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AVEEROS FOOD ERP



A cloud-native ERP tailored for mid-sized to enterprise food manufacturers operating in regulated environments.

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Precision Engineering for Global Food Safety & Compliance

In the food industry, compliance failures, inconsistent batches, and lack of traceability are not operational issues—they are business risks.

Yet most ERP systems were never designed for recipes, perishable inventory, or regulatory audits.

AVEEROS Food ERP changes that.
As it is a purpose-built cloud platform designed specifically for food manufacturers giving you complete control over production, compliance, traceability and profitability in one unified system.



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The Big Picture: One Platform for Total Food Governance

AVEEROS eliminates the **"data silos"** that plague food companies. It connects your front-end sales with back-end manufacturing and financials in one seamless system. Production managers can monitor yields in real-time. Quality Assurance teams can enforce stagewise checks. Finance can see the true cost of every batch. And executives get a real-time bird's-eye view of **performance, productivity and compliance**—all from a single source of truth.

Who AVEEROS Food ERP is Built For:

- Mid-sized food manufacturers scaling operations
- Enterprise food groups managing multi-line production
- Export-oriented companies requiring strict compliance (HACCP, GFSI, FSMA)
- Businesses struggling with traceability, recalls, or audit readiness
- Manufacturers transitioning from spreadsheets or generic ERP systems



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How AVEEROS is Different?

Unlike generic ERP systems that require heavy customization, AVEEROS is pre-engineered for the food industry, enabling faster implementation and lower cost.

Generic software forces you to change your processes. AVEEROS is engineered to handle your existing, validated workflows.



Recipe-Based Production Core:

Our technical engine is built for complex compounding and mixing environments, not assembly lines.



Safety by Design:

HACCP evaluations and quality checks aren't an afterthought. They are built directly into the production workflow.



Unified Enterprise Intelligence:

Connect your production, supply chain, financials and even engineering & maintenance all in one place for complete visibility.

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Key Differentiators:

Go-Live in 90–120 man days

(Up to 70% faster than generic ERP systems)

Lower Total Cost of Ownership

Minimal customization required

Built-in Food Industry Logic

Recipes, batch control, compliance, traceability

Cloud-Native & Scalable

Designed for growing businesses



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Real-World Scenario: From Recall Scare to Confident Compliance

A fast-growing snack manufacturer supplying major retail chains was managing operations through disconnected systems. Excel for recipes, manual logs for quality checks and standalone accounting software.

One day, a customer complaint triggered a potential recall.

The team struggled to answer:

- Which raw materials were used?
- Which batches were affected?
- Where were the products shipped?

The investigation took weeks—costing money, reputation and trust.

After AVEEROS Implementation:

- Every batch became fully traceable—from raw material to delivery
- Recipes were locked and standardized
- Quality checks were enforced at every stage
- Real-time alerts prevented deviations

Now, any batch history can be retrieved in seconds—not weeks

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ADVANCED FEATURES

Uncompromising Global Food Safety & Regulatory Compliance:

Smart Production Control

- Yield monitoring
- Temperature & process tracking
- Multi-step production workflows

Inventory & Planning

- Automatic material requisition
- Real-time stock visibility

True Batch Costing

- Track labor, material, machine cost
- Accurate profitability insights

Compliance & Standards

- HACCP-enabled workflows
- FSMA-ready controls
- GFSI alignment (BRCGS, SQF, FSSC 22000)

Built to support global audits and export compliance requirements

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Technical Recipe Management & Yield Monitoring:

Master Recipe Locking:

Ensure total product consistency, whether you are making a batch today or a year from now. Lock master recipes with exact ingredient quantities and detailed procedural steps. Prevent unauthorized modifications and ensure every batch matches the original formulation.

Compounding & Multi-Step Monitoring:

Get granular control over every step of the production workflow. Monitor critical factors like yield, weight, moisture and temperature in real-time. This helps you reduce waste, control costs and ensure product quality.

Automatic Material Requisition:

Link your production schedule directly to your inventory. When a batch is planned, the system automatically calculates the exact quantities of raw materials needed and generates requisition requests, ensuring you never run out of key ingredients.

