

ERP – PMS – PCS



- **ERP (SAP)**
Enterprise Resource Planning
- **PMS (MES, PIMS, Batch)**
Production Management System
- **PCS (DCS and PLC)**
Process Control System

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Challenge I: Wide Product/Process Range



Emulsifiers

- ▣ [Distilled monoglycerides](#)
- ▣ [Mono and diglycerides](#)
- ▣ [Esters](#)
- ▣ [BENEFAT®](#)



Textural Ingredients

- ▣ [Pectin](#)
- ▣ [Carrageenan](#)
- ▣ [Alginate](#)
- ▣ [Locust bean gum \(LBG\)](#)



Functional Systems

- ▣ [Integrated emulsifiers and stabilisers](#)
- ▣ [Encapsulated ingredients](#)
- ▣ [Dry blends of emulsifiers and stabilisers](#)
- ▣ [Blends of stabilisers](#)



Specialities

- ▣ [Cultures](#)
- ▣ [Enzymes](#)
- ▣ [Food safety](#)
 - [Antimicrobials](#)
 - [Antioxidants](#)
 - [Protective cultures](#)



Flavours

- ▣ [Fruit flavours](#)
- ▣ [Savoury flavours](#)
- ▣ [Essences, extracts and oleoresins](#)
- ▣ [Fragrance raw material](#)



Sweeteners

- ▣ [Xylitol](#)
- ▣ [Litesse® \(polydextrose\)](#)
- ▣ [Fructose](#)
- ▣ [Lactitol](#)
- ▣ [D-xylose](#)
- ▣ [Rare sugars](#)



Sugar

- ▣ [Industry](#)
- ▣ [Trade](#)
- ▣ [Animal feed](#)
- ▣ [Dansukker](#)
- ▣ [Fibrex](#)
- ▣ [HP-Massa](#)
- ▣ [MARIBO/Seed](#)



Animal Nutrition

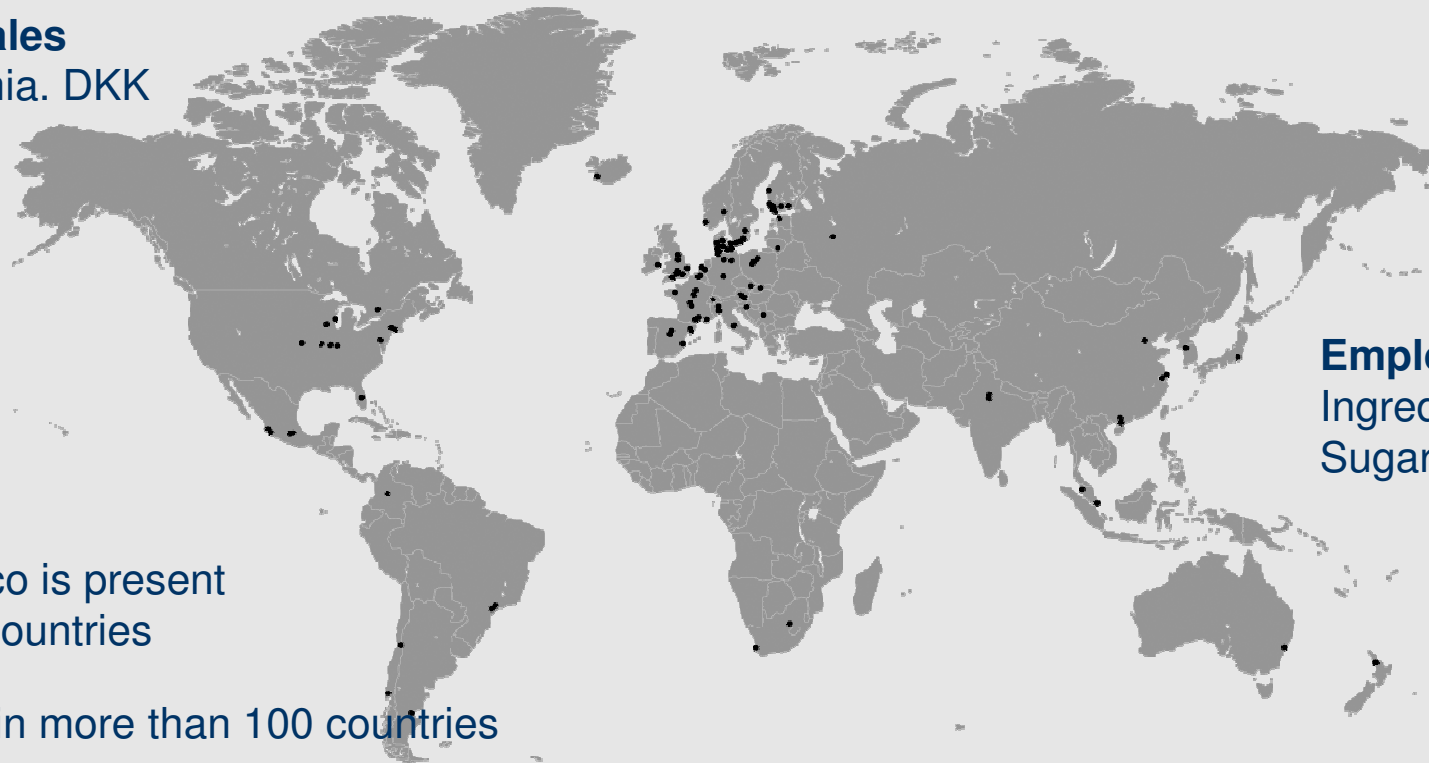
- ▣ [Betaine](#)
- ▣ [Enzymes](#)
- ▣ [Flavours](#)



