

Wonderware®

by **Schneider** Electric

control • disrupt • embrace • improve

Quality – Manufacturing Operation Transformation

Improve Food Safety by Controlling, Monitoring and Securing your Facilities

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Senior Technical Sales Consultant

22nd May 2017



Key trends in the Food and Beverage market



Demographic Changes

Population growth and aging, rise of middle class, urbanisation in emerging markets



Sustainability

Environmental protection and management of energy and water resources



Health and Safety

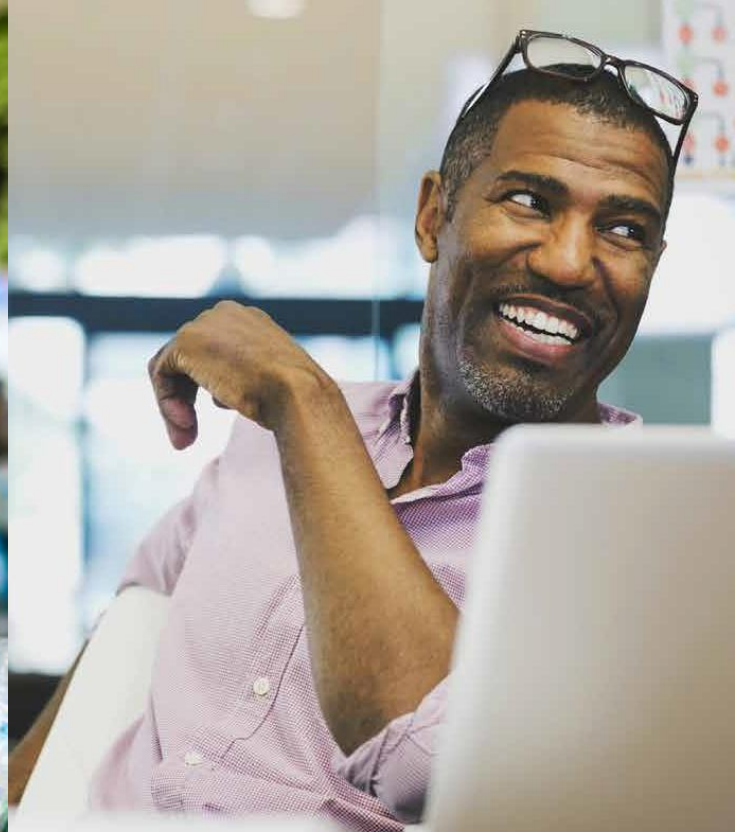
Growing food safety and healthfulness concerns. Consumer confidence



Customers Safety



Reduce Waste



Brand Protection

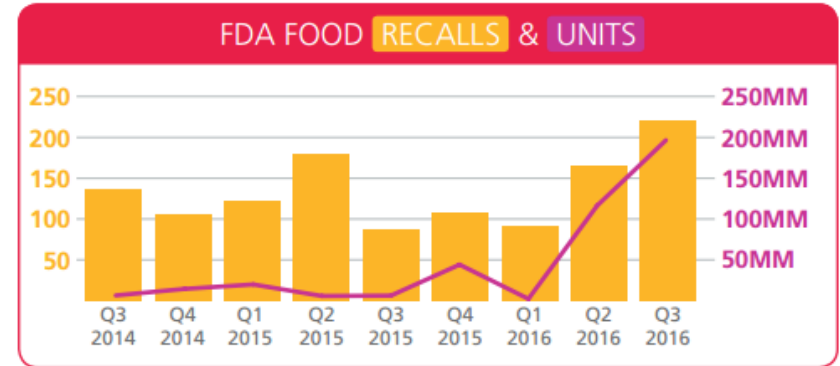
Market Trend

Rising Number of Recalls

- The 3 main causes of recalls are undeclared allergen, bacteria presence, and mislabeling.
- Euro 1M – 10M projected cost of a recall.

Consumer Sentiment

- 14% will completely discontinue purchasing the product
- 21% say they will never buy anything from that company again
- 50% will switch brands temporarily
- 22% average decline in company stock price within 2 weeks of recall

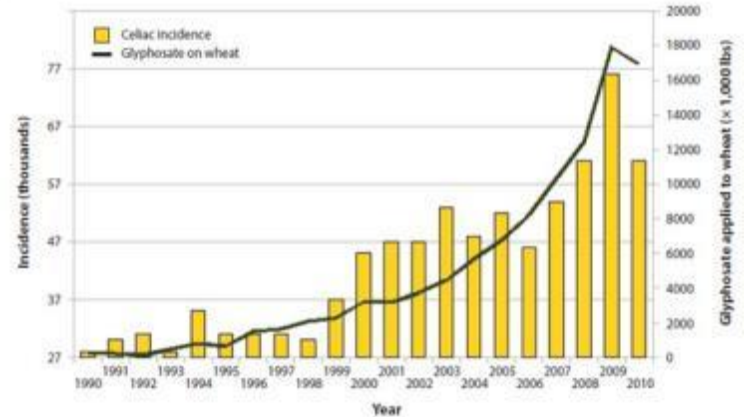


Source: ExpertRecall Index

Market Trend

Rising Demand for Allergen-Free Products

- 8% of children have a food allergy
- 38% of food allergic children have a history of severe reaction
- 150 to 200 Americans die from food allergies annually
- 8 foods account for about 90% of allergic reactions:
 - Milk, Eggs
 - Peanuts, Tree Nuts
 - Fish, Shell fish
 - Soy, Wheat



Gluten Intolerance
from hospital diagnosis (USA)

Source: USDA:NASS; CDC

These **8** allergens account for **90%** of food allergic reactions

Milk • Eggs • Fish • Crustacean shellfish • Tree nuts • Peanuts • Wheat • Soybeans

Wonderware Software from Schneider Electric F&B Solutions:

From farm to fork, we improve traceability, sustainability and efficiency of your operations.