True Batch Costing:

Stop guessing at your margins. AVEEROS tracks labor time, machine uptime and material usage in real-time for every single batch, calculating the true cost of every item you produce.

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Unified Enterprise Intelligence: The Bird's-Eye View:

IFRS-Compliant Accounting:

Streamline your financial operations. Sales data from POS systems and production costs flow automatically into the General Ledger, ensuring your books are always accurate and audit-ready.

Engineering & Preventive Maintenance:

Minimize costly, unplanned downtime. Track spare parts inventory, schedule preventive maintenance for mixers, ovens and packaging lines and log all machine history in one place.

Integrated POS & Distribution:

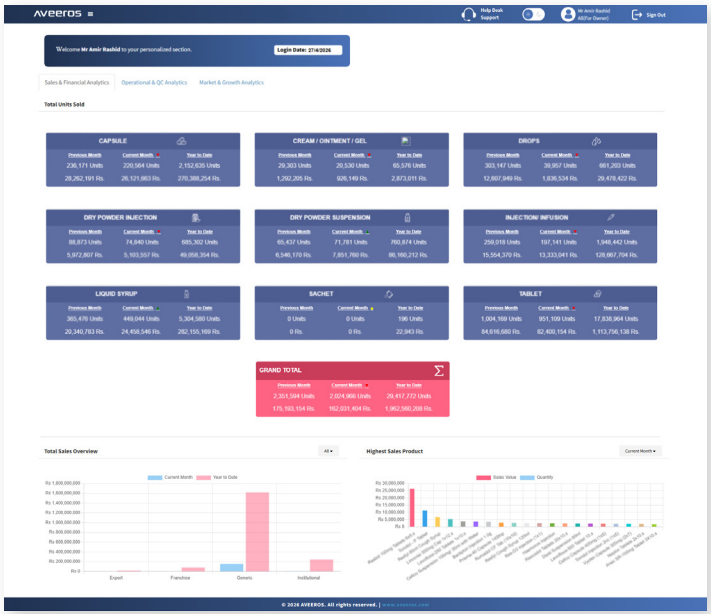
Connect your retail or distribution channels directly to your backend. Point of Sale data feeds into inventory in real-time. Manage delivery routes, printing labels and tracking trucks—all from within AVEEROS.

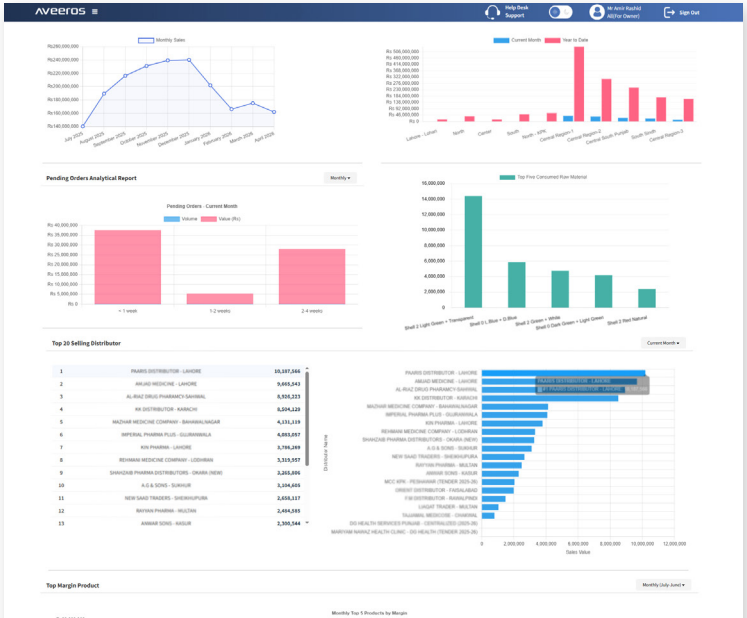
Real-Time KPI Dashboards:

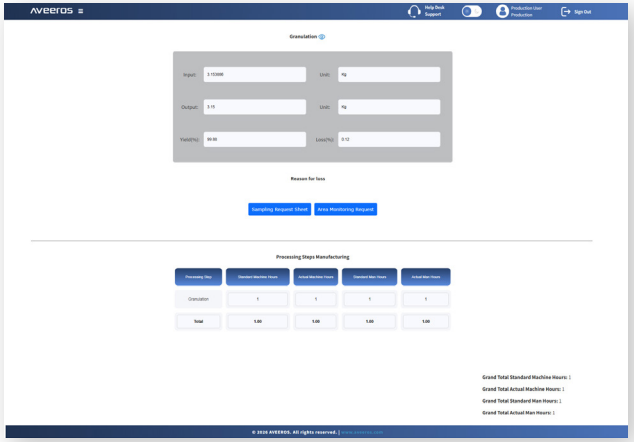
Give your management team a live view of what matters most. Monitor performance analysis against sales targets, track labor costs by production line and spot potential issues before they become major problems.

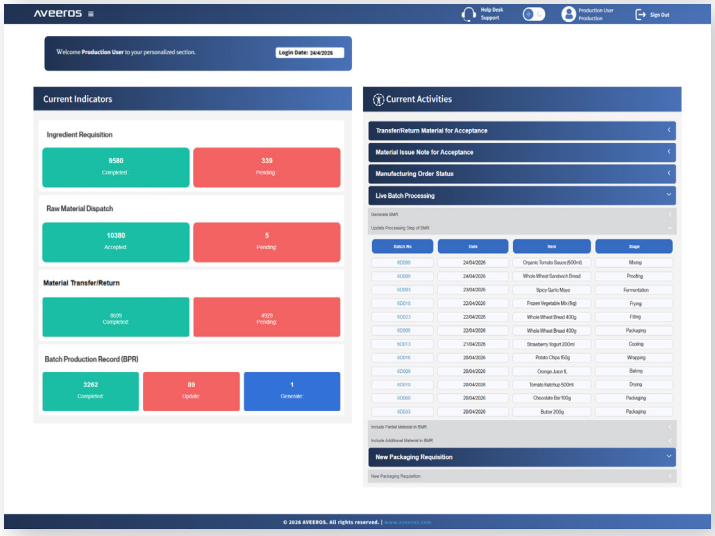
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Tangible ROI & Business Benefits

Reduce Recall Risk:

Trace any product back to its source in seconds, not days.

Guarantee Brand Consistency:

Lock recipes and enforce standards to ensure every product tastes the same, every time.

Eliminate Waste:

Monitor yields in real-time and optimize processes to reduce ingredient and finished good waste.

Pass Audits with Confidence:

Always have the documentation ready for BRCGS, SQF, FSSC 22000 or customer audits.

True Profitability Insight:

Know the exact cost of every batch for smarter pricing and product mix decisions.

Faster Time-to-Value:

Implement faster with our industry-specific configuration and experienced food industry consultants.

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Competitive Comparison

Capability	Generic ERP	AVEEROS
Recipe Management	✗	✓
Batch Traceability	Limited	Full
HACCP Integration	✗	Built-in
Implementation Time	18–24 months	90–120 days
Cost	High	Optimized

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Technical Capabilities & Compliance

Cloud-Native Scalability:

Access your entire operation anytime, anywhere. Grow your business without the headaches of on-premise hardware.

Purpose-Built for Food:

Engineered by professionals who understand the challenges of escalating costs, strict regulations and production delays.

Optimized Supply Chain:

Gain 100% visibility over your supply planning, from raw material procurement to delivery route optimization.

Scalable Workforce Management:

Integrate employee scheduling and payroll directly into your production labor costs for accurate costing.

Integration Ready:

Connect with production line sensors, weigh scales, temperature monitors and existing corporate systems via secure APIs.

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Ready to Revolutionize Your Food Production?

Stop relying on generic software that puts your brand at risk. See how a **purpose-built Food ERP** can ensure safety, quality and profitability at every stage.

SCHEDULE A TECHNICAL DEMO
DOWNLOAD THE COMPLIANCE WHITEPAPER

WWW.AVEEROS.COM