



John R. Morreale
streamlines material
movement, processing
operations, and truck
loading and routing
with Provisions ERP

Industry

Food & Beverage

Challenge

Legacy software no longer supported by vendor

Solution

Provisions ERP software

Results

Improved visibility and productivity

Forward and backward traceability

Facilitates BRC and food safety audits

Company

John J. Morreale, Inc. is one of the largest, full-service distributors of fresh beef and pork to warehouses, butcher shops and other specialty retailers in the Chicagoland and tri-state area. Each week, Morreale handles and distributes 1.6 million to 2 million pounds of beef and 150,000 to 200,000 pounds of pork from the nation's largest packers, including IBP, JBS, Greater Omaha, Nebraska Beef, Elkhorn Valley Packing, National Beef and Tyson Foods. The company also provides custom trimmed fresh primals to further processing and cooking operations and, as a by-product, fresh beef trimmings custom blended in a variety of fat to lean rations to meet its customer's specifications.



“We have an extremely busy and pretty hectic operation each and every day with trucks coming in and out of the facility. Provisions software has been a major help in keeping track of everything and really improving inventory visibility across the organization.”

Bob Apato, President, John R. Morreale Meat Co.

Challenge:

Tracking overall operational productivity and improving inventory visibility across the organization.

Automated Inventory Control

Utilize bar code scanners to capture the who, how, when and where product was processed and packed

Forward / Backward Traceability

Track all raw materials to the cutting floor and through to dispatch and customer delivery

BRC Audits Compliance

Be prepared to respond quickly to a BRC or other food safety audit



Solution:

Provisions optimizes material movement and transfers, forward pick replenishment, picking for sales orders, truck loading and routing, physical inventory, cycle counts and employee utilization. As trailers are unloaded at the plant, Morreale uses wifi-connected bar code scanners to capture product information, including order number, lot number, quantity, weight, cost, date of manufacture, expiration date, supplier, and more. This data remains linked with all raw materials that go to the cutting floor and through to dispatch and final delivery, offering customers complete forward and backward traceability.

Results:

- Improved visibility in inventory, processing, packing and delivery
- Maximum readiness for a food safety audit or product recall
- Improved productivity and customer service

“Provisions helps us consistently offer our customers the forward and backward traceability they want.”

Bob Apato, President, John R. Morreale Meat Co.

Ready to get started with Provisions?

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