1. Smart Manufacturing

Transform manufacturing operations to improve profitability and yield while increasing flexibility

2. Smart Facilities

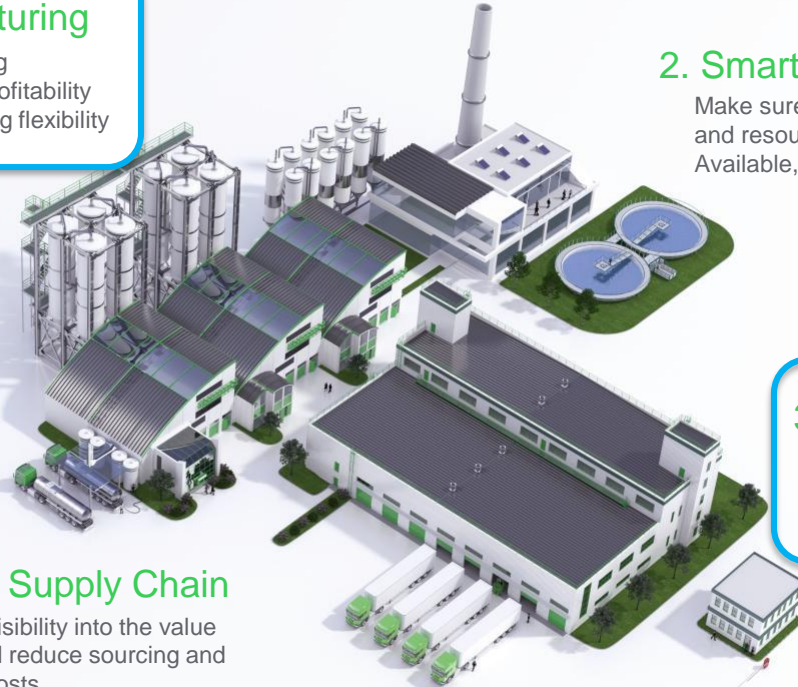
Make sure production facilities and resources are Safe, Available, Efficient and Green.

3. Smart Food Safety

Help food safety compliance and traceability to preserve brand equity and shareholder value.

4. Smart Supply Chain

Give full visibility into the value chain, and reduce sourcing and logistics costs.



Key Elements of Manufacturing Operations Transformation

People

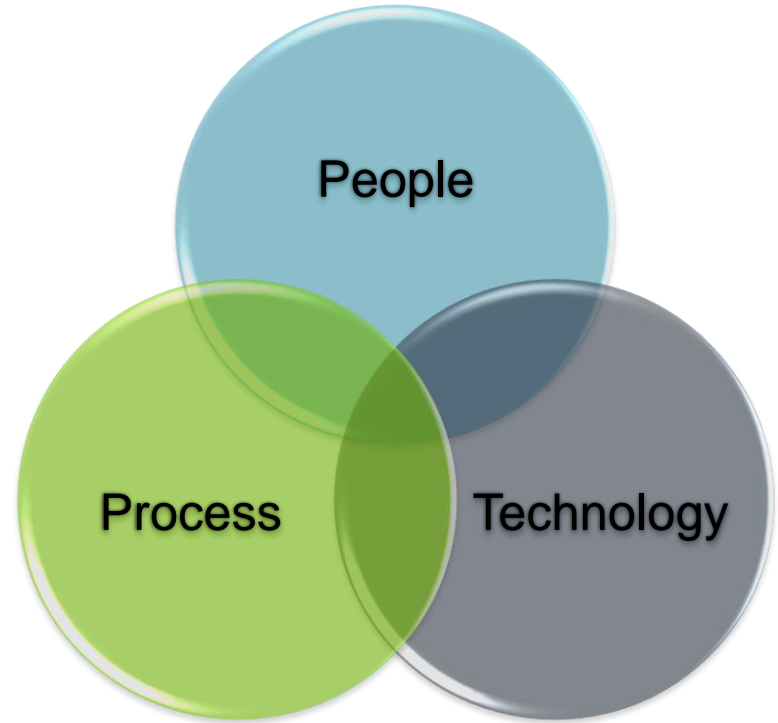
- Collaboration between users across the plant in operations, quality and maintenance who have real time visibility into the plant processes and are trained and equipped to perform their jobs

Process

- Operational activities that are defined as processes that drive user tasks and collaboration between equipment, MOM software and business systems

Technology

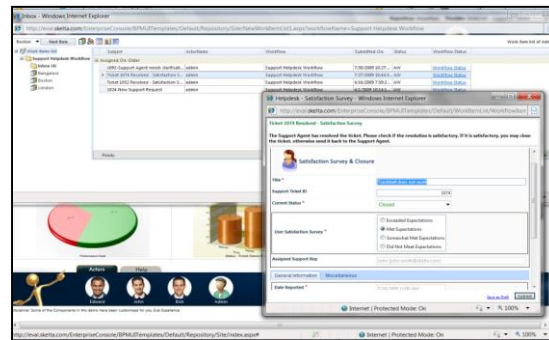
- A collaborative digitization platform that brings a governed, process based approach to operations, working between equipment, plant applications and business systems, within a single plant, and across multiple sites



People

People are the key to improving operations. Productive gains are made through a common visualization approach across all the users of the system with

- Real-time visibility to work tasks
- Composite UIs to simplify work processes that cross over application boundaries
- Exception handling, work queues and escalations
- Coordinated tasks between plant teams



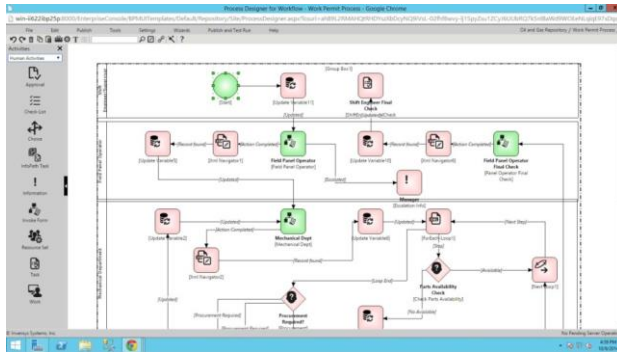
User tasks are digitized and seamlessly integrated into workflows within and between applications

- End-users interact with workflow tasks via HMI, web browser, smartphones, tablets, email, and IM
- Work processes executed in a consistent and governed manner
- Orchestrates people and applications into effective and sustainable business processes

