



Smart Strategies To Solve Traceability and Food Safety: An Expert Roundtable



Traceability and food safety are so interrelated that they're quite often spoken in the same breath. After all, adequate food safety can't be ensured without traceability, as it is vital for emergency response and recalls.

These two closely related topics are always relevant and worth discussing for a number of reasons. Firstly, food safety emergencies resulting in recalls are on the rise in the U.S., EU and UK—not to mention Canada, Australia and New Zealand—and are a major threat to public health, brand reputation and the long-term viability of your business. So you must maintain excellent food safety and avoid being a part of the trend as best you can.

Secondly, governments around the world are rolling out additional regulatory legislation for the food and beverage industry, including the Food Traceability Final Rule (FSMA 204) in the United States, Directive 2024/1760 covering corporate sustainability due diligence in the EU and additional restrictions on high in fat, salt or sugar (HFSS) products in the UK. That means you've got to educate your staff, revise processes or recipes if necessary and be ready to report to the authorities if required.

And lastly, traceability and food safety remain evergreen subjects because there is a stark difference between the quality of the standards and records you can maintain based on how you conduct your procedures. That is, whether you use paper records, spreadsheets and manual methods or industry-specific business software with a unified digitised database and automated processes.

All of the above indicates that further examination is warranted, and that's why we brought together five of our food and beverage industry subject matter experts for a conversation. They touched on all of the above points and shared insights from decades of collective experience. You'll soon learn why food safety and traceability are always ripe for discussion.



Our Experts



Jean-Christophe Calmejane (JCC)

Jean-Christophe Calmejane is the value creation leader for Aptean PLM *Lascom Edition*.



Inge Vroonen (IV)

Inge Vroonen is director of product management for food and beverage solutions.



Anke Kondermann (AK)

Anke Kondermann is leading the fresh product unit at Aptean, where she shapes industry-specific solutions for the fresh food sector. With nearly 20 years of experience in Microsoft Dynamics NAV (Navision) and Business Central, she combines deep product knowledge with a strong understanding of industry needs. Previously active in fresh customer projects across EMEA, she gained valuable insight into industry processes and remains closely connected with customers to align development with future demands. She manages global development teams, driving innovation and collaboration to deliver impactful solutions for the fresh industry.



Jack Payne (JP)

Jack Payne is director of solutions consulting for food and beverage, with over 30 years of industry experience working closely with customers, customer solutions, industry analysts and developers on the vision for Aptean food and beverage products. He also organises and manages solution consulting activities with existing and prospective customers, and he is a frequent presenter for Aptean webinars and conferences, speaking at industry events and publishing numerous articles in leading publications in addition to authoring an industry book on the industry entitled *Appetite for Success: Thriving with Technology in Food and Beverage*.



Sheldon Peacock (SP)

Sheldon Peacock is a director of product development for food and beverage at Aptean. With more than 20 years of experience in Microsoft NAV and Business Central development and more than 10 years in the fresh industry, he brings a wealth of expertise in coding, change management, process optimisation and more. His previous roles at Produce World and LINKFRESH afforded him a deep understanding of the unique challenges that modern fresh organisations face.

Why Is Traceability Still Top-of-Mind for Food and Beverage Business Leaders?

IV: So why do we care about traceability? First of all, it's mandatory. Second, every company has to be prepared—the mindset is, if something can go wrong, it eventually will. So the question becomes, how is your business gathering all the necessary information? And how much time does it take to retrieve it?

There was a company that manufactured rice pudding—they cooked it, prepared it and shipped it from Belgium to the U.S. and Canada. But the rice they started with was infested with fleas, so they had to recall their products from North America back to Belgium, and that ended up costing them millions.

They also had to make sure they knew where all the contaminated rice ended up. They had to check by lot number and badge ID to find out what raw materials were used in which products and sizes. If all that information had been written on paper and they'd not had an ERP that guided them to it, it would have been quite the job to prove to food safety organisations that they'd actually found all of the affected lots and batches.

JP: Food safety emergencies like that are more common than ever. It seems almost every week we hear about another major recall. Just recently there was another for eggs in the U.S.—around 1.7 million eggs affected.

To implement traceability, you have to put in place processes and procedures that ensure food safety to start with. With those programs and processes in place, your employees will be more cognisant and aware of the risks and warning signs, so they'll be better able to keep things from occurring that could cause a recall.

