

Food factory solutions

From recipe to recall in one system

Formulas, labels, HACCP with CCP monitoring, lot traceability and mock recalls – tied to accounting and inventory, and aligned with FDA, SFDA and halal requirements.

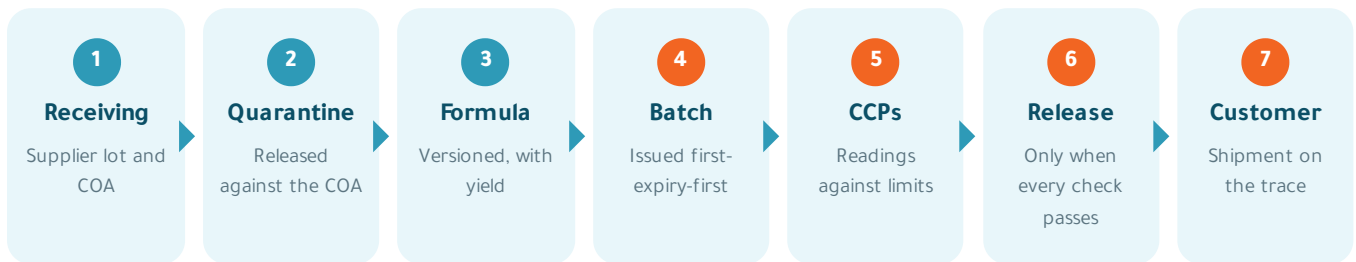
21 CFR 117 · FSMA 204
FDA controls and traceability

HACCP with live CCPs
A breach holds the batch

SFDA · Halal
Arabic labels, halal status

Every batch, every lot – safe, labelled and traced

From the supplier's lot to the customer's shipment, VLUERP links every step to the next – the formula, the batch, the CCP readings and the recall – and each step posts its own accounting entry.



Labels from the recipe

Nutrition Facts, the ingredient statement and the allergen Contains line are calculated from the formula – not typed in by hand.



HACCP that acts

A CCP reading outside its critical limit holds the batch, raises a nonconformity and blocks release until it is dealt with.



Trace in minutes

Forward and backward from any lot or batch, with FSMA 204 tracking events and a mock recall timed against your target.



Certificates in view

FDA registration, SFDA licence, halal and GFSI certificates are tracked with expiry alerts on the dashboard.

15

nutrients per 100 g

9 + 6

FALCPA + GSO/EU allergens

4

preventive-control types

24 h

FDA trace sheet on demand

Food safety first — before any batch ships

A written food safety plan with its hazard analysis, critical control points monitored on every batch, and release that waits for the evidence.



HACCP plan

- Hazard analysis scored by severity x likelihood, with the **Codex decision tree** (Q1-Q4) to find each CCP.
- Every CCP carries critical and operating limits, what is monitored, how, how often and by whom.
- Corrective action and verification per CCP; review dates and 3-yearly reanalysis prompts.
- The four preventive-control types – process, allergen, sanitation, supply chain – under a named PCQI.



CCP monitoring

- Readings recorded against the batch, with the deviation and the result worked out for you.
- A breach **holds the batch** and opens a critical nonconformity in the Conformity module.
- Release is blocked by a failed CCP, a pending check, or a mass-balance gap over 2%.
- CCP compliance, out-of-limit readings and warnings shown on the dashboard.



The oven decides what can be released

In testing, a 200 kg biscuit batch baked at 186 °C gave **176 kg** at **88% yield** with a 1.0% mass-balance gap, and was released. The next bake read **168 °C against a 175 °C limit**: the batch was held, a nonconformity raised and release refused.

Allergen changeover

Each changeover records the allergens removed, the method, the verification and the result.

Sanitation (SSOP)

Sanitation records per line with their verification, so a failed check shows and is recleaned.

Nonconformities

Corrective actions, calibration and procedures run in the Conformity module – not a second copy.

The label and the lot — worked out from the facts

Define the formula once and the label follows it. Receive every lot against its certificate, and trace it to the customer when it matters.



Formula & label

- Versioned formulas with yield: nutrition is divided by **output** weight, so yield loss concentrates it.
- Nutrition Facts in the 2016 vertical format with %DV, English or Arabic; ingredients listed by weight.
- The nine FALCPA majors incl. sesame; a **haram** ingredient blocks the formula from approval.