Process

In manufacturing operations processes may be

- Production related activities
- Maintenance related activities
- Quality related activities
- Warehouse, Logistics related activities
- Environmental, Health & Safety related activities



Our approach to Manufacturing Operations Transformation

- An application model, that is graphically defined, not programmed with real time, graphically defined operational processes for normal, unscheduled or disruptive events
- Fully integrated with automation and enterprise systems
- Allows common operational processes to be used across multiple plants, with the flexibility and agility needed by those plant

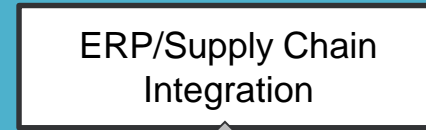
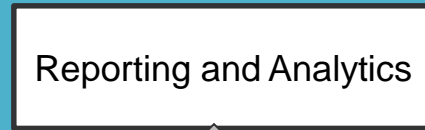
Technology

Highly accessible from multiple computing platforms



Collaborative Digitization Platform

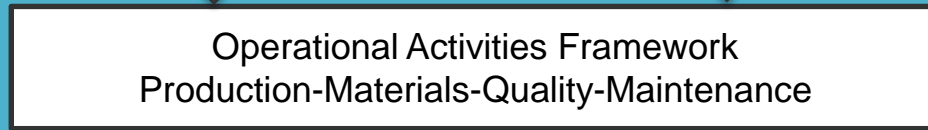
Detailed analytics and reporting supporting operations and continuous improvements



Real time Events & Data



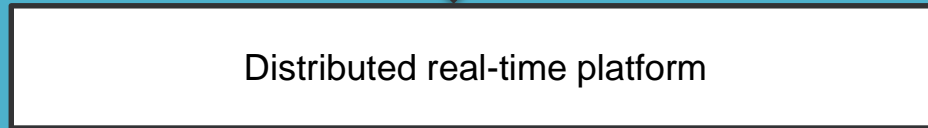
Supply chain Triggers & Data



Comprehensive framework for modeling & executing work processes

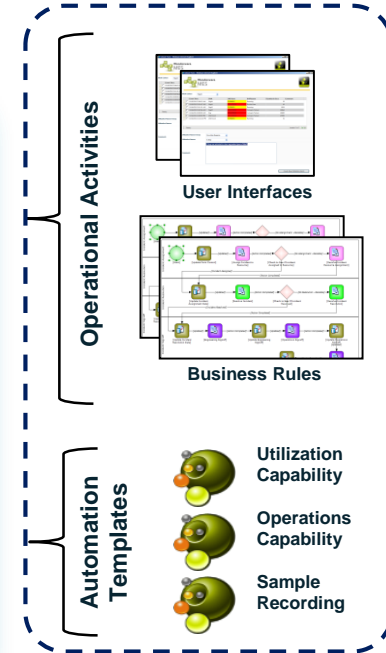


Real time Events & Data



Superior data collection & equipment and device integration

Configurable & Adaptable Operations Content

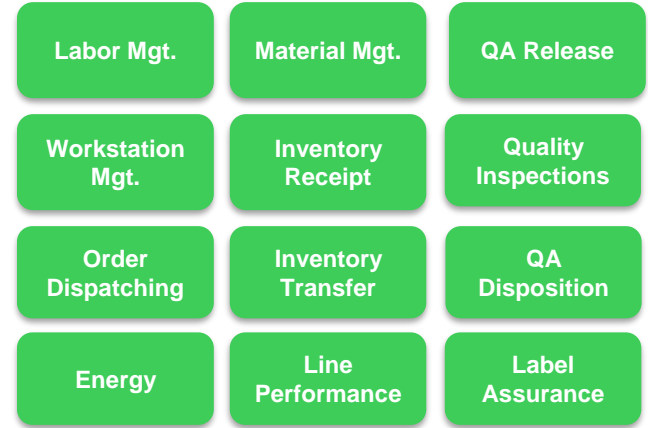


Wonderware Technology

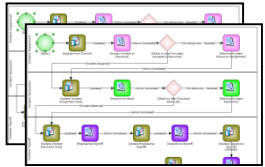
Model-Driven MES...

Common Plant Activities:

- Managing Orders & WIP
- Managing Quality
- Managing Material Deliveries & Stock
- Managing Equipment & Labor
- Performance Monitoring
- etc...