The two components of food safety are prevention and response. Traceability is part of prevention in that you need traceability to identify issues that could necessitate a recall, but it plays an even bigger role in the response side because without traceability, you can't track contaminations back to their source and downstream to affected goods.

AK: As long as public health and food safety are important, traceability will be, too. It's required for global and local regulations like EU Food Law, the Food Safety Modernization Act (FSMA) of the Food and Drug Administration (FDA) and others. And more and more details are being required throughout the supply chain.

Traceability is also necessary to quickly identify contaminated or unsafe products, isolate them and minimise the cost of recalls. Further, full bidirectional traceability allows companies to know where their products are at any given time, which helps them optimise logistics and reduce waste.

Bottom line, traceability is part of daily business in the food and beverage industry, and that's why it should be part of your enterprise resource planning (ERP) solution.

JCC: In my mind, there are actually two kinds of traceability. There's traceability from the farm to the plate, but there's also traceability in the design chain, which is important for packaging requirements and claims. That kind of traceability exists to prevent mislabeling or otherwise conveying misleading messages about the content of the food. A notable example of failure on those fronts is the 2013 horse meat scandal.

So this type of traceability is the capability to prove to your customers that the product is what you say it is and the packaging adheres to the claims requirements. That's critical, because failing can ruin your reputation. And obviously for a brand to be well-established, having a good reputation is essential.

Keep in mind—it could just be a subcontractor or supplier of yours that's misrepresenting the content of their ingredients or omitting an allergen declaration—it will still be your reputation, not to mention the public health, that suffers.



SP: Traceability can be a placeholder for so many other subjects—we’ve just gone from supply chain to labeling. It’s part of so many routine activities at food businesses, and that’s why having an integrated ERP and product lifecycle management (PLM) software is so important. It’s just not good enough to have your records in paper.

There are a lot of retailers now that will only accept products that come with all the required information in digital format. So you need to be able to know what’s in your warehouse, what tests have been done on your products, what certificates the suppliers have, all of it, throughout the supply chain.

This extends way beyond the factory where the ERP is installed—you need to be recording information at other steps in the supply chain, too. And more importantly, you need to have the ability to retrieve that information in a very short time, which necessitates either knowing exactly where it is or being able to find it quickly. Thus it comes down to having the systems that support that level of traceability.

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Jack Payne, VP of Product Management and Solutions Consulting, Food and Beverage, Aptean

Sheldon Peacock: Different Size Companies, Different Challenges

There is definitely a difference between packing for a major retailer like Tesco versus providing fresh-cut tomatoes and onions to someone making guacamole for local restaurants.

That guacamole manufacturer probably isn't as worried about who he's buying from as long as the quality of the product coming through his door is good. He'll keep buying from the same supplier, and as long as he doesn't get any complaints from his customers, he's in a good place. His supply chain is small, and his business is probably more personal, so he chooses based on quality of products and reliability.

The large packing business that's working with major retailers, their brand is really important to them, even if they're somewhat hidden from consumers behind the retailers. There's a lot of pressure on those organisations—they've got to make sure via the third-party verification systems out there that the vendors they're buying from are certified, because they can't buy from anybody who doesn't meet the standards. They'll only be looking for providers that are certified, that have good labeling systems, that transmit traceability data digitally ahead of time, etc.

So, manufacturers' vendors would be measured by the same stick as the manufacturers themselves—almost no difference in many cases.



Why Is Moving Away From a Manual Record-Keeping Method in Favor of a Unified Digital System So Critical for Food Safety and Traceability?

JP: Why should you digitise your data? It comes down to accuracy, but also completeness and efficiency. To give you an impression of the importance of that last one, take for example the FDA's spreadsheet template for the additional records outlined in FSMA 204 [the Food Traceability Final Rule; see sidebar]. You don't technically have to use their template, but you do have to report back all of the information it requires within 24 hours of request

It's exacting and thorough. There's a separate tab for each critical tracking event. And it's not just supplier and lot number—it's supplier's address, telephone number and so much more. Even if you have that information, if you're trying to compile it using paper records and not a digital system, it's going to take you a lot longer than the 24 hours the FDA will give you.

