

Weighing up recipes?

MCI Myrias Recipe software for accurate ingredient weighing in batches, blends and mixes

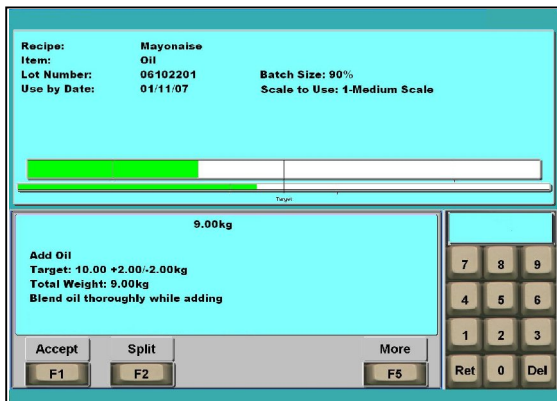
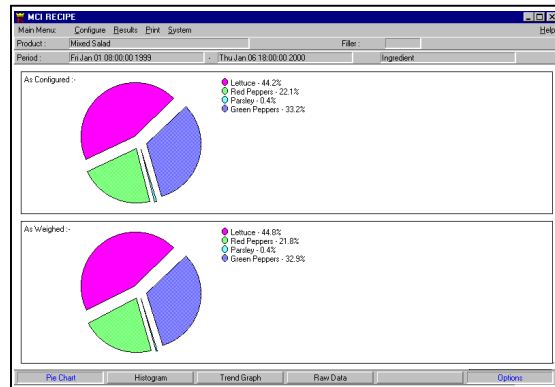
MCI Myrias Recipe software offers benefits of consistent quality, reduced waste, better cost control and full traceability to weighing and measuring ingredients for set recipes.

- ◆ Fast and accurate operation, improving speed and efficiency
- ◆ Software proved in over 200 installations including sauces, burgers, croissants and cakes
- ◆ Up to 100 weighing stations without loss of system performance; linked by cable or RF to stand-alone Management PC or LAN as required
- ◆ Up to 7 scales/weighing platforms per recipe station, option to connect each device wirelessly
- ◆ Flow meters and other devices with a suitable output can be used to replace weight input - configurable for each ingredient. Options to input date by count or manually
- ◆ Utilises a wide range of standard scales, terminals, label printers, bar code scanners and PC stations
- ◆ Recipe method, HACCP messages and manufacturing information displayed to weighing Operator
- ◆ Clear, colour bar-graph guide for weighing out ingredients
- ◆ Up to 50 ingredients per recipe and no limit on the number of recipes; automatic calculation of ingredient weights for non-standard batch sizes
- ◆ Handles ingredients by weight or by volume, with fixed or variable tolerance limits
- ◆ Recording of Lot No, Batch No, Plant and User Identities for full traceability
- ◆ Dynamically-editable, Management Production Plan with Operator options of free batch choice or strict priority order
- ◆ Comprehensive, real-time reports of batch production, actual ingredient usage with totals and variance figures



SCREEN DISPLAYS AND PRINTED REPORTS

- ◆ Quick and easy access to recorded information
- ◆ Ingredient usage by Batch or over any time period
- ◆ Cost of manufacture with variance from standard
- ◆ Progress counter to track production plan



- ◆ Full Lot and Batch traceability with every batch
- ◆ Raw materials stocklist with value
- ◆ Operator productivity performance tracking
- ◆ Ingredient re-order report

- ◆ Records acceptable for Trading Standards, BRC and other legal and regulatory requirements
- ◆ Aborted Batch report with ingredient costs
- ◆ All records stamped with date and time
- ◆ Bespoke reports as required

Ingredient Usage Report
 Jun 13 2000 13:26 - Jul 09 2004 13:26

Code	Description	Net (kg)	Target	%Accuracy	Cost
R10800	APPLE PUREE	346.347	346.348	100.000	80.814
U11345	MALT EXTRACT...	3.105	3.100	100.161	11.178
G11980	SALT Cooking	29.066	29.218	99.481	3.546
U11451	SMOKE LIQUID ...	9.233	9.223	100.114	32.122
A12181	SOY Light (Pea...	61.113	61.458	99.439	31.575
G11986	SUGAR Demerara	271.300	269.003	100.854	297.526
G11962	SUNFLOWER OIL	4.568	4.572	99.902	2.211
U11460	THICKENER, Ba...	22.865	23.017	99.337	34.526
V10771	TOMATO PUREE	173.678	173.678	100.000	93.272

MCI Myrias Recipe software is just one module in a suite covering many aspects of manufacture. In total, over thirty integrated software modules are available to record, control and report on every aspect of procurement, planning, production and despatch. **MCI Myrias** has a record of reducing manufacturing costs in almost every field of application.

If you would like to find out more, see a demonstration or discuss your own requirement, please phone us on 01252 722 399, email us at sales@mcisystems.co.uk or visit our website www.mcisystems.co.uk for more information