

ERP Capabilities Required for Modern Food & Beverage Manufacturing

This factsheet outlines the operational and ERP capabilities food and beverage manufacturers evaluate when replacing fragmented systems and pursuing greater visibility, control, and scalability.

COST CONTROL & FINANCIAL VISIBILITY

- Actual cost tracking
- Real-time margin analysis
- Forecasting & analytics
- Scenario modeling

#1 TOP MANUFACTURING PRIORITY IN 2025 is cost control tied food safety, with the highest weighted importance score
Food Processing, 2025

FOOD SAFETY & REGULATORY COMPLIANCE

- Bi-directional lot traceability
- FSMA Rule 204 support
- Quality control automation
- Allergen tracking
- Audit-ready documentation

65% of F&B suppliers cite regulatory changes as the #1 motivator for modernizing software
TraceGains, 2024

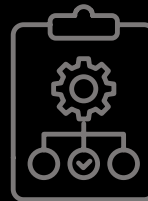
10% of companies have fully deployed advanced planning systems, despite two-thirds investing in them
McKinsey, 2024

PRODUCTION & OPERATIONS MANAGEMENT

- Demand forecasting & planning
- Changeover management
- Catch weight capabilities
- Rework & shelf-life tracking
- Vendor management

RECIPE & FORMULA MANAGEMENT

- Recipe & formula control
- Co-product & by-product management
- Yield & scrap management
- Multi-level BOMs

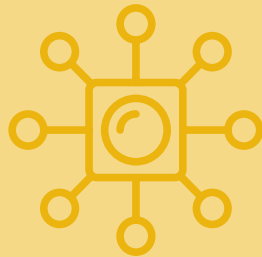


20–30%

reduction in ingredient waste through integrated recipe management ERP systems
Signum Solutions, 2025

SCALABILITY & SUSTAINABILITY

- Multi-site expansion
- Product & channel growth
- Carbon and waste tracking
- Aquisition integration
- Packaging sustainability



71% of F&B suppliers admit outdated processes sometimes or often create issues in day-to-day work
TraceGains, 2024

CUSTOMER & CHANNEL REQUIREMENTS

- SKU management
- Rebate & promotions
- Retail program compliance
- Multi-language labeling
- EDI integration

54% of F&B companies say software is a competitive advantage
Food Industry Executive, 2023