AK: Agreed. Digitalisation means accuracy and consistency of data, and those are crucial for traceability. It should only take you one click to find out what products are where, from farm to fork. That's just not possible with disparate, disconnected data sources or delays in the data documentation process.

Furthermore, a paper-based approach to traceability is not scalable; manual processes consume a lot of your team's time and often result in unnecessary costs.

IV: A manual approach to verifying information—"checking the papers"—can fail solely because human memory is imperfect. If you do it with an ERP system, the software can identify any issues or missing data for you. It will warn you and prompt you to fix it.

Whereas if you're relying on a manual check at the beginning or end of the day, the responsible individual might put it off or forget altogether. Unfortunately, that's a reality that's pretty common in production environments.



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Anke Kondermann, Senior Product Manager and Fresh Product Lead, Aptean

JCC: Another issue with paper records is that they're only accurate up to the day they're created. There can be many subtle changes made to food specifications over time, and your certifications can lapse if you're not aware they need to be renewed.

Physical documents can quite quickly become inaccurate, especially because they reflect only one instance of the product specifications. Considering there are several hundred attributes that make up a single product specifications form, it's very unlikely all criteria will stay the same over time—which speaks to the importance of good versioning practices.

And another issue with paper records is that they're language-dependent. Thankfully, PLM software can create multilingual versions of ingredient lists—for example, *salt* for English, *sel* for French, *sale* in Italian. And if a regulatory agency issues an alert for NaCL, the system can also recognise that as salt, because the system captured it as data, not the local language equivalent.

SP: That's a great point and a significant benefit of digitising your data. The fact that you have data in a database, as opposed to as language on paper, means you can use it with artificial intelligence (AI), machine learning or a VR report that's looking for exceptions. All of those tools are now available to us, and that enables us to look for anomalies.

JCC: One more anecdote that underscores the need to digitise records—when I started in this industry years ago, the typical raw material and ingredient data sheet was one page. Now the average is closer to 24 pages, and if you have a product with 20 ingredients like a frozen pizza, that's 480 pages.

And the nutrition data for ingredients in those records is used to calculate the product's nutrition facts, which is of course dependent on the quantity of each of the ingredients in the product.

Doing that manually is an impossible mission, and that's without accounting for the fact that you need to carry those nutrition facts over to apply to packaging and labeling. There's just no way you can do that with a human brain anymore, it's just not feasible.

SP: That's another good point. Now, we've all given examples of why it's important to digitise your records, but this goes back to the fact that the human makes mistakes. Humans don't necessarily follow proper processes, and they may choose to bypass systems.

The way AI interrogates data for us, and with the vast data sets we've got, we can go looking for where a business could save money or address a pain point. We can use all this information to start looking at the bigger picture, forecasting for the future and improving return on products.

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Food and Beverage, Aptean

What Can Food and Beverage Businesses Do To Protect Themselves From the Risks of Regulatory Violations, Food Safety Emergencies and Food Fraud?

JCC: Much of the latest legislation in the world of late is related to packaging content, mostly to cover plastic migrations. Plastic nanoparticles migrate from the packaging to the food, and those components are very dangerous for health. So right off the bat, that's one thing you've got to maintain visibility into—your packaging supply chain.

IV: On that topic, consumers today expect more information on product packaging and labels. Even if it's not actually printed but instead included as a QR code or noncommercial web address, businesses need to consider where and how they'll provide it.

JCC: Absolutely. There are six different organisations that provide kosher certification for food, with some being more orthodox. These days, many buyers will want to know which certification your business has—it can be that important.

Regulations also cover compliance with limitations for food additives. For example, yellow no. 6 colorant is permitted in the U.S., but banned in many other countries. So you have to be doing the proper substance screening. And while 25 years ago it was acceptable to report your information to the authorities within three days, now it needs to be 20 minutes.

Here in France, the authorities want an impact analysis of any product alert within 20 minutes. If you're trying to scramble through papers at that point, you're cooked—there's no way. PLM lets you retrieve that information digitally with time to spare.

IV: And the quality testing features of ERP can carry that information forward. It records results from tests on product content, and that includes volume to make sure you're filling to the right levels. That way you can prove to authorities and consumers that you did due diligence.



A person wearing a white lab coat is holding a tablet computer. They are standing in a grocery store aisle, with shelves of products visible in the background. The image is partially obscured by a large yellow diagonal shape on the left side.

