Materials -Technology 1 – Digital Product Recipe

Digitising paper-based product recipes involves converting traditional paper recipes into digital formats. This process offers several advantages, including easier organization, accessibility, and the ability to share and collaborate with others. In the DMC use case, the existing ingredient batching recipe for strawberry yogurt has been digitised and made available on an operator tablet.

Pros	Cons
• Operators can be directed which ingredient and quantity to add. • Digital records allow for faster searching. • Removes risk of incorrect recording of quality information.	• Does not prevent incorrect type and quantity selections by operators. • Reviewing final goods make up is a manual task. • Tracking blended ingredients can be difficult

Technology Cost range: $10,000 - $30,000, depending on the complexity of the use case, number of paper-based processes, scheduling, quality and notification options.

DMC Technology Cost: $10,000

DMC Cost Assumptions:

- Limited to 1 product recipe.
- Integration into the EBR system.
- Simple and well-known manufacturing process.
- Internal costs for end user staff involvement have not been included.
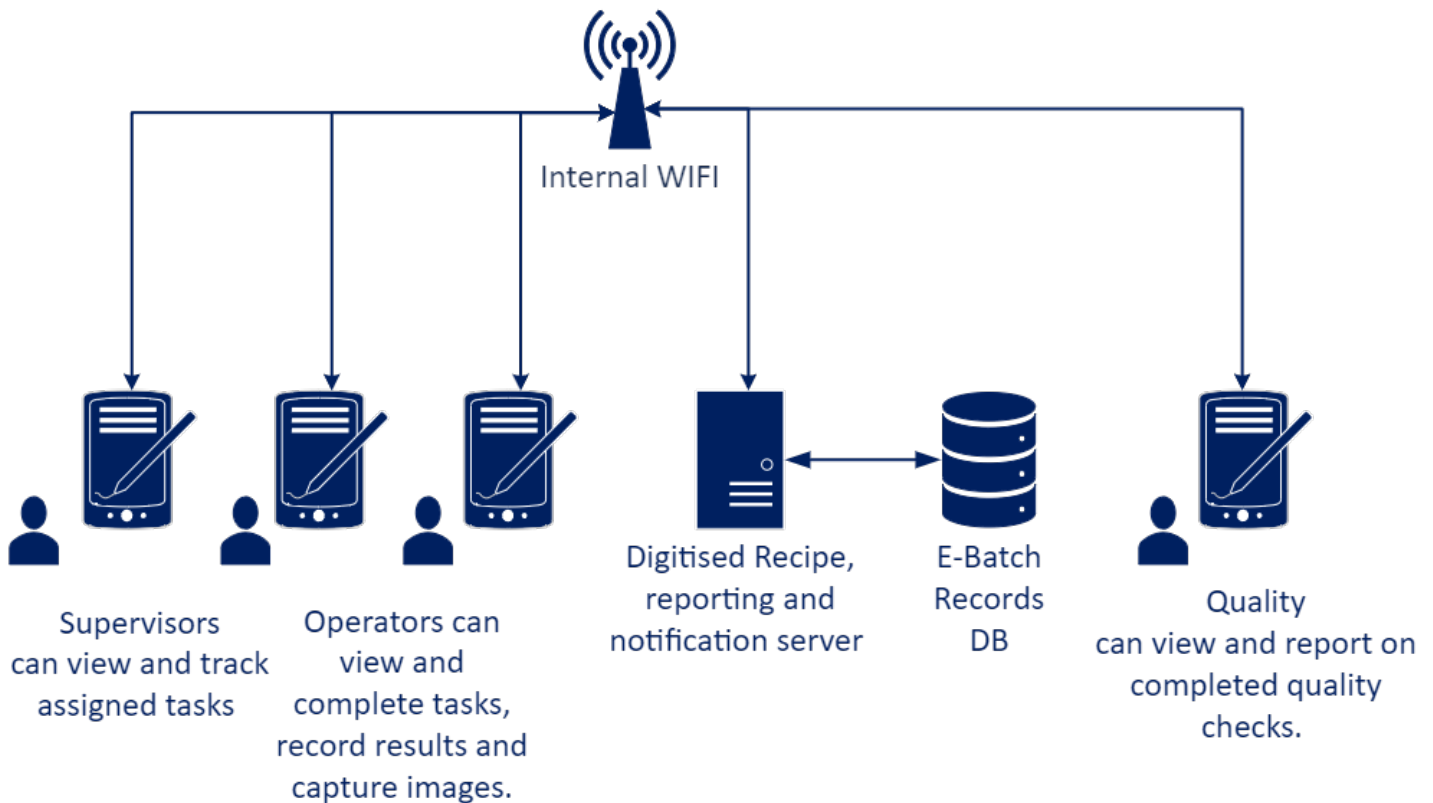- Single design and build iteration.

What situation would this technology usually be adopted in? Digital product recipe checklists provide detailed instructions and specifications for manufacturing products. They ensure consistency in product quality, streamline production processes, and facilitate compliance with regulatory requirements. By digitizing product recipes, manufacturers can easily update and share standardized procedures across the organization.

RoI Considerations: Costs may include software development, implementation, and training expenses. Benefits may include reduced errors, improved product consistency, and enhanced regulatory compliance contribute to ROI. Digital product recipe checklists streamline production processes, ensuring adherence to standardized procedures and regulatory requirements.

What skills are required to implement & run this tech? Staff should be trained in recipe management software usage, data entry accuracy, and regulatory compliance procedures. The importance of data accuracy and possible impacts of incorrectly entering data.

Pre-requisites for successful adoption: Preparation involves assessing recipe management needs, identifying compliance requirements, and selecting suitable software solutions. Having documented and verified recipes and established change management processes.

Typical Tech Stack

Internal WIFI

Supervisors can view and track assigned tasks

Operators can view and complete tasks, record results and capture images.

Digitised Recipe, reporting and notification server

E-Batch Records DB

Quality can view and report on completed quality checks.

Who can help with this technology? System Integrators, Quality assurance consultants, software vendors, and compliance experts can provide guidance on recipe checklist implementation.

What to google when researching this technology? Research topics include recipe management software, compliance standards, and integration with production systems.