

Coding accuracy a “pizza cake”

Claricom PCMS helps Quisine Foods achieve on-time delivery targets



CLARICOM

Package Coding Management

Quisine Foods Ltd – a supplier of high quality fresh pizzas to UK retailers, including Tesco – has installed a Claricom Package Coding Management (PCM) System to ensure the accurate control of date and lot coding and primary product labelling at its Glasgow factory.



Accurate product coding and labelling are a commercial and legal necessity, and there are significant costs associated with coding or labelling errors. In addition to the direct costs and possible compensation costs associated with a product withdrawal, an EPW or RTM is believed to have an adverse effect on brand image and future sales. Even ‘near misses’ that are detected within the business can be both costly and damaging to customer relationships.

Claricom PCM technology removes human error by employing a “right first time” approach rather than inspection – the right product in the right packaging, with the correct overprinted information – achieved through the centralised control of data generation and movement.

“Since the Claricom system became operational across our production facility, all products have been securely coded and labelled without product withdrawals or near misses,” comments Dean Underwood, Technical Manager of Quisine Foods.

“The costs of errors detected within the business – the ‘near misses’ – are often hidden or unquantified. By removing human error, the Claricom PCMS increases efficiency, reduces waste and helps the business to achieve on target delivery to our retail customers.”

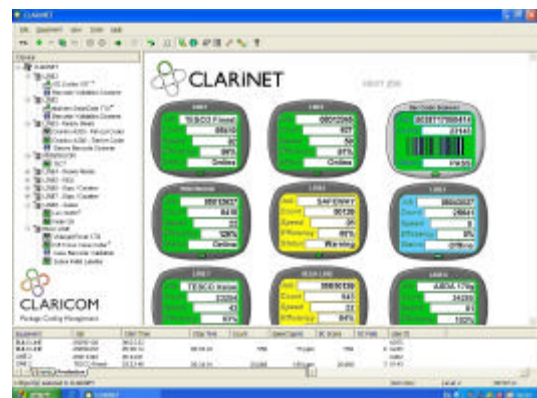
Claricom CLARiNET Package Coding Management software is used to control the latest ICE coding equipment and barcode validation scanners across multiple packing lines producing a broad range of products. Line set-up is conducted using portable wireless networked SCANPOINT hand held scanners and controlled documentation for further assurance.

Claricom’s award winning CLARiSOFT coder-independent message design software is used to define the ‘look and feel’ of the printed information, as well as product coding specifications or rules.

The ICE Zodiac on-line thermal transfer coding equipment and industrial barcode reading equipment are connected using industry standard Ethernet technology to the Claricom CLARiNET network to provide automatic line set up. Day-to-day manual input of coding data is removed and the 100% barcode validation equipment ensures the correct label on every single pizza.

The Claricom system is proven across a wide range of industries, from convenience foods and fresh produce to dairy products and confectionery. The solution at Quisine Foods incorporates standard Claricom software, configured to the specific requirements of Quisine’s pizza production.

“The flexible and scalable Claricom solution enables Quisine Foods to achieve requirements for on pack traceability and can be extended in the future to incorporate the control of our outer case labelling / coding operation,” adds Mr Underwood.



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