Spotlight: The Latest Regulations in the UK

While the body of food and beverage industry regulations currently in place in the UK is mostly retained EU food law, it is beginning to diverge from the source material as new provisions are added. For example, country of origin labeling requirements have become more strict, now requiring a specific country to be listed, not just a region.

The market is also still adjusting to new labeling requirements rolled out in January 2024, which calls for all pre-packed foods to include a name and UK address for the responsible food business operator (FBO). That can be either the UK-based manufacturer that made the product or the UK importer that brought it to market.

Lastly, the first phase of the new HFSS regulations—which restricts the inclusion of HFSS products at “pester points” in stores, like aisle caps and checkouts—has been in place since October 2022. The next phase, which bans volume promotions, limits HFSS product advertisements before 9 PM and prohibits paid online ads for HFSS goods, will begin January 5, 2026.

SP: That brings to mind an important point—it's not enough for our ERPs to be standalone products. They have to be capable of connecting to all the authorities, both regulatory and those that provide verification of products. You've got to know that the vendor you're buying from has been certified for the particular retailers you sell to. And you can't take care of that with a phone call or sending something in the post.

Your trading partners need to be able to see for themselves that you're registered with the relevant authority, that your certification is truly international certification, and that your business is authorised to sell your products. You just can't be in business without meeting those minimum requirements now.

AK: Luckily, most of our customers are already following robust food safety management systems like Hazard Analysis and Critical Controls Points (HACCP), International Organization for Standardization (ISO) and International Featured Standards (IFS) for food. So they are expecting internal audits and training on a regular basis, and they manage supplier certifications and documentation properly.

Doing all that manually would be inefficient and cost-intensive. Implementing an ERP system like ours gives a food business a unified traceability solution with real-time data collection so that they can capture origin, movement, handling and storage, not to mention conduct a recall if necessary.

SP: Agreed. So, I would point to the impending regulatory legislation around the world not to scare anyone, but as an opportunity to take advantage of the fact that our systems are ready for these challenges. It just takes configuring everything properly for your situation, and you're on your way.

Your people can scan pallets, run quality tests concurrently with other processes and automatically verify vendor certificates with third parties. That's the beauty of our systems being fully integrated—if your employees simply do their day jobs and follow your business processes properly, your ERP will capture and store all the associated information along the way.



JP: One thing that's not come up yet that's critical here is allergen management. Misabeled allergens are the most common cause of recalls, and we should keep in mind that an allergen being in a product that shouldn't contain it is equivalent to a critical contamination for someone who's allergic to that food. So if that allergen is not properly identified on the packaging, or there's a cross-contamination, it's effectively an outbreak for a subset of the population.

The first step to preventing allergen contaminations is in developing your products, because that's when the formula is determined and you must establish the required claims for any major allergens. To verify that your product is allergen-free, you have to make sure that your individual ingredients are also free of those allergens, even trace amounts from a shared surface earlier in the supply chain.

Then once you've got the design, you've got to manage your ingredients, as well as your suppliers, effectively. I'd call this the "execution" side. For example, if you're out of an ingredient and seeking a substitute, if the person taking care of that isn't aware that a substitute poses an allergen risk, then one could be introduced to your facility. There's a lot more to it than that—approved and unapproved substitutes—but that's the idea.

IV: Those issues can happen more frequently for businesses that make both food and animal feed. I worked with a business that made supplements for humans with chocolate and supplements for horses without chocolate. Chocolate contains a stimulant that can have adverse effects on horses, so they really had a challenge preventing cross-contamination. They had to be very careful in their cleaning processes.

JCC: Just one more example of the importance of ingredient screening—if you want to make an energy drink with taurine and caffeine, in Europe the best practice is not to have more than five milligrams of caffeine per 100 grams of volume. But if you make that for United States, you have virtually no limit on the caffeine.

And if you make that for South Korea, it's not just about having less than five milligrams of caffeine per 100 grams—it also has to be natural caffeine and taurine, not synthetic. So you see how keeping this all straight could be a headache.





“A big part of traceability is delivering proof to your customer that you’re reliable as a food manufacturer and accountable to the authorities. Reliability creates trust, which is extremely important in this industry. And at the end of the day, food safety is very much a matter of trust.”

Jean-Christophe Calmejane, Value Creation Leader, PLM, Aptean

How Can Food and Beverage Businesses Ensure That They Get the Traceability and Food Safety Data That They Need From Supply Chain Partners?

