## boyumit

# SP Bakery reduce production input errors by 20% and improve costing calculation process by 40%

#### **COMPANY NAME**

SP Bakery Co. Ltd.

#### WEBSITE

https://www.facebook.com/SPB akeryMyanmar/

INDUST	B)

Bakery

#### EMPLOYEES

4,000

#### **BOYUM SOLUTIONS**

**Beas Manufacturing** 

#### FEATURED PARTNER

Vanguard Business Solutions and Consulting Pte. Ltd.

SP Bakery is passionate about creating the best quality products for all valued customers. With no use of food colorings and preservatives, our baked products are the healthiest and safest with unparalleled freshness in the market. SP Bakery lineup menu includes both daily fresh baked (short shelf-life) products such as bread, cake, puff etc. and (long shelf-life) products such as crispy cookies.



### **Customer Challenges**

- Hybrid production process using both manual and automated production equipment.
- Difficulty in raw material sourcing (it's not problem with recipe, but more of shortage of usual recipe ingredient and we have to keep replacing with alternatives).
- Inadequate cost control (fragmented operations process).
- Unstandardised inventory management.



- Complete manufacturing solution fully integrated to SAP Business One with continuous future enhancement.
- Detailed MRP planning.



- Improved costing calculation and improved accuracy of costing
- Streamlining production processes and efficiently monitor process control in real time
- Reduced time in manual operations
- Near real-time MRP planning

"WE WERE ABLE TO STREAMLINE PRODUCTION PLANNING, AUTOMATE PRODUCTION OPERATIONS, QC AND NOW HAVING NEAR REAL TIME INVENTORY ENTRIES WHICH SAVES US COST AND PUT US IN A GREAT POSITION TO GROW"



