

FLEISCHEREI TECHNIK MEAT TECHNOLOGY

IT technology

Everything is rind

Since IT hardly played a role at Uthmann until recently, the ERP system from Winweb now takes over the complete data flow from delivery to goods issue.

Pork back bacon is the be-all and end-all at Heinrich Uthmann GmbH & Co. KG in Dissen: For almost 30 years, the EU-wide approved cutting plant has been processing pork loin for raw sausage and lard production. But until March 2017, IT technology in Dissen am Teutoburger Wald was literally behind the seven mountains. All delivery-related data was entered manually and transferred to Excel tables for further evaluation. „A laborious undertaking, which was ultimately only mastered by two employees,” recalls owner Jürgen Uthmann.

Only the sad loss of a long-standing colleague made a rethink necessary. In a very short time, the entrepreneur completely converted his business to the ERP system winweb-food – and did not regret it: „We were already well organised before, but now the business has won again. What we wanted to achieve was achieved by the system: we are more transparent and traceability has become even better“. The 15 employees have also accepted the new system well: „It is now much easier. Everyone who enters or weighs data on the touch screen gets on well with it,” says Jürgen Uthmann.

In the bacon niche

The family business serves a niche: around 20 tonnes of back fat with rind are delivered every day. From 4 a.m., two employees weigh the incoming bacon and enter the deliv-



Foto: Uthmann/Winweb

A loop label is printed out at goods receipt for each weighing unit - in this case, bacon pages on the hook -, attached and managed as a goods receipt batch.

ery-related slaughter and cutting data, the results of the incoming inspection and the empties stock on the touch screen. In addition to the data on the delivery note, origin, slaughter and cutting dates are imported into winweb-food via F-trace connection.

This lays the foundation for subse-

quent traceability. „With suppliers who do not have an F-Trace interface, it becomes difficult in the long run because F-Trace is important to many of our customers for traceability,” says Uthmann. Finally, a loop label with the data of the incoming batch – pallet or hanging goods – is printed out and attached for each weighing unit



of a delivery.

Targeting labels

The labels are scanned at the cutting entrance. A production batch is automatically created for the day separately for each country of origin and the inbound batch is linked to the production batch. Next, the bacon is derinded, cut, sorted according to customer requirements and packed in E2 crates. At the disassembly exit, the end articles are weighed on pallets and given a label with a SSCC. 20 % of the products are transported

via the fresh food warehouse directly to the outgoing goods department, e.g. to be used for the production of lard or gelatine. When leaving the plant, the pallet label with barcode is only scanned for the customer order. All information – empties, number of crates on the pallet, articles, batch, best before date and production date – is transferred from the label to the goods issue. However, the majority is packaged and frozen at -26 °C for 12 to 14 hours in E2 crates, as they are later deep-frozen and processed by the customer.

Almost no mistakes

During the transition from the freezer to the deep-freeze warehouse, each pallet is weighed again due to the change in weight between frozen and non-frozen bacon and booked from the fresh stock to the deep-freeze warehouse. The new barcode label indicates, among other things, the current weight including the freezing date. This also means that these goods are ready for dispatch.

In goods issue, the previously labelled pallets are only scanned, as with fresh goods, and all the associated data is transferred to the sales order. In addition to the outgoing goods inspection, customer-specific specifications for the origin are also taken into account and checked:

If the customer only purchases German goods and a Belgian batch is scanned, the system sounds an alarm and refuses to accept the pallet into the order. „Errors can be almost completely ruled out,” says Jürgen Uthmann.

A quantum leap

While delivery note processing, invoicing and interface to Datev are already running via winweb-food, detailed statistics and evaluations will follow in the next step. „Now let's get down to the nitty-gritty,” the owner looks ahead.

Dominik Rothert, Head of Consulting at Winweb, is pleased about the further cooperation: „We have created super-clear processes with a high scanning component along the entire value chain, so that traceability is optimally guaranteed. Considering how little IT there was here before and how ultra-modern the processes are now, I go straight into raptures.”

The new, modern processes fit in well with Uthmann's image: „We have premium customers with high expectations of our products,” says the company director. „They expect absolute reliability all year round. And we offer them,” says Jürgen Uthmann.

www.uthmann-dissen.de,
www.winweb.de



The pallet is weighed at the disassembly exit and is given a barcode label.

Fotos: Uthmann/Winweb



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