Challenge II: Global Company

Net Sales

16,6 mia. DKK



Employees

Ingredients: 5.000

Sugar: 3.000

Danisco is present
in 40 countries

Sales in more than 100 countries



Best Practice



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Business



**Enterprise
Resource
Planning**



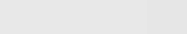
Production



**Production
Management
(PMS / MES)**



Process



**Process
Control
(DCS / PLC)**



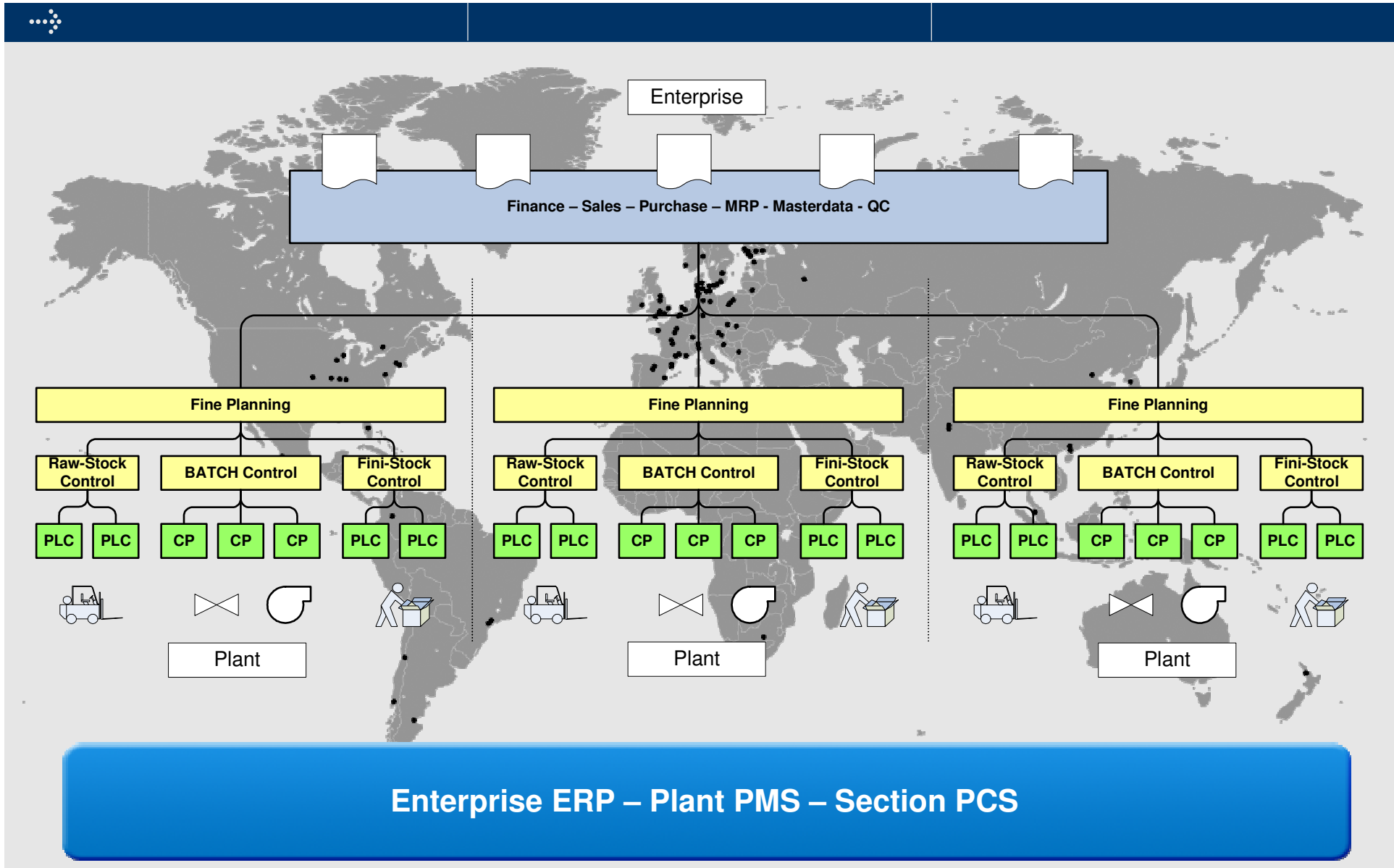
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Initiator