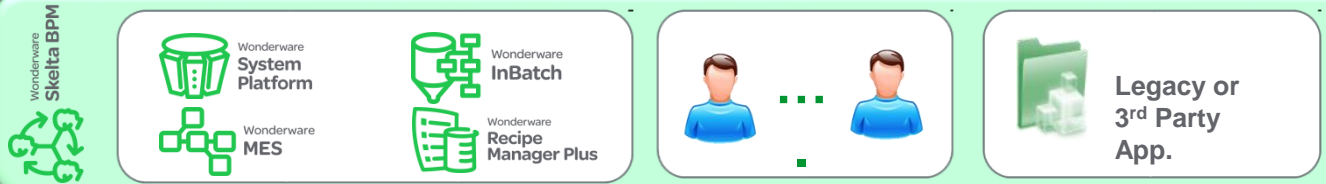
User Interfaces



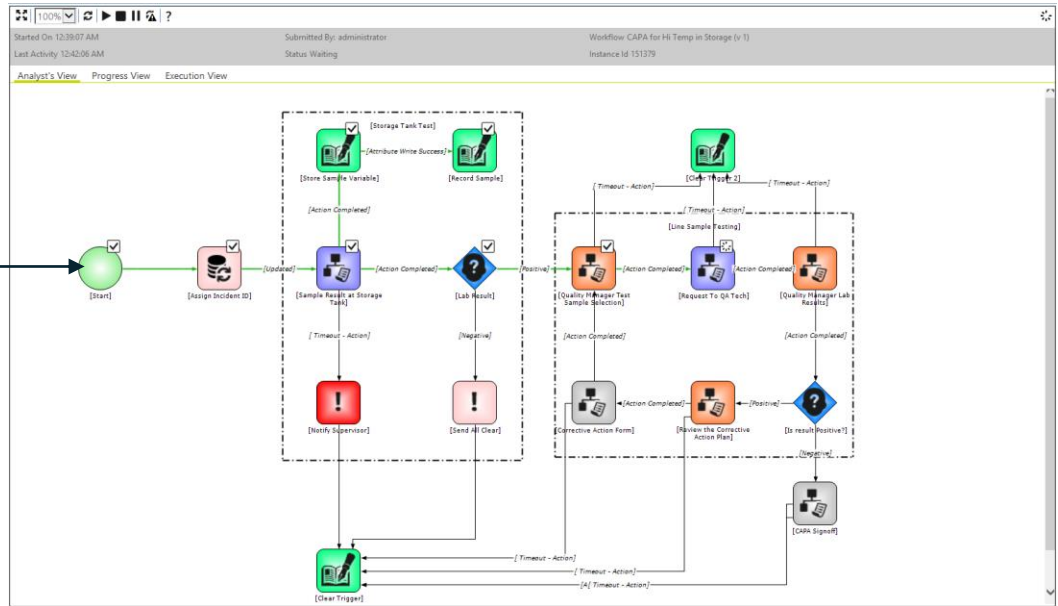
Business Rules

Application Models

Operational Activities Framework:



Corrective Action



- System Detects a Temperature Violation on Blending Tank1 (HACCP)
- Triggers a workflow
- Triggers an alarm

Corrective Action



Bill (QA Operator)

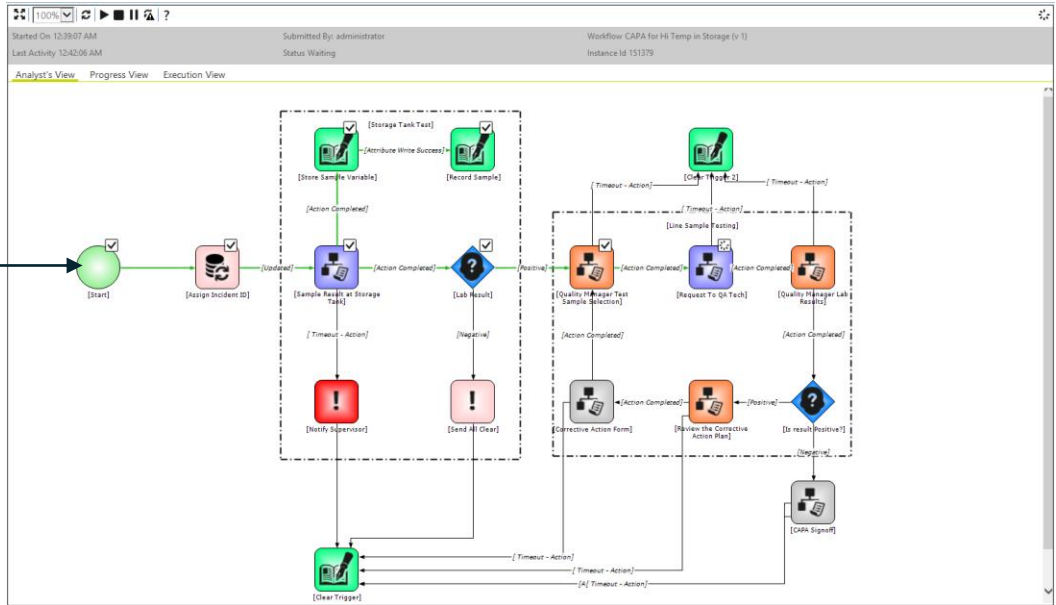


- System Notifies User of Temperature Violation
- Requests a form to be filled out on issue

Blending Tank 1



- System Detects a Temperature Violation on Blending Tank1 (HACCP)
- Triggers a workflow
- Triggers an alarm



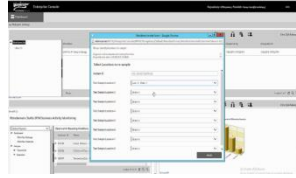
Corrective Action



Chris
(QA Manager)



- Receives an email with notification
- Fills in form and sends notification



Bill (QA Operator)

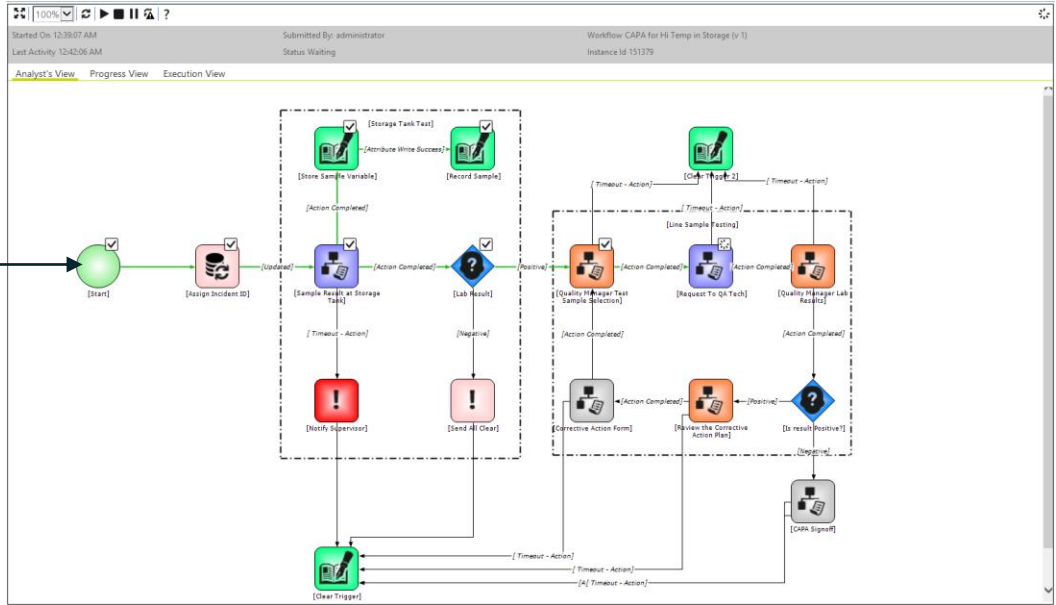


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Blending Tank 1




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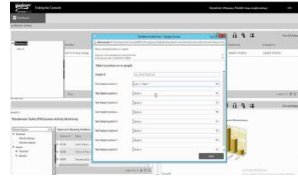
Corrective Action



