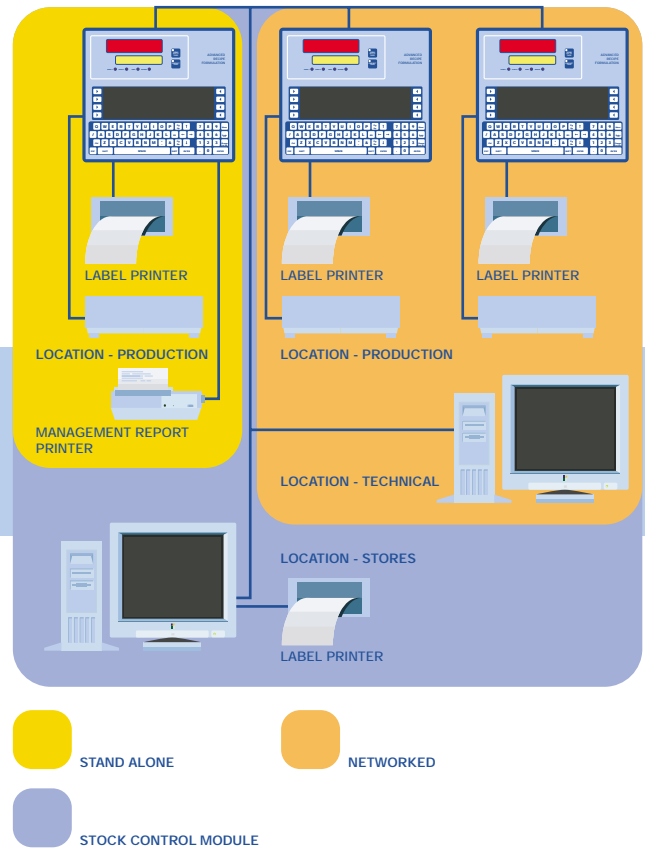




RECIPE FORMULATION SYSTEMS

WEIGHING SYSTEMS

RECIPE FORMULATION SYSTEMS



The Recipe Formulation System from Stevens Group Ltd is a powerful and versatile product that is available as a stand alone weighing system or one that can be networked to a PC.

All the weighing terminals, stand alone or PC networked, have recipes displayed on their screen so that ingredients cannot be omitted and the operator cannot complete a batch until all, at the correct weight, have been added. This ensures that the batch is made exactly as detailed in the recipe and provides savings through the reduction of scrap batches and ingredient giveaway.

The weighing terminals are equipped with a user-friendly, quality protecting HACCP's recording module that prompts the operators to respond to a number of start-up questions at each of their working areas with a report available at the end of the process showing the details of the responses.

The networked system connects a number of weighing terminals to a PC where management information is entered to control the formulation of recipe weighing on the shop floor. The PC then sends the information on ingredients, recipes and the production plans to the relevant weighing terminals and records all the responses and the ingredients that are used.

Transaction data from the weighing terminals is relayed back to the PC allowing real time observation of production progress and facilitating full audit trail traceability and ingredient cost analysis.

An additional stock control module can be integrated into the PC system that monitors levels of raw materials and ingredients. Goods received are entered into the computer and they are automatically deducted as the weigh terminals use them. It also creates a powerful traceability tool. Non-conforming ingredients can be traced from supplier through to product mix.

The weighing terminals are made of stainless steel and are designed to an ingress rating of IP66 allowing them to be used in a wide range of production environments.

- Key benefits of RFS:
- Modular networked system that is fully upgradeable
 - Full traceability in seconds
 - Reduction of scrap recipes
 - Electronic HACCP's
 - Ensures shop floor HACCP's compliance
 - Reduced ingredient giveaway
 - Paperless system
 - Profit improvement
 - Stock control in real time showing goods inward stock management and a comprehensive reporting package