Lots, trace & recall

- Material lots quarantined until the COA is accepted, then issued first-expiry-first with expiry guards.
- FSMA 204 tracking events with their key data and the lot code, exported as the sheet FDA can request.
- Forward and backward trace, and a mock recall that times itself against your target.

Worked example from testing — a biscuit

Measure	How it is worked out	Result
Energy per 100 g	406,270 kcal ÷ 88,000 g of output	461.67 kcal
Per 30 g serving	Nutrition Facts panel with %DV	138.5 kcal
Contains line	Eggs, milk, wheat, gluten – from the ingredients	4 allergens
Batch yield	200 kg charged → 176 kg made + 22 kg waste	88% · gap 1.0%
Batch cost	Posted through the manufacturing module	9.6347 per kg
Mock recall	One flour lot → 2 batches, 2 shipments	1 min vs 240 target

Figures from an end-to-end test on the running system. First-expiry-first picked the oldest flour lot on its own; an expired lot was refused.

Every screen in the module – and what is on it

Read off the running application – the panels, columns and figures that are actually there.

9

screens

78

functions

01 Dashboard

CCP readings and breaches

Daily output (kg)

Batches by status

Waste

On hold

Released

CCP compliance

Allergens in use

Certificate expiry

02 Batches

Formula

Planned kg

Actual kg

Yield

Balance gap

Expiry

CCP fails

Status

Recalled

03 Material lots

Supplier lot

Received

Qty kg

Left kg

Expiry

COA

Quarantine

Expiring ≤ 30 days

Expired

04 Formulas

Code

Product

Process

Lines

Output kg

Yield

Cost / kg

Allergens

Status

05 HACCP

Plans

Approved

Hazards

Significant

CCPs

Next review

Review due

Status

06 CCP monitoring

Record a reading

Critical limit

Reading

Deviation

Result

Out of limit

Warnings

Pending

By

07 Trace & recall

Run a trace

Drills & recalls

Last drill

Target

Trace events

Batches · lots

Shipments

kg affected

Time

08 Ingredients

Kind

Allergens

Halal

kcal / 100 g

Nutrition

Shelf life

Flags

Save ingredient

09 Compliance

FDA

SFDA, Halal & GFSI

Operating rules

Allergen changeover

Sanitation (SSOP)

Method

Verification

Result

Not a separate program – a complete business system

The trade module sits on top of a complete ERP: everything it does lands directly in the accounts, the stores and the reports – no double entry.



Accounting

Editable chart of accounts, automatic entries from every transaction, VAT and financial statements.



Financial dimensions

Cost centres, departments, business lines and sites – with statements per factory.



Inventory

Warehouses and bins, batches and serials, moving average, FIFO or standard cost.



Purchasing & sales

RFQs, purchase orders and receipts, quotations, invoices and ageing.



Maintenance & assets

Equipment register, preventive maintenance, work orders and depreciation.



Access & language

Roles and rights per module, audit trail, full Arabic and English interface.

Standards and regulations supported

21 CFR 117

FSMA preventive controls

FSMA 204

Food traceability – tracking events

21 CFR 101

Nutrition and allergen labelling

Codex HACCP

Hazard analysis and CCP decision tree

ISO 22000

Food safety – one of the GFSI schemes

Nonconformities, corrective actions and calibration run in the Conformity module. SFDA licence, halal and GFSI certificates are tracked with their expiry dates.

See it with your product **step by step**

Book a session and we'll set up one of your products – the formula, its label, a HACCP plan and a batch – and walk through it with you.

Request a demo

Website

www.vluerp.com

Demo request

www.vluerp.com/#demo

Email

hello@vluerp.com

- 1 Formula & label:** change an ingredient and watch the Nutrition Facts and allergens follow.
- 2 HACCP & CCPs:** record a reading out of limit and see the batch held and the nonconformity.
- 3 Batch release:** issue lots first-expiry-first, produce, and release once every check passes.
- 4 Mock recall:** trace a supplier lot to every batch and shipment, timed against your target.

Switched on from Add-ons with a free seven-day trial, and it runs on the same general ledger.