Chris
(QA Manager)



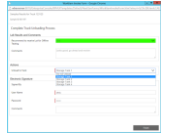
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- Fills in form and sends notification




Bill
(QA Operator)



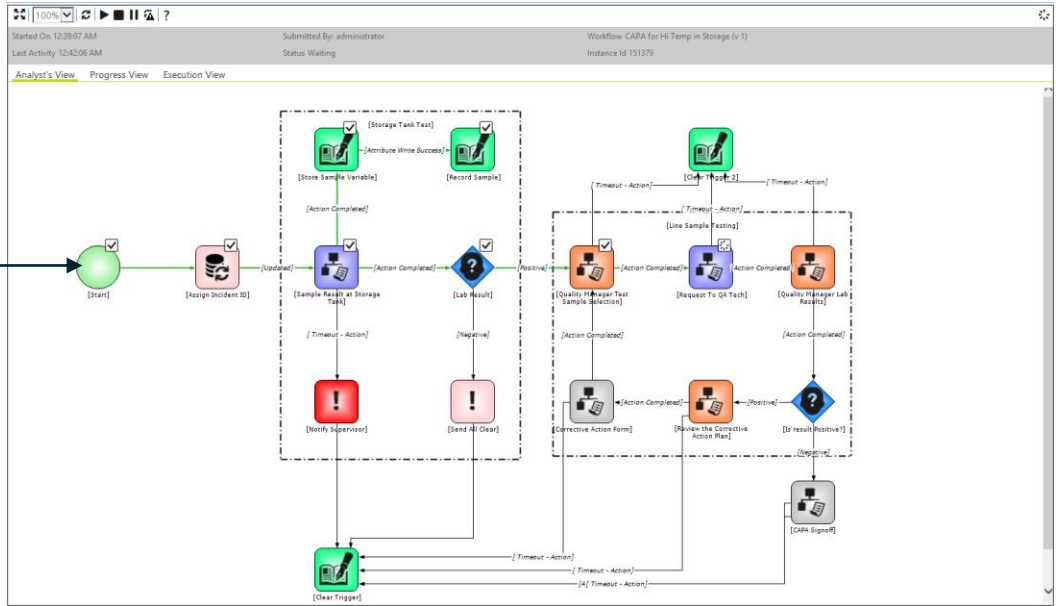
- Is notified of need to do test
- Performs test
- Fills form



Bill (QA Operator)



- System Notifies User of Temperature Violation
- Requests a form to be filled out on issue



- System Detects a Temperature Violation on Blending Tank1 (HACCP)
- Triggers a workflow
- Triggers an alarm

Corrective Action

Chris
(QA Manager)

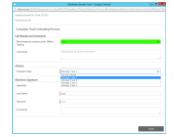


- Receives an email with notification
- Fills in form and sends notification

Bill
(QA Operator)



- Is notified of need to do test
- Performs test
- Fills form

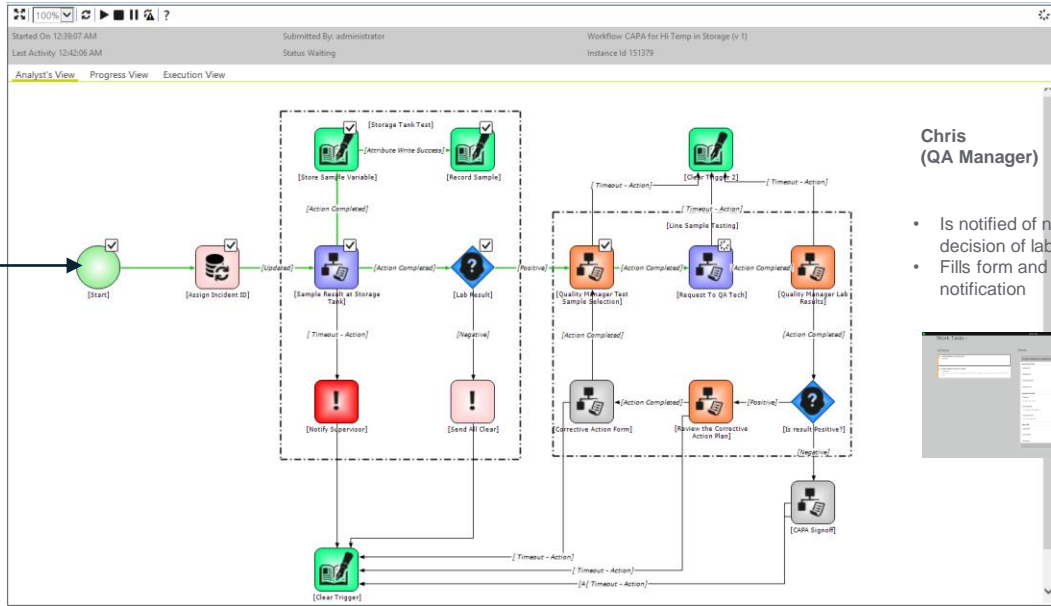


Bill
(QA Operator)



- System Notifies User of Temperature Violation
- Requests a form to be filled out on issue

Blending Tank 1



Chris
(QA Manager)



- Is notified of need take decision of lab results
- Fills form and send notification



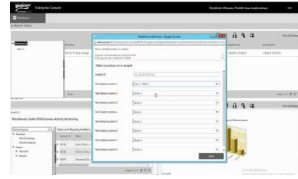
- System Detects a Temperature Violation on Blending Tank1 (HACCP)
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Corrective Action



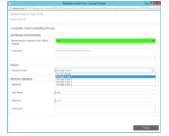
Chris (QA Manager)