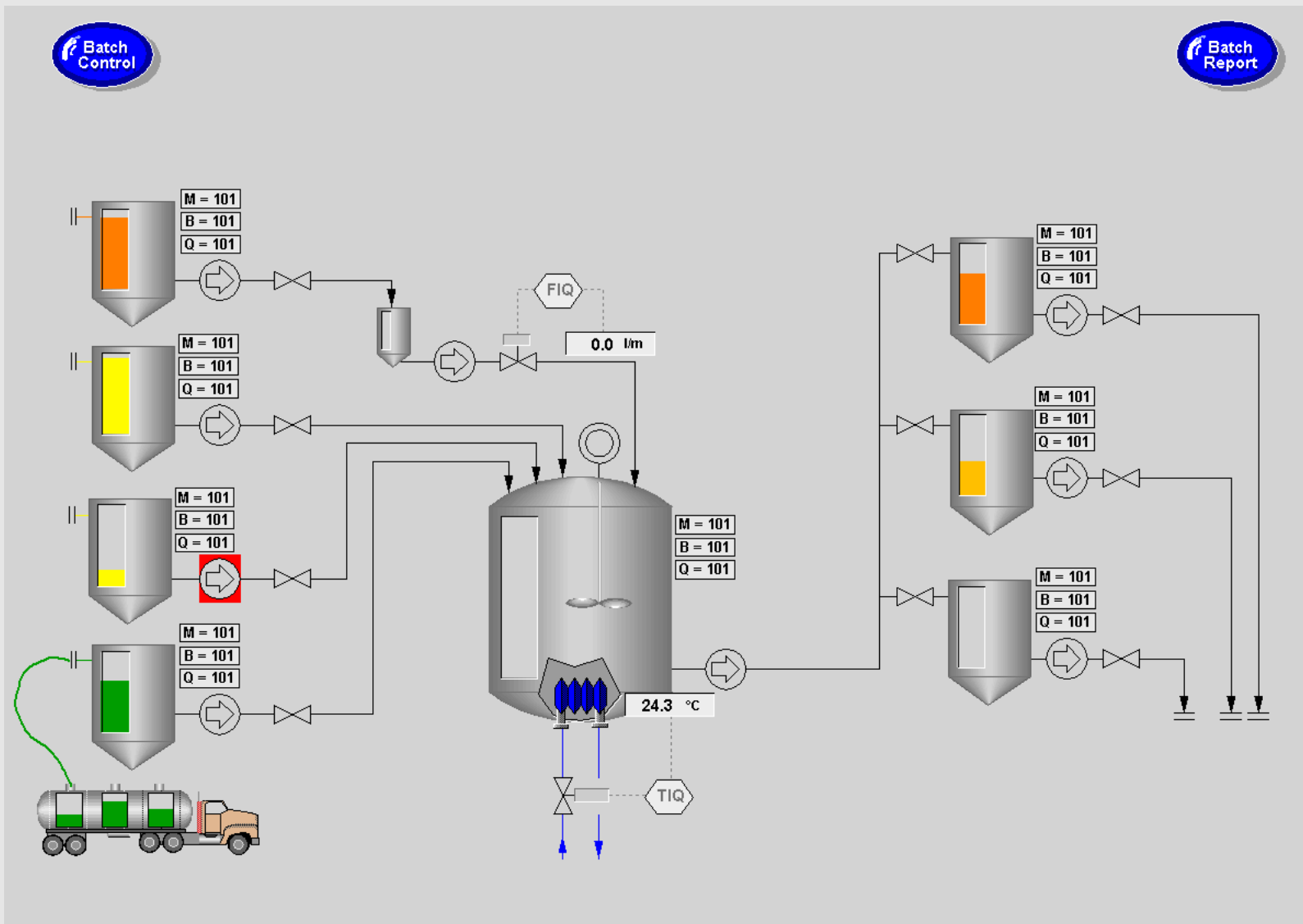
Enabler

Best Practice at all Levels

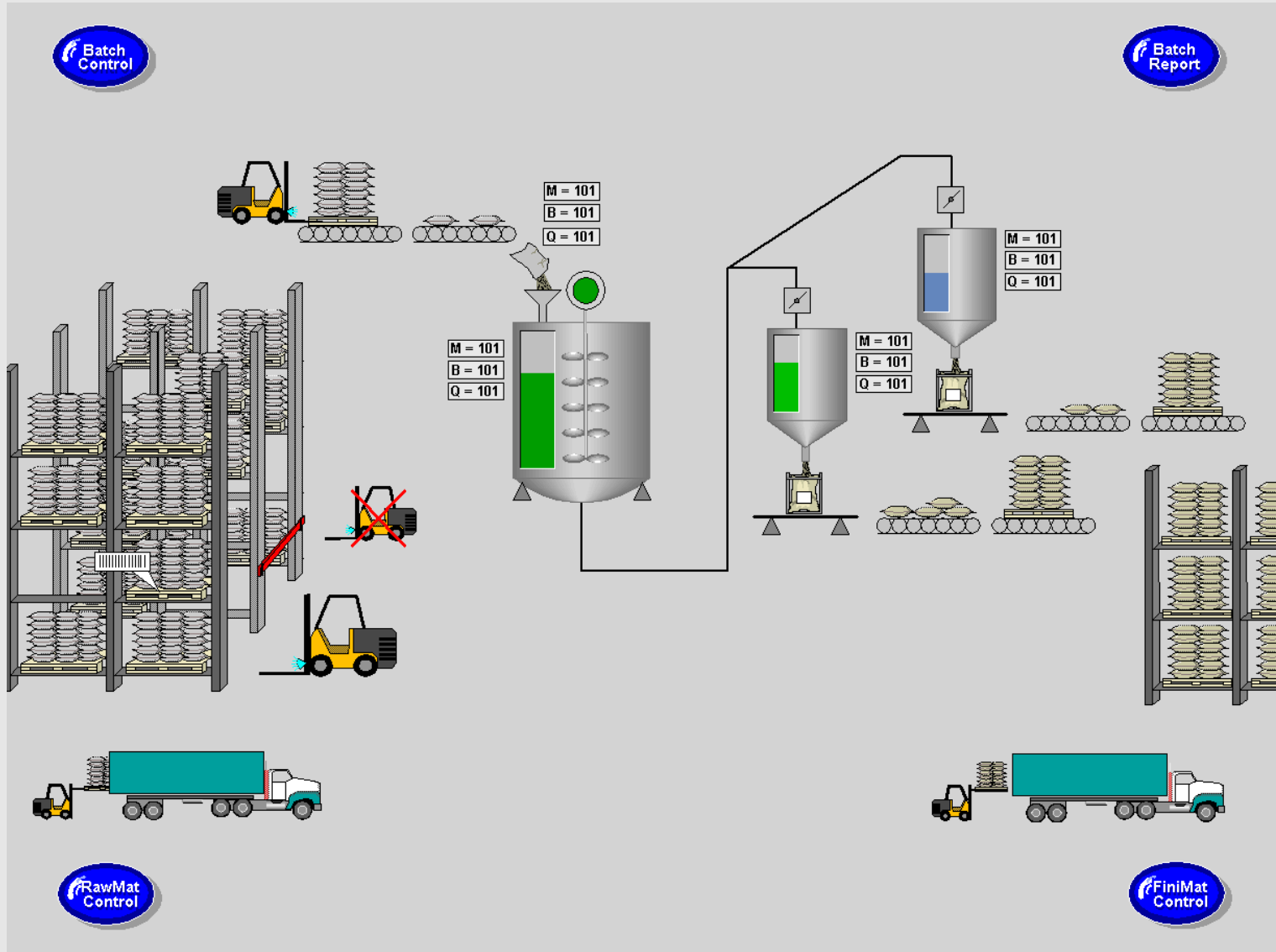