AK: Standardisation! Defining clear data requirements like certifications, expiration dates and audit results is a solid starting point to get the right data from suppliers.

Implementing standardised digital formats like Global Standards 1 (GS1), electronic data interchange (EDI) or application program interface (API) feeds can automate documentation flows. And when using an ERP system specialised for food and beverage businesses, the software itself can check the data for accuracy.

SP: Some big retailers like Tesco run their own audit systems at their packhouses, and they’re extending that down to their growers further back in the supply chain. So there are a lot of organisations now where traceability is endemic. It’s built into business processes for regulation and food safety purposes.

You just can’t run process manufacturing or life sciences organisations without that level of traceability.

JP: And yet, FSMA 204 was delayed for 30 months because too many businesses were reporting to the FDA that they couldn’t comply in time because their trading partners don’t yet provide them with the depth of information required.

For example, there are retail grocers getting lots of produce from different suppliers, but if those suppliers don’t give the grocers the required data, they can’t complete the additional required records. A chain is only as strong as its weakest link. New processes have to be created to meet new standards, and here at Aptean we’re leading the charge by ensuring our solutions enable compliance with the latest legislation.

SP: You're right—we should keep in mind how each of the different regions work. We're a global organisation, and our different markets have different standards. That could raise concerns for us around how we're going to keep up with all those standards.

But this has been our only way of working for 20 years. We've been setting the standard for a while. Even with FSMA 204 coming up in the U.S. and changes in the law in the UK coming too, we're well-placed to just adopt these new standards as part of our current way of working with minimal changes.

That's because our systems are designed for these kinds of eventualities. And we've been working with the customers that are setting the tone for everyone else to follow.

IV: As far as best practices, putting in place a good labeling system is key. There also needs to be a clearly defined process for receiving and verifying vendor certifications, as well as a system to digitally capture all the information from supply chain partners, quality tests and production.

You do all that internally, and then you work only with partners who operate the same way. That goes for third-party logistics companies, too, if your business works with them—you need visibility into the orders they're delivering for you, because while those products are out of your hands, you still need to be certain the right item gets to the customer.

SP: Sometimes it does just come down to being picky who you work with. You do have to make a smart selection. But in many cases, the vendors you choose are at least in part determined by the customers you're selling to.

For example, in the UK and Europe, if you're selling to big retailers, they require that you use vendors that are certified and meet the minimum requirements to sell into their market. So you can really only buy from that subset of suppliers.

JCC: There are also important best practices that were put in place by Brand Reputation Compliance Global Standards (BRCGS), in addition to HACCP, ISO and IFS. Those cover the requirements that advanced food manufacturers must meet, so you definitely need to make sure your trading partners maintain those standards.

Also, it's worth noting that all of these best practices with supply chain partners we're covering also extend to partners in the design chain. They must be held to the same standards.





How Can Food and Beverage Businesses Equip Themselves for the Increasingly Significant Challenges of Traceability and Food Safety?

JP: It starts with making sure that your products are designed properly, the right claims are applied to your labeling, and your suppliers give you the traceability data you need. You put the proper tools in place, like barcode scanning systems, directed receiving and put-away, especially for allergens.

Your solutions, all the way from product design to customer delivery, need to have built-in food safety capabilities so that you're not relying upon tribal knowledge. With the turnover in the labor force today, employees are getting harder and harder to hire. So you need to have that intelligence built into your applications, not just stored in the minds of long-term employees.

IV: That's a good point—the workforce is getting younger. As the next generations start working, they will expect good tools that can support them in their work. They're not used to doing things on paper, and they're certainly not looking to start working and have half of their workload on paper.

JCC: And even if the business has some digitalisation, younger employees don't want to have to memorise ingredient and product codes like the last generation of employees. They want to use natural language to query AI and have it apply the code. The technology exists today that could calculate the breakdown of nutrients in a lot of raw milk based on a user's natural language question, phrased as a sentence—that's the sort of functionality needed.

There are also systems that are more graphical in nature, knowing that the younger generation is less likely to read text. For them, it's better to have a picture of a product than a description of it.

AK: It's definitely true that more and more young people are working in the food and beverage industry now, and their expectation is to work with modern and future-ready tools. But it's not all about modern software and using AI to drive processes better and faster.