- Receives an email with notification
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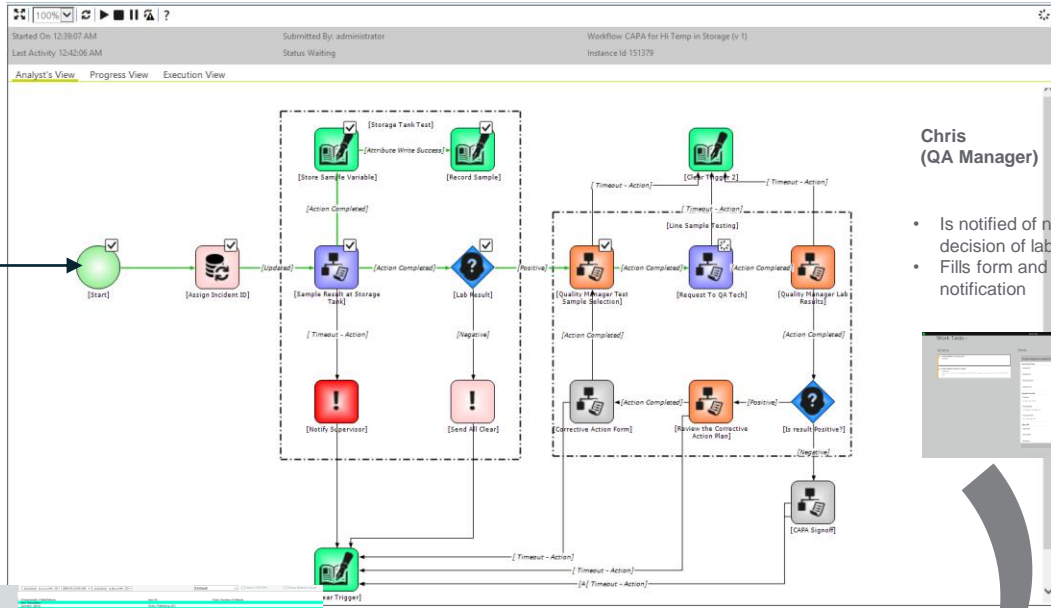
Bill (QA Operator)

- Is notified of need to do test
- Performs test
- Fills form



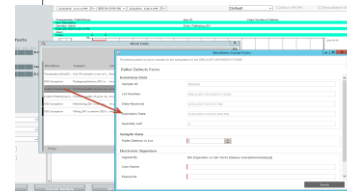
Bill (QA Operator)

- System Notifies User of Temperature Violation
- Requests a form to be filled out on issue



Chris (QA Manager)

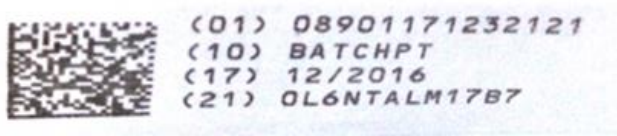
- Is notified of need take decision of lab results
- Fills form and send notification



Jill (QA Director)

- Is notified of closing process
- Fills form

Traceability



Reclassify

Scan Barcode

HU ID	<input type="text" value="12000000000001019"/>	Batch	<input type="text" value="284260514"/>
Material Id	<input type="text" value="2003"/>	Material	<input type="text" value="Empty Cans"/>
Quantity	<input type="text" value="40"/>	UOM	<input type="text" value="Pcs."/>
Best Before Date	<input type="text" value="10/29/2019 12:00 AM"/> <input type="button" value="📅"/> <input type="button" value="🕒"/>	Current Location	<input type="text" value="SL3"/>
Material Status	<input type="text" value="Unrestricted"/> ▾	Material Grade	<input type="text" value="Unrestricted"/> ▾
Comment	<input type="text" value="Demo"/>	Pin	<input type="text" value="Pin"/>
		User	<input type="text" value="User name"/>

Traceability



(01) 089D1171232121
 (10) BATCHPT
 (17) 12/2016
 (21) OL6NTALM17B7



Filter Criteria
 Lot: 500_0_BT12017051206452

Production Genealogy	Lot	Process Segment	Batch Number	Start Time	Duration
500_0_BT12017051206452		Palleting	0	5/12/2017 6:54:13	00:07:07
400_0_BT12017051141507		Packaging	0	5/12/2017 6:45:12	00:05:32
400_0_BT12017051141507		Packaging	0	5/12/2017 6:51:03	00:07:21
400_0_BT120170512064732		Packaging	0	5/12/2017 6:51:03	00:07:21
100_0_BT12017051140759		Labeling	0	5/11/2017 2:10:33	16:29:28
200_0_BT12017051141437		Labeling	0	5/12/2017 6:40:04	00:07:19
200_0_BT12017051141507		Labeling	0	5/12/2017 6:47:28	00:06:37
200_0_BT12017051142438		Filling	0	5/11/2017 1:52:56	00:06:58
200_0_BT12017051130247		Filling	0	5/11/2017 2:06:14	00:06:47
200_0_BT12017051140053		Filling	0	5/11/2017 2:07:20	00:07:17
100_0_BT12017051135038		Blending	0	5/11/2017 1:50:40	00:06:51
100_0_BT12017051140425		Blending	0	5/11/2017 2:04:29	00:06:08

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Downstream Genealogy
 Process Segment: 100_0_BT12017051135038

Downstream Genealogy	Lot	Process Segment	Batch	Start Time	Duration
200_0_BT12017051141502		200	0	5/11/2017 1:46:18 PM	00:06:19
100_0_BT12017051142408		100	0	5/11/2017 2:04:00 PM	00:06:51
200_0_BT12017051141502		200	0	5/11/2017 1:52:06 PM	00:06:49
200_0_BT12017051141502		200	0	5/11/2017 2:04:04 PM	00:06:47
300_0_BT12017051140053		300	0	5/11/2017 2:04:51 PM	00:05:62
400_0_BT12017051140053		400	0	5/11/2017 2:07:01 PM	00:07:19
200_0_BT12017051140053		200	0	5/11/2017 2:10:03 PM	16:29:28
500_0_BT12017051140053		500	0	5/11/2017 2:11:18 PM	00:06:19
500_0_BT12017051140053		500	0	5/11/2017 2:11:18 PM	00:06:19
400_0_BT12017051140053		400	0	5/11/2017 2:14:09 PM	16:29:24
400_0_BT12017051140425		400	0	5/11/2017 2:14:09 PM	16:29:24
500_0_BT12017051141502		500	0	5/11/2017 2:17:05 PM	16:28:54
300_0_BT12017051140425		300	0	5/12/2017 6:40:04 AM	00:07:19
500_0_BT120170512064910		500	0	5/12/2017 6:40:10 AM	00:06:07
400_0_BT12017051140425		400	0	5/12/2017 6:45:12 AM	00:05:22
400_0_BT12017051141502		400	0	5/12/2017 6:45:12 AM	00:05:62
400_0_BT12017051141502		400	0	5/12/2017 6:51:03 AM	00:07:21
500_0_BT120170512064910		500	0	5/12/2017 6:56:13 AM	00:07:07
200_0_BT12017051206452		200	0	5/12/2017 6:58:14 AM	00:07:07