Overall Concept



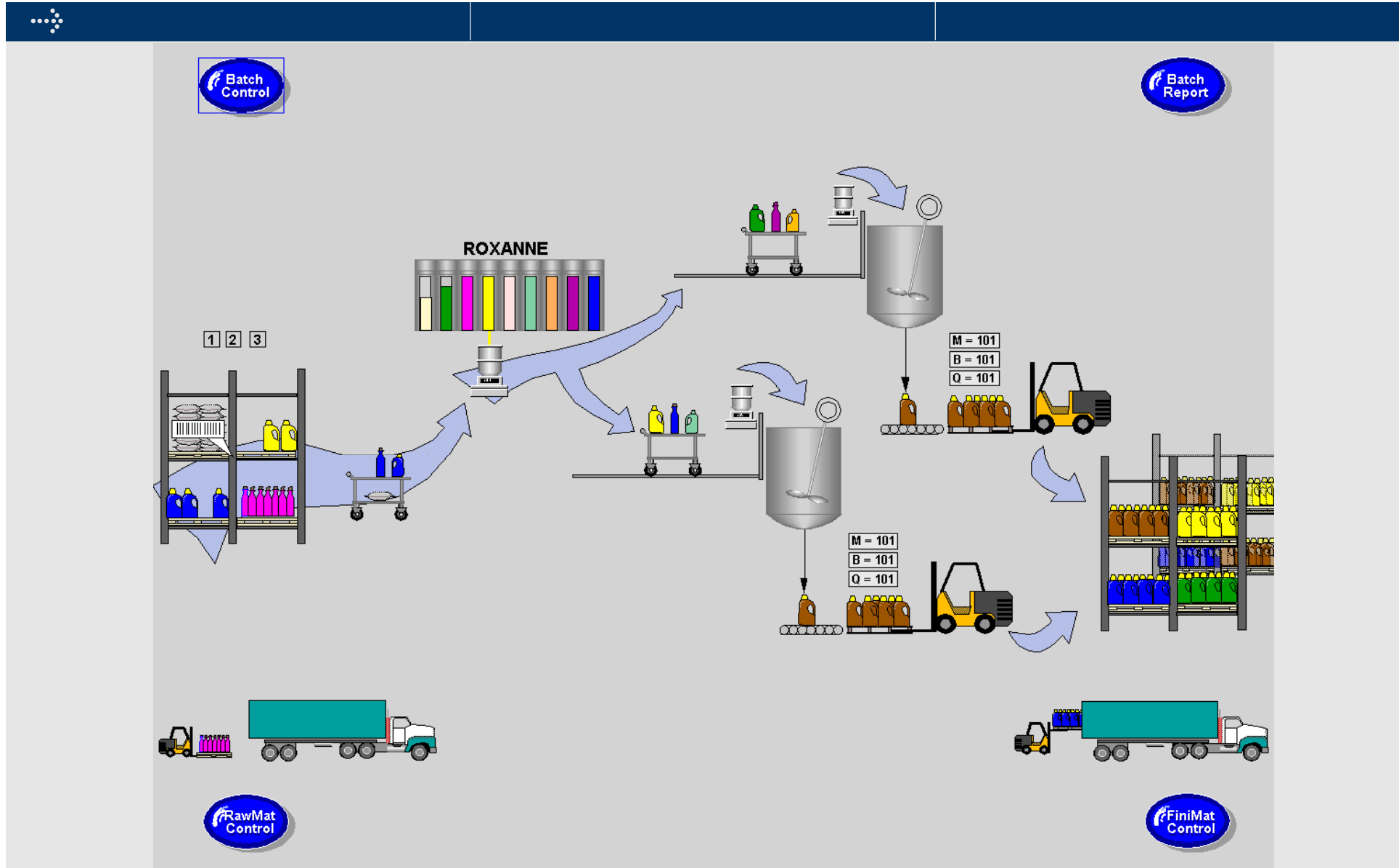
Production I



Production II



Production III



S88.01 as guideline for process modelling



The Procedural model

- How to make the product (recipes)