It's also about staying ahead of regulatory and market trends. Monitor evolving food safety regulations and customer expectations today so that you can proactively prepare for the future.

SP: Traceability comes down to understanding what's in your food, where it came from and what you can and cannot do with it according to law. And that makes it quite a broad subject.

It's easy to point to our government agencies and enforcement as the reason to prioritise food safety, but by using a good system and following proper procedures, day in and day out, you get the byproducts of accurate financials and better inventory control. And if you digitise it all, it's not nearly as much work as you'd imagine.



“Imagine that there's an alert out for one of your raw materials, and you need to make sure that your supplier isn't among those that sold contaminated products. If you can trust the accuracy of your data and have a solid system, you can prove it with confidence. And if you've got an ERP, you have it in five minutes, at most.”

Inge Vroonen, Director of Product Management,
Food and Beverage, Aptean



“Because our ERP is fully integrated, we’re also doing cost recording while collecting traceability data along the way. So we actually give better insight into the profitability of the organisation as a byproduct of traceability. Some companies have trouble justifying an ERP, but the fact that the traceability features can lead to better cost control helps them understand the value.”

Sheldon Peacock, Director of Product Management, Food and Beverage, Aptean

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And if you’ve got an ERP, you have it in five minutes, at most—that’s which raw materials were used in which orders, the certificates delivered by vendors, all the information that you need.

SP: Also, because our ERP is fully integrated, we’re also doing cost recording while collecting traceability data along the way. So we actually give better insight into the profitability of the organisation as a byproduct of traceability. Some companies have trouble justifying an ERP, but the fact that the traceability features can lead to better cost control helps them understand the value.

JCC: We often call it the “single version of the truth.” On the PLM side, when your product specifications are based on data and not documents, you eliminate all the paperwork. Without that, your R&D team could be spending 80% of their time on paperwork, and that not only makes them unhappy but also detracts from their productivity.

You’re throwing money out the window so long as your people are stuck in documents and spreadsheets. They need to be working on recipes—it’s why they study food, and it’s the fun part of their job.

Another big part of traceability is delivering proof to your customer that you’re reliable as a food manufacturer and accountable to the authorities. Reliability creates trust, which is extremely important in this industry.

