



# Dexciss ERP for Food & Beverage Industry

Serving Innovation and Delivering Efficiency for  
Seamless Food & Beverage Business Management





# Introduction

Dexciss ERP, powered by ERPNext, is a **comprehensive end-to-end solution** designed exclusively for the **Food & Beverage industry**. It seamlessly integrates and optimizes every aspect of food production and distribution, from **raw material procurement and recipe management to inventory tracking, quality control, and regulatory compliance**. The system enhances **traceability, minimizes waste, and improves operational efficiency**, ensuring that businesses meet industry standards while maintaining profitability.

Dexciss ERP empowers food manufacturers with real-time insights, **AI-driven production planning, and advanced automation**, allowing them to **streamline processes, reduce costs, and scale with ease**. With built-in compliance for **FDA, HACCP, FSMA, and other food safety regulations**, it guarantees food safety, transparency, and end-to-end control over the supply chain. Whether managing perishable inventory, optimizing batch production, or ensuring food quality at every step, **Dexciss ERP is the perfect partner for modern food and beverage enterprises**.

## What Makes Dexciss ERP Sets Apart?

✓ ERP is free, pay only for services.

✓ Fully optimized, yet easily customizable.

✓ Built-in Custom Industry Specific Features

✓ Seamlessly integrates with AI and other tools.

10+ Years of Experience

24\*7 Customer Support

Worldwide Presence

# We Understand Your Challenges

## ■ Non-compliance leads to heavy fines

Strict laws (FDA, HACCP, FSMA) demand real-time tracking of ingredients, allergens, and recalls. Manual record-keeping increases the risk of compliance failures, leading to fines, product recalls, and reputational damage.

## ■ Managing Perishable Inventory & Shelf-Life

Short shelf-life products require accurate tracking using FIFO/FEFO. Poor inventory management leads to food spoilage, waste, and financial losses due to expired raw materials and finished goods.

## ■ Production Planning & Demand Forecasting

Fluctuating demand and seasonal trends make planning difficult. Without real-time data, manufacturers risk underproduction, leading to lost sales, or overproduction, causing excess inventory and waste.

## ■ Maintaining Recipe & Batch Consistency

Food production requires precise formulation and ingredient tracking. Manual processes result in inconsistencies, affecting product quality, taste, and shelf-life.

## ■ Unstable Supply Chain & Sourcing Issues

Seasonal availability, fluctuating raw material prices, and supplier delays disrupt production schedules. Inefficient procurement leads to stock shortages, over-purchasing, and increased costs.

## ■ End-to-End Traceability & Recall Readiness

Inability to track ingredients from source to consumer increases recall risks. Slow response to contamination issues can lead to financial losses, legal action, and consumer distrust.

# We Understand Your Challenges

## ■ Cost Control in a Competitive Market

Rising raw material costs, energy expenses, and packaging waste impact margins. Without accurate cost tracking, pricing strategies become ineffective, reducing profitability.

## ■ Efficient Distribution & Order Fulfillment

Coordinating deliveries across multiple channels requires precision. Poor logistics management leads to late deliveries, stockouts, and dissatisfied customers.

### Food & Beverages Manufacturing Challenges





# Key Features

## Recipe & BOM Management



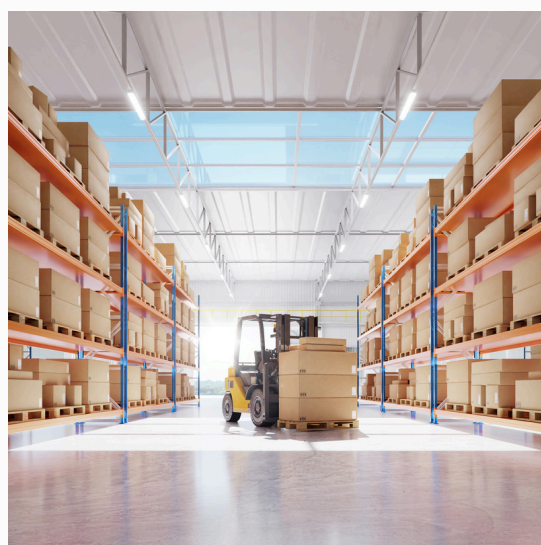
Define and manage multi-level recipes and structured BOMs for food formulations. Automate ingredient proportioning, batch scaling, and real-time costing while ensuring transparency in multi-stage food processing.

## Batch & Inventory Tracking with Expiry Management



Track raw materials and finished goods in real-time with automated batch tracking, FIFO/FEFO stock movements, and expiry date monitoring. Reduce food waste with auto-alerts for near-expiry items and ensure optimal inventory turnover.

## Barcode, RFID & Warehouse Management



Enhance traceability with barcode & RFID scanning for batch identification, warehouse transfers, and logistics. Monitor stock levels across multiple locations, including temperature-controlled cold storage units, ensuring safe storage of perishable items.

## Quality Control & Food Safety Compliance



Automate quality inspections at every production stage with custom checkpoints for raw materials, in-process goods, and finished products. Ensure compliance with HACCP, FDA, FSMA, and ISO 22000 while preventing shipment of non-conforming goods.



# Key Features

## Labeling, Packaging & Product Variants Management



Generate compliant product labels with batch numbers, allergens, nutritional values, barcodes, and expiry dates. Manage multiple SKUs, product variations, and packaging sizes under a unified system for streamlined operations.

