDER	1.18 lbs	Manual	\$3.43	\$4.05
2	8	SALT	0.71 lbs	Manual	\$0.14	\$0.10
2	9	BLACK PEPPER	0.25 lbs	Manual	\$1.95	\$0.49
2	10	PAPRIKA	0.25 lbs	Manual	\$1.05	\$0.26
2	11	POTASSIUM SORBATE	0.25 lbs	Manual	\$4.00	\$1.00
2	12	SODIUM BENZOATE	0.25 lbs	Manual	\$1.55	\$0.39
2	23	HORSERADISH POWDER	14.06 lbs	Manual		
2	15	TEMP. TO FILLER	160.00 °F	Manual		
2	24	TEMP. OF BUFFER	°F	Manual		
2	25	PH METER CALIBRATED	none	Manual		
2	26	TEMP. OF SAMPLE	°F	Manual		
2	16	TEMP. FROM FILLER	160.00 °F	Manual		
2	24	TEMP. OF BUFFER	°F	Manual		
2	25	PH METER CALIBRATED	none	Manual		
2	26	TEMP. OF SAMPLE	°F	Manual		
2	18	PH AT EQUILIBRIUM	3.76 pH	Manual		
Total Weight:			220.65 lbs	Ingredient Cost		\$130.30
				Handling Charge:		6%
				Ingredient Total:		\$138.12
PRODUCTION FORMULAS				Production Cost Per Unit:		\$0.60
500-3 SPECIAL SAUCE				Units Produced:		269.00
				Production Total:		\$173.40
				Total Formula Cost:		\$311.52

ODBC Module

This module is used to read PRIMS data. The ODBC Data Driver allows you to use popular productivity tools to connect to the database of your PRIMS program. This will allow PRIMS to communicate with other programs such as Crystal Reports, Excel or and ODBC software.

Network Module

This module extends the power of PRIMS to users throughout your network. It allows up to 10 concurrent users.

Multi-Language Module [Mo'dulo Multilingue](#)

We have developed a Multi-Language Module for the PRIMS software, which allows users to switch between languages, while using PRIMS. The language database is also user editable.

and the

PRIMS Microsoft Sequel Server Data Base Adder

Allows your PRIMS software to interface with your Sequel Server Data Base.