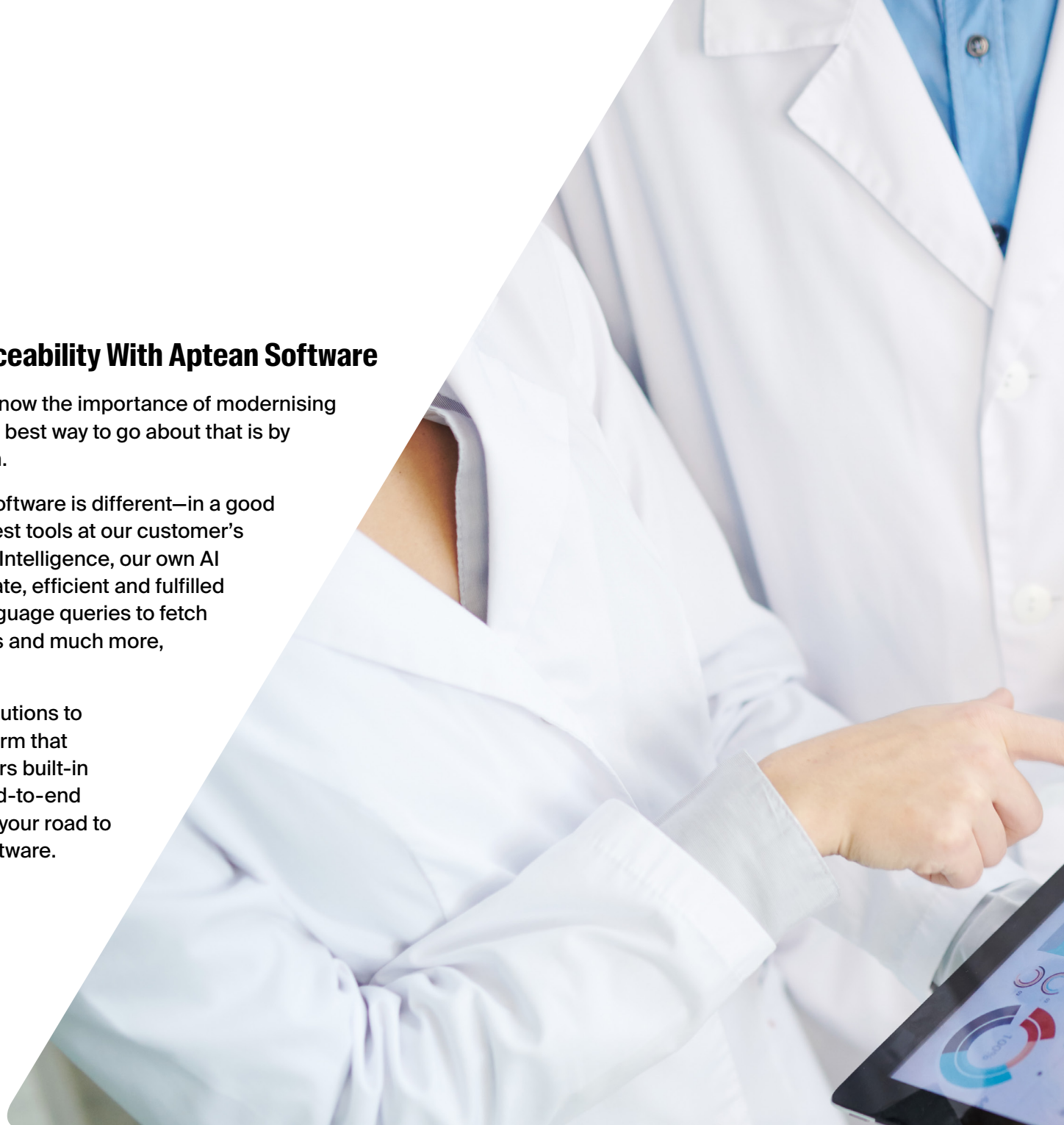
And at the end of the day, food safety is very much a matter of trust. The trust of your customers, the trust of your trading partners and the trust of the public. It takes years to build trust, but only minutes to kill it. In those 20 minutes, you must get audit-ready. When you can say you can do that, it’s a demonstration of the strength of your brand.

Digitise Your Food Safety and Traceability With Apteian Software

Having now read the full conversation, you know the importance of modernising your traceability and food safety efforts. The best way to go about that is by implementing a purpose-built digital system.

Here at Apteian, our approach to business software is different—in a good way. We prioritise innovation, putting the latest tools at our customer's fingertips. That's why we developed Apteian Intelligence, our own AI designed to help customers be more accurate, efficient and fulfilled with their work. It can respond to natural language queries to fetch data, improve the accuracy of your forecasts and much more, upgrading the way you work.

We're also moving more and more of our solutions to **AppCentral**, our new all-in-one digital platform that integrates all your Apteian solutions and offers built-in Apteian Intelligence AI, streamlining your end-to-end operations. This next-generation offering is your road to the future of food and beverage industry software.





The wide range of systems we offer isn't limited to just ERP and PLM. We also provide enterprise asset management (EAM), overall equipment effectiveness (OEE), transportation management system (TMS) and electronic data interchange (EDI) software, among other solutions. We're experts in implementation, helping you build a project roadmap and ensuring the system is configured to your requirements, and after your rollout, our reliable support and services professionals are there for you.

And speaking of expertise, that's what we use to make sure our solutions are prepared for the challenges of today's food and beverage industry, covering everything from lot management and product specifications to catch weight and environmental tax management. We're also proud to share that Apteian was named a "Major Player" in four IDC MarketScape reports—so we're a name you can trust.

Finally, all our software is cloud-ready, so you can ensure your investment in technology has better cybersecurity protection, 99.95% uptime and easy mobile accessibility. You can learn more about what we offer by contacting us, watching a product tour or requesting a demo.



Ready to learn more? Let's get in touch.



Taavi Sadam
taavi.sadam@oixio.eu



About Aptean

Aptean is a global provider of industry-specific software that helps manufacturers and distributors effectively run and grow their businesses. Aptean's solutions and services help businesses of all sizes to be Ready for What's Next, Now®. Aptean is headquartered in Alpharetta, Georgia and has offices in North America, Europe and Asia-Pacific.

To learn more about Aptean and the markets we serve, visit www.aptean.com.

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