



Software That Fits

Client

Allegro Fine Foods, Inc.
Paris, Tennessee
www.allegromarinade.com

Type of Business

Producer, bottler and distributor of marinades and sauces.

Number of Locations: 1

Number of Employees:

40-60 employees

AccountMate Users on System: 11

AccountMate Modules:

- Accounts Payable
- Accounts Receivable
- General Ledger
- Inventory Control
- Purchase Order
- Sales Order

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– Marti Jones,
Quality Assurance Manager

Food Manufacturer Installs “Invaluable Quality System” to Comply with Bioterrorism Act for Food Traceability

Allegro Fine Foods, Inc. is a producer and distributor of zesty marinades and sauces. The “marinate everything marinade” company debuted the original Allegro formula in 1955 to help tenderize meats and make inexpensive cuts tastier. This chef’s blend of flavor-heightening, natural ingredients enhances a variety of entrees, including steak, poultry, fish and game. Today, the original formula, developed over 50 years ago by Betsy and Dave Wilcox, continues to be a big hit in grocery stores and specialty retail shops across North America.

With a well-deserved reputation in the food industry as a leader in food handling and safety standards, modern production methods and consumer protection, Allegro recently gained international accolades recognized by the Global Food Safety Initiative (GFSI) with certification in two GFSI standards: Safe Quality Food (SQF) 2000 and International Food Standard (IFS) Version 5. As Allegro grows, the company remains committed to the founders’ vision of producing quality marinades and sauces that “brings customers back for more.”

The Challenge

Several years ago, Allegro was evaluating financial management solutions to find one that would support its existing business and process its accounting data in real time. At that time, Allegro selected AccountMate Software to solve its core accounting requirements. In 2001 Allegro partnered with Tamlin Software Developers, Inc., an Elite AccountMate Business Partner with a well-earned reputation for solving comprehensive business challenges. For several years following the installation, business processes were handled effortlessly.

In response to national security measures, the Food and Drug Administration (FDA) issued regulations to protect U.S. food and drug supplies against bioterrorism and food-borne illness.

The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) mandated that food companies, regardless of size, establish lot control.

Consequently, Allegro needed a sophisticated financial management solution that incorporated lot tracking and control, plus handled GFSI quality requirements in order to comply with new government safety and security regulations.

The Solution

After learning about the Bioterrorism Act, Allegro turned to Tamlin for guidance. Tamlin recommended the company implement Food Manufacturing Conductor™, a comprehensive shop floor control solution to provide real-time data, supporting the one-up one-down traceability requirements of Section 306 of the Bioterrorism Act. “Allegro is very serious about producing a quality product, maintaining high levels of customer satisfaction and continuing to improve,” according to Linda Bryan, CEO of Tamlin Software. “The company wisely invested in the right software to support and streamline their efforts.”

With AccountMate's award-winning program design, Food Manufacturing Conductor™ integrates and interfaces seamlessly with AccountMate accounting software, ultimately providing a robust business management and shop floor solution.

To comply with FDA lot tracking requirements, Food Manufacturing Conductor will track all raw materials ingredients, work in process and finished goods by lot and vendor number. As raw materials and finished goods move through the manufacturing process, each movement is tracked with pertinent data capture so Allegro employees can quickly trace each ingredient forward and backward, providing critical ingredient through finished product traceability. As a result, the necessary internal requirements to monitor processes, maintain adequate records and trace the root cause of any problem or non-conformance can be done within hours of an incident. Problems or other quality non-conformances are swiftly isolated, reducing the cost of scrap ingredients and preventing damage to a very valuable brand identity.

Food Manufacturing Conductor facilitates continual production process improvement. With in-process inspection data live on the shop floor, authorized Allegro personnel can test and record all lab values for every batch produced. "Food Manufacturing Conductor is an invaluable quality system," explains Marti Jones, Quality Assurance Manager. "Since every lab result is recorded in history for each batch produced, I can pull up any test and see how it did. It's a compulsory system – all of the lab values must be entered before a batch can be completed. If a batch tests below established quality levels, it gets pulled from production and inspected."

"Whether it's regulatory or third party, our company is audited and/or inspected at least quarterly for something," recalls Jones. To comply with audit and inspection requirements, Allegro can quickly supply necessary documentation in real-time. For example, the Expiration Date Report identifies all of the raw material ingredients by date, so Allegro employees can remove old ingredients before they expire or spoil. This report also provides validation that the company's FIFO procedures are being followed. The Cradle to Grave Report provides vital raw materials to finished goods traceability forward and backward, enabling nonconformances to be quickly identified. Using Food Manufacturing Conductor and AccountMate to monitor

production data equips company personnel with invaluable business insights to help ensure the continuum between planning, scheduling and execution.

The Results

Using industry-specific program solutions for production functions and AccountMate financial software as its business backbone, Allegro has a comprehensive front-to-back office solution. According to Jones, "AccountMate and Food Manufacturing Conductor helped us become FDA compliant and achieve SQF and ISF certification. Now we use the system to maintain our certifications – and we are very satisfied." Together, AccountMate and Food Manufacturing Conductor offer a complete business management solution which will help Allegro continue the family tradition of producing savory, quality marinades and sauces for another 60 years.

About Tamlin Software Developers, Inc.

Tamlin Software Developers, Inc. has provided Enterprise Resource Planning and Shop Floor Control solutions to small to mid-range manufacturers and distributors since 1991. Food Manufacturing Conductor provides comprehensive shop floor control and real-time management of production activities. An Elite AccountMate Business Partner and value added reseller, Tamlin was selected by Accounting Technology as a Killer VAR in 2007. They can be reached at www.tamlinsoftware.com

About Allegro Fine Food, Inc.

Founded in 1955, Allegro Fine Foods, Inc. is a Tennessee-based producer and distributor of flavorful marinades and sauces. Adhering to stringent manufacturing and quality standards in the food industry, Allegro's marinades and sauces enhance all types of entrees, including steak, poultry, fish and game.

About AccountMate

Founded in 1984, AccountMate develops and markets fully modifiable business accounting software. Systems range from single user versions to those that support hundreds of users simultaneously. AccountMate software is distributed exclusively through a worldwide channel of Authorized Solution Providers. AccountMate can be reached at (800) 877-8896 or at www.accountmate.com

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