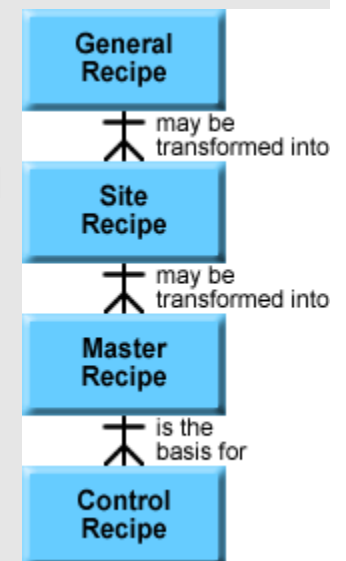
The Physical model

- What physical tools are needed to make the product (equipment)
- How to run that equipment (control activities)

- **S88.01** is not just a standard for software, equipment, or procedures; it is a design philosophy.

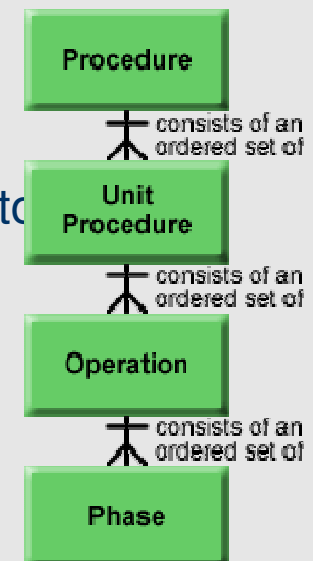
S88.01 Procedural Model

- **Recipes** define the necessary set of information that uniquely identifies the production requirements for a specific product
- **General recipe** is used at the company level and is the basis for lower-level recipes. It defines raw materials and their quantities, and the required processing to make the product.
- **Site recipe** is specific to a manufacturing site. It is usually derived from the general recipe to meet specific conditions or constraints of the site manufacturing the product.
- **Master recipe** is the template for recipes used to produce individual batches.
- **Control recipe** is used to create a single, specific batch. Control recipes can be modified for a specific batch.



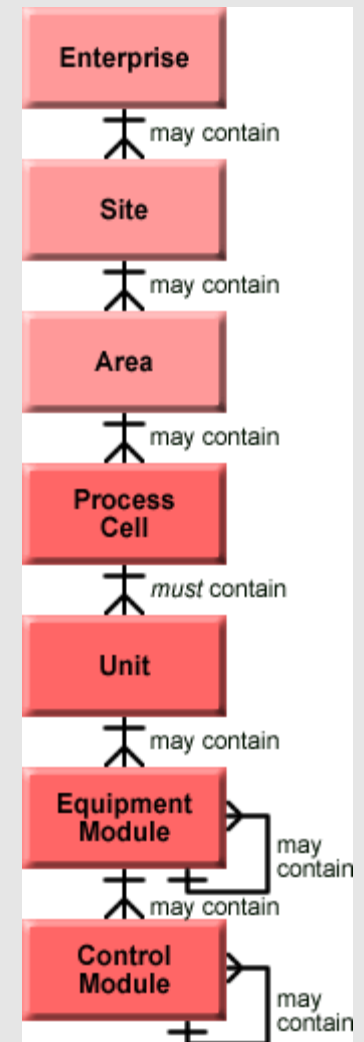
Procedural model

- A **procedure** is the highest-level in the procedural control hierarchy. It defines the overall strategy for making a batch.
- A **unit procedure** is an ordered set of operations that is carried to completion on a single *unit*
- An **operation** is an ordered set of phases carried to completion within a single unit.
- A **phase** is the smallest element of procedural control that can accomplish process-oriented tasks.

