Infor EAM for Food and Beverage

Achieve consistent quality

Food and beverage companies like yours routinely deal with challenges that, at first, might appear beyond your control. They range from volatile commodity prices, retailer price pressures, and tighter regulations to changing consumer tastes and increasing demands for more product information, sustainable ingredients, and the need to minimize waste. You can reduce the impact of many of these challenges by the way you manage your business assets.

Infor EAM is a leader in Gartner's 2017 Magic Quadrant

Positioned highest in ability to execute of all 11 enterprise asset management vendors evaluated in Gartner's 2017 Magic Quadrant, Infor® EAM offers rich built-in functionality and the flexibility to integrate with other applications as needed. This 21st-century asset management software can help you reach new levels of efficiency with industry-specific capabilities. Unlike niche solutions that simply can't grow with you, or ERP add-on products that require extensive customization, Infor EAM is the purpose-built asset management software that's ready to scale and transform with your organization.

Infor EAM for Food and Beverage is the most configurable enterprise-grade asset management solution on the market.

Ensure safety and reliability

With Infor EAM for Food Beverage, you can create an advanced asset management system specific to your business. You choose from a menu of best-in-class asset management modules, unique features for improving operations and performance, and advanced modules to ensure the best possible fit for your needs.

Infor EAM for Food and Beverage gives you tools for:

- **Regulatory compliance**—Using compliance tracking, trending reports, and asset tracking, you can keep your organization audit-ready for inquiries from regulators, such as the FDA, EPA, and OSHA.

- **Equipment management**—You can manage risk, warranties, and change notices. Plus, you can monitor asset performance, initiate preventive maintenance measures, and easily collect data on your assets, including pumps, heaters, and filling lines.

- **Change notice management**—You'll be able to replace faulty or out-of-date assets quickly and easily following change notices that affect your equipment.

- **Multi-organization capabilities**—Help your company incorporate assets into a management solution, while maintaining autonomy among different maintenance groups. For example, safety personnel can use the solution to issue work orders for noise suppression on production assets, while facilities managers can use it to service HVAC systems and automatic doors. The maintenance teams can control purchase orders, evaluate vendors, and manage purchasing contracts, resulting in a more efficient and cost-effective operation. Due to integration with Infor's M3 ERP, purchasing and finance have a holistic view and control over maintenance expenditures. Each department has access only to the tasks it needs.

- **Mobility**—Infor EAM Mobile extends the value of Infor EAM for Food and Beverage to field service workers, as well as to the managers, clerks, and schedulers who are connected directly to the solution. They'll be able to access the solution on any mobile device, including an Apple® iPad® or smartphone, to speed service. Personnel can move from room to room or site to site and still access and record maintenance information, conduct inspections, and track inventory.

- **Energy efficiency**—You can continually monitor energy consumption at the asset level, and alert your workforce of performance issues that need resolution in a timely manner. By combining the consumption of energy and other natural resources with additional asset performance parameters, Infor EAM for Food and Beverage gives you a more complete picture of each asset's performance and its impact on your business.

- **Resource sustainability**—Infor EAM can help you track and control your use of resources like water, electricity, steam, gas, and heat to help meet your sustainability goals. Its reporting features can also help you document regulatory compliance.

- **Production management**—With the planning, scheduling, and uptime optimization possible with Infor EAM for Food Beverage, you can expect to see increased OEE percentages. By having a system that provides real-time demand to fulfillment visibility, keeping the equipment busy at higher rates—often exceeding the traditional 80% level— you can realize higher production with the same capital investment.

Stay flexible

Infor EAM for Food and Beverage is a web-architected system, which means you can access its functions through a standard Internet browser, anywhere and anytime. It's also available as a hosted solution and can be deployed in a software as a service (SaaS) model, allowing you to reduce your total cost of ownership significantly and manage your cash flow more effectively. The mobile modules also allow your staff to perform work in real time, substantially reducing effort and hours and leading to higher levels of staff satisfaction, or they can perform work in a disconnected mode and synch data updates later, once they are reconnected.

With Infor EAM for Food and Beverage, you get important features like:

- **Prepopulated lists**—Get started quickly with prepopulated lists specific to your food and beverage operation.

- **Incident tracking**—Track and trend incidents involving employees, visitors, and property.

- **Inspection management**—Document and initiate inspection procedures based on time, performance, or previous work. Perform group inspections through the campaign feature for recalls, safety alerts, zone maintenance, and building maintenance programs (BMP).

- **Failure mode and effects analysis (FMEA)**— Perform FMEA for work orders using preloaded lists of closing codes.

- **Preconfigured, pre-set filters tailored to the food and beverage environment**—Get easy access to all the information that matters with one click. View the maintenance state for certain types of equipment, without needing to to compile a special report.

- **Asset tracking**—Keep asset information in one database for easy retrieval about activities and movements. You'll know that information on highly mobile equipment is always up to date.

- **Barcoding and data collection**—Record and track equipment with barcoding technology for more accurate, efficient, and effective deployment. Use barcodes to accurately locate mobile equipment.

- **Equipment calibration**—Keep equipment in the safest condition. If temperature-sensitive equipment loses calibration, technicians can trace back to the point of failure, preventing critical problems.

- **Key Performance Indicators (KPIs)**—KPIs—Monitor equipment with real-time, dashboard-like gauges for a precise snapshot of maintenance team and equipment performance. Quickly identify problem and improve utilization. Set KPIs to monitor critical compliance issues.

- **Outsourced maintenance services**—Record maintenance activities, compile histories, and create invoices for engineering and maintenance department services performed for other organizations. Define internal employees in the employee section with predefined types and trades.

- **Warranty management**—Cut costs with warranty management for both meter- and date-based warranties, and automatic notifications on work orders with potential warranty claims.

- **Emissions compliance**—Capture and document your carbon footprint. Enforce stringent work management processes for handling hazardous materials and fugitive emissions.

Check the results

With Infor EAM for Food and Beverage , you get the asset management functions you need to improve performance, increase savings, comply with regulations, and deliver quality products—all with a very low total cost of ownership and a rapid ROI. You'll get a full array of compliance tools developed specifically for the food and beverage industry, so you'll be better able to manage numerous, and at times conflicting, regulatory compliance standards. Infor EAM for Food and Beverage also gives you prepopulated lists and preinstalled KPIs, as well as reports specific to the food and beverage industry, minimizing the time you need to set up the system.

Increase efficiency

The history of Infor EAM reveals that customers can gain:

- Up to 50% reduction in maintenance overtime, labor, and contractor costs

- 20% reduction in maintenance material costs

- 20% reduction in production downtime

- 20% or more in energy reductions

- 5% reduction in new equipment costs

- 10% increase in fleet obtainability

- 50% increase in warranty cost recovery

- 50% reduction in purchasing process costs

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