## Supplier & Procurement Management



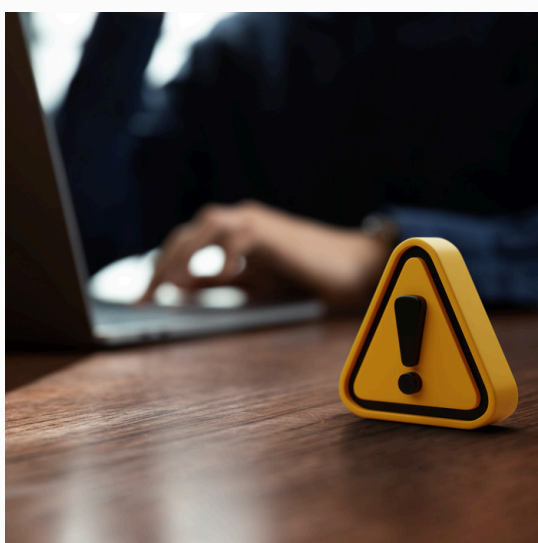
Optimize purchasing with multi-supplier sourcing, automated purchase order generation, and supplier performance tracking. Ensure contract-based procurement, cost comparisons, and real-time visibility into supplier transactions.

## Equipment Maintenance & Downtime Prevention



Schedule preventive maintenance for food processing equipment, track real-time machine performance, and generate automated maintenance alerts to avoid unexpected breakdowns and production delays.

## Production Planning & Work Order Automation



Automate work order execution, labor scheduling, and shop floor operations with real-time workstation tracking and digital job cards. Optimize production flows, minimize idle time, and enhance operational efficiency.



# Key Features

## Sales & Order Management Across Multiple Channels



Manage B2B, wholesale, retail, and online sales from a centralized platform. Automate order processing, invoicing, pricing adjustments, and fulfillment tracking across all distribution channels.

## Demand Forecasting & Cost Management



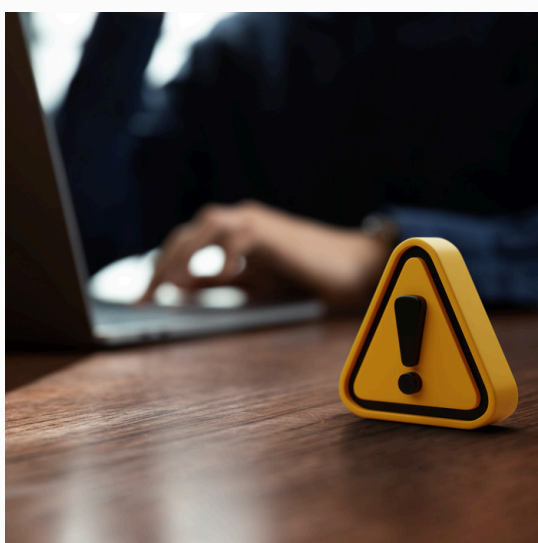
Use AI-powered analytics to predict demand, reduce overproduction, and prevent stockouts. Monitor ingredient costs, energy expenses, and profit margins with real-time financial insights and automated pricing adjustments.

## Sustainability & Waste Reduction



Track food waste metrics, implement sustainability initiatives, and optimize raw material usage. Reduce packaging waste and comply with environmental regulations while cutting down operational costs.

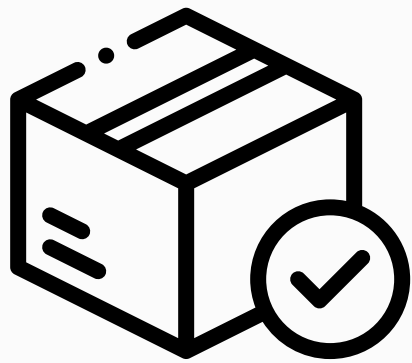
## Customization, Multi-Language & Self-Service Portal



Adapt Dexciss ERP with no-code customizations, allowing businesses to configure workflows and reports based on unique needs. Support 100+ languages for global operations and provide a self-service portal for suppliers and distributors to track orders and invoices.



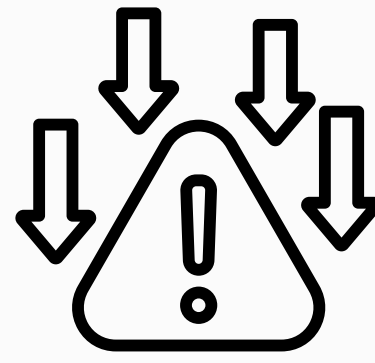
# Real Benefits, Real Success



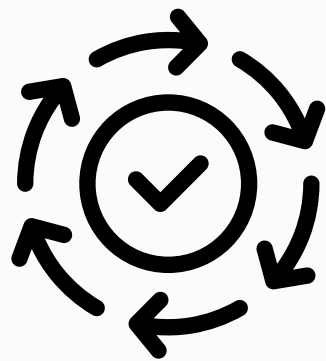
Accelerates market readiness



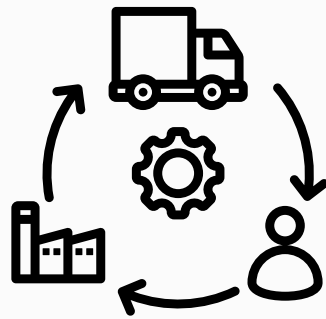
Reduces operational costs



Mitigates compliance risks



Boosts product consistency



Optimizes inventory turnover



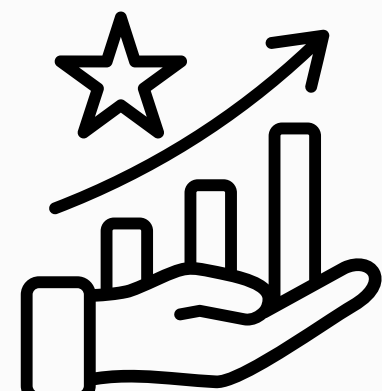
Strengthens supplier partnerships



Enhances financial transparency



Expedites order fulfillment



Protects brand reputation





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## Contact Us for more information about Dexciss ERP for Food and Beverages Industry



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