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Batch/Lot Details

Production Request(s)				
Production Request	Start Time	End Time	Duration	
BL12017051135038	5/11/2017 1:50:40 PM	5/11/2017 1:57:39 PM	00:06:51	
Material(s) Produced				
Material	Quantity	Lot	Location	
BL_000001	0.34 Gallons	100_0_BT12017051135038	Scrap_Yard	
BL_000001	200.00 Gallons	100_0_BT12017051135038	WFFTank_001	
Material(s) Consumed				
Material	Quantity	Lot	Location	
00000000	224.00 Gallons	WALot-051117063609	Raw Materials	
17106000	5.60 Gallons	RELot-051117063512	Raw Materials	
17114000	19.60 Gallons	WHLot-051117063513	Raw Materials	
20401000	0.00 Gallons	ALot-051117063515	Raw Materials	
20402000	0.14 Gallons	FULot-051117063516	Raw Materials	
20672000	1.60 Gallons	CLot-051117063519	Raw Materials	
22751001	1.40 Gallons	PLot-051117063521	Raw Materials	
60415000	11.20 Gallons	APLot-051117063522	Raw Materials	
99152000	5.60 Gallons	PLot-051117063523	Raw Materials	
Equipment Utilized				
Equipment	Start Time	End Time	Duration	
Blender_001	5/11/2017 1:50:40 PM	5/11/2017 1:57:39 PM	00:06:51	
Equipment Downtimes				
Reason	Duration	Comments		
Flow Issue	00:00:27			
Cleanup	00:01:00			
Cleanup	00:00:30			
Equipment Performance				
Equipment	Utilization	Performance	Quality	OEE
Blender_001	71.39	41.08	99.7	29.24

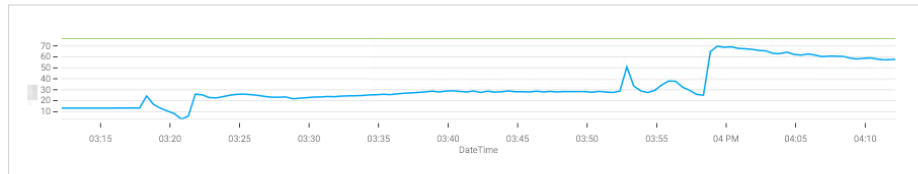
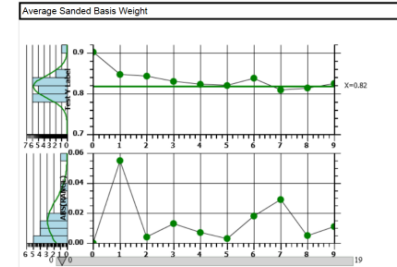
Genealogy



Quality Characteristic Detail Report
 ArchemRA Reports

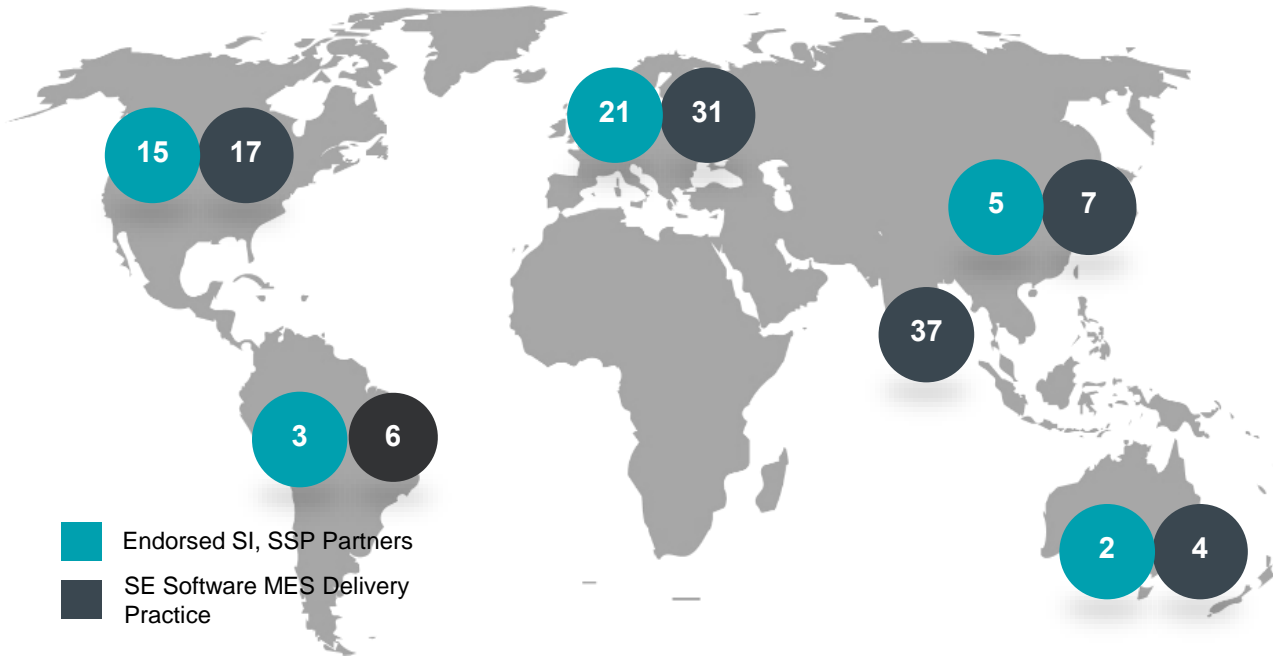
Char	Time	Result	Name	Item	W/O	Oper	Seg Req	Seg Resp	Lot	Sublot	Note	Spec	Cause	Entity	Size	OC
Blender Speed	5/11/2017 1:50:40 PM	114.43	Blending/Sample/Han	201705110059	BL	000001	100_0_BT12017051135038	100	100_0_BT12017051135038			BlenderSpeedSpec	Blender_001	1	False	
Blender Speed	5/11/2017 1:50:40 PM	116.11	Blending/Sample/Han	201705110060	BL	000001	BL12017051135038	100	100_0_BT12017051135038			BlenderSpeedSpec	Blender_001	1	False	

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Quality and Process Characteristics

Global Delivery, Support and Partner Network



A global delivery and support organization, teamed with the worlds largest network of partner systems integrators

Full Services Ecosystem Stats



870+

Delivery Professionals



150+

Support Professionals



200+

Training Offerings



3900+

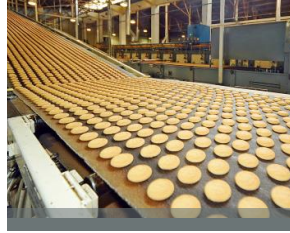
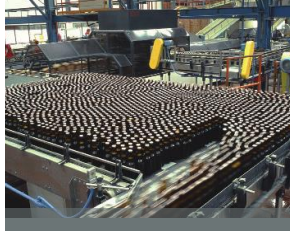
Ecosystem Partners
(SIs)



160+

Technology Partners

We deliver Smart solutions to key sub-segments



From farm to fork, we help improve traceability, sustainability and efficiency of F&B operations.

Dairy:

Seize new market and profit opportunities thanks to zero waste and 100% traceable production.

Beverages and Brewing:

Increase delivery reliability for superior quality products with best-in-class productivity and environmental leadership.

Baked Goods

and Confectionery:

Deliver your brand promise, manage high product variety and perfect quality while tracking accurate materials genealogy.

Grain, Cereals, and Ingredients:

Increase production capacity with reduced staff and energy while accurately controlling the material flows in the entire process.

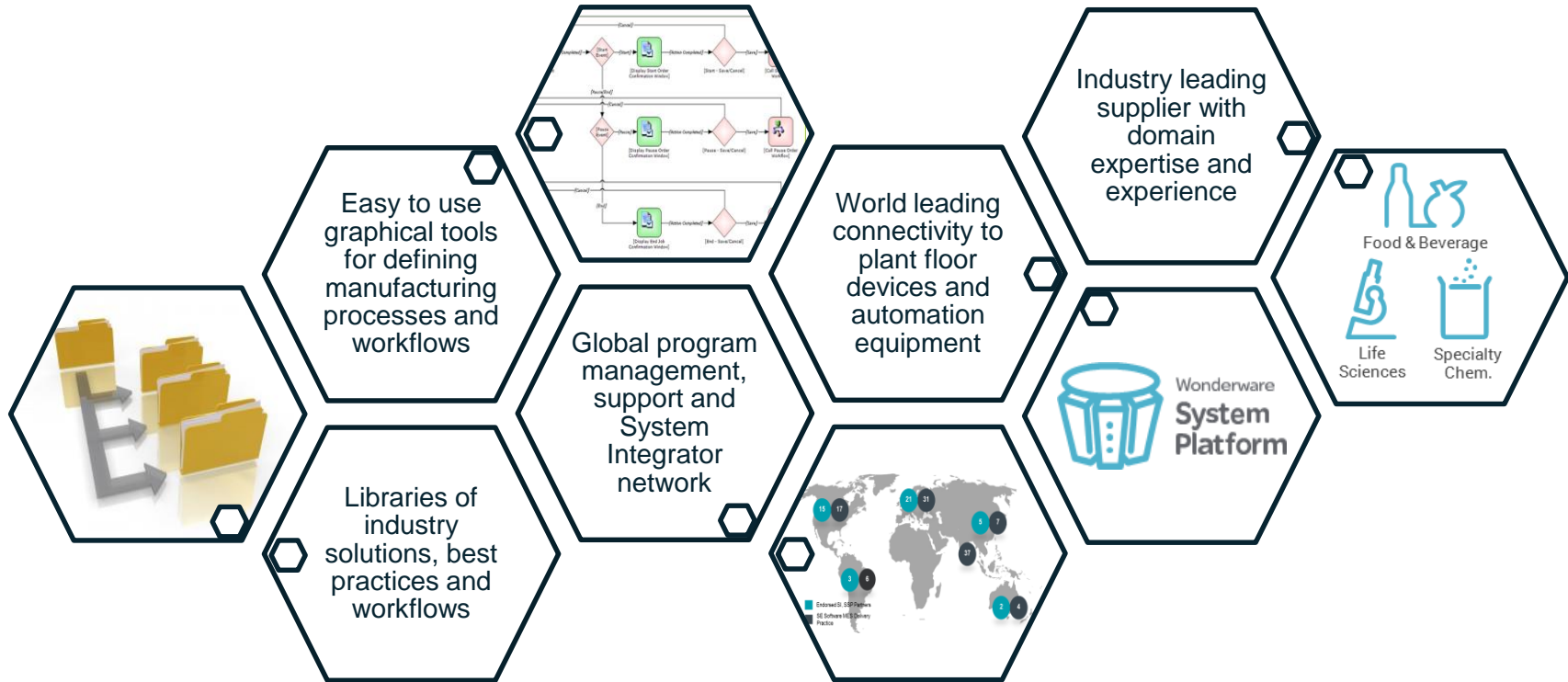
Sugar, Oil, and Biofuels:

Increase production throughput, efficiency, and safety by providing operation teams with the best information.

Why Food and Beverage customers choose Wonderware Software and Schneider Electric

As the global specialist for energy management and the leader in Food and Beverage manufacturing operation management, we make sustainable efficiency for Food and Beverage a reality today.

Key Differentiators



QUESTIONS

THANK YOU!