

Bonté and SYSPRO: The Right Mix

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- Barbara-Ann O’Brien, Vice President,
Bonté Foods

■ The Company

Bonté Foods began operation in 1977 in Moncton, New Brunswick. In 2005 Bonté acquired Chris Brothers products and incorporated the company into the Bonté foods facility. Today, there is not a grocery chain in the country that does not carry Bonté or Chris Brothers products. Known for top quality meat products, they are also Atlantic Canada’s largest deli meat manufacturers as well as producers of fresh meals and sandwiches.

With over 500 SKU’s and operating in the challenging and competitive meat industry, selecting an extremely reliable manufacturing and distribution system was essential. “Our business is growing in leaps and bounds and we need to manage this growth so that we continue to satisfy the stringent delivery standards of our larger customers; they demand perfect order fulfillment,” says President Michael Whittaker.



At a glance

Company

Bonté Foods

Industry sector

Food and Beverage

- Manufacturing and Distribution

Number of employees

150

The challenge

- The company identified a need for an extremely reliable manufacturing and distribution system
- Rapid growth in product range
- High production volumes

Solution & services

- SYSPRO Reporting Services
- SYSPRO Financials
- SYSPRO Report Writer
- Bill of Materials
- Work in Progress
- Factory Documentation
- Office Automation & Messaging

The benefits

- Improved inventory management
- Standard compliance
- Quality assurance
- Accurate lot tracking



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After careful research, SYSPRO was selected as their ERP system. "It was really obvious that we had made the right decision as soon as we started to implement SYSPRO," says Barbara-Ann O'Brien, the executive in charge of the implementation.

■ The Challenge

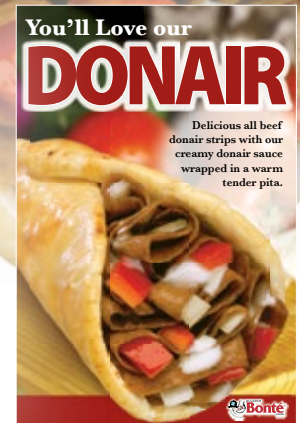
One of the biggest improvements comes from managing the inventory. "Purchasing no longer has to run around and try to figure out if we have any shortages," says O'Brien. Despite the rapid growth in the range of products and sheer volumes of production, Bonté has actually decreased the number of staff involved in inventory management.

■ The Solution

Quality assurance and food safety are critically important areas for Bonté. There are regular intensive inspections by federal inspectors. Tougher still is meeting Bonté's BRC accreditation- a world class food safety designation. Bonté also carries the seal of excellence as a HACCP recognized manufacturer and distributor of food. This standard was first developed by NASA and has since been widely adopted as the gold standard in quality control for food products. "Excellent tracking of products by lot is critical for us. SYSPRO gives us the tools to meet the current and foreseeable BRC and HACCP requirements," adds O'Brien.

■ The Result

With SYSPRO Bonté is well positioned for the future. "It's a great software, I would recommend it to anyone in our industry," concludes O'Brien.



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