

STEVENS *in action*



Stevens Recipe Systems 'deliver for Domino's Pizzas

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product taste, consistency and delivery. The three systems, which also include Stevens' full stock control function, are helping to control production at Domino's manufacturing sites in Milton Keynes, Penrith and Dublin.

Ingredients are brought through the facilities and logged at each step of the way through to the actual production point using the stock control system. Only ingredients released by the stock control function can be used in any actual production run.

As with most specialist food manufacturers, the variety and diversity of Domino's pizzas dictate that the recipes are made up by manually adding

the ingredients. Recipe consistency relies on operator diligence and dexterity to achieve accurate target weights for the ingredients. Therefore keeping track of the individual amounts of each ingredient used, whilst also ensuring all the correct ingredients are added, can be a daunting task. Stevens Weighing have extensive experience in this area and their recipe formulation modules have been specifically developed to provide a complete recipe management, stock control and traceability system. This virtually eliminates onerous paper based systems and allows customers to operate in control mode, not panic mode.



Using the ingredient management function on the Recipe Formulation System terminal, the



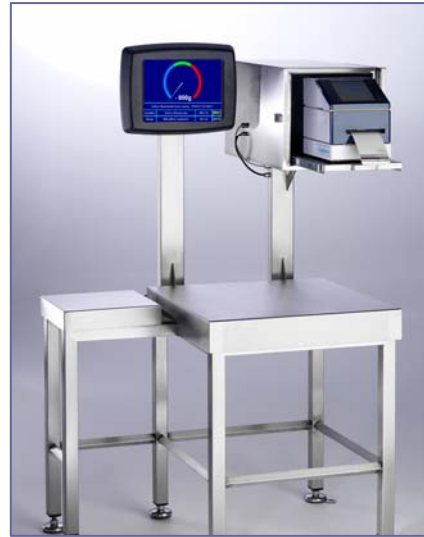
ingredients are all correctly portioned out in the weights as specified and are then mixed together to create the dough balls from which the pizza bases are created. Making up the batches is very straightforward and the terminal screen prompts the operator throughout the formulation process. As the correct amount of each ingredient is added, the operator is prompted to the next stage. The operator is not allowed to continue if the incorrect ingredient is selected or the wrong amount added. If too much of a particular ingredient is added, the

batch size can be recalculated to accommodate the error. Detailed instructions relating to product characteristics are also flagged up to ensure adequate health and safety requirements are met.

Stevens' UK Sales Manager Stuart Hunt is clear about the merits of the system: ***"This is yet another example of a profit driven investment decision that has paid off for the customer. Our systems bring profitability into traceability by streamlining the whole manufacturing process from start to finish. They don't cost the earth and can be implemented in modules to minimise plant disruption."***



us to exercise total control over our manufacturing process and this is critical if we are to promise consistent, safe and high quality products to our customers. The system provides full traceability in line with European legislation and we can access important data at the touch of a button."



Mr Gareth Franks, head of food service for Domino's Pizza, is very positive about the installations and as he concludes: ***"By ensuring that each individual ingredient weight is correct ensures excellent product consistency in all the batches and significantly reduces giveaway - thereby increasing bottom line profitability. The Stevens' systems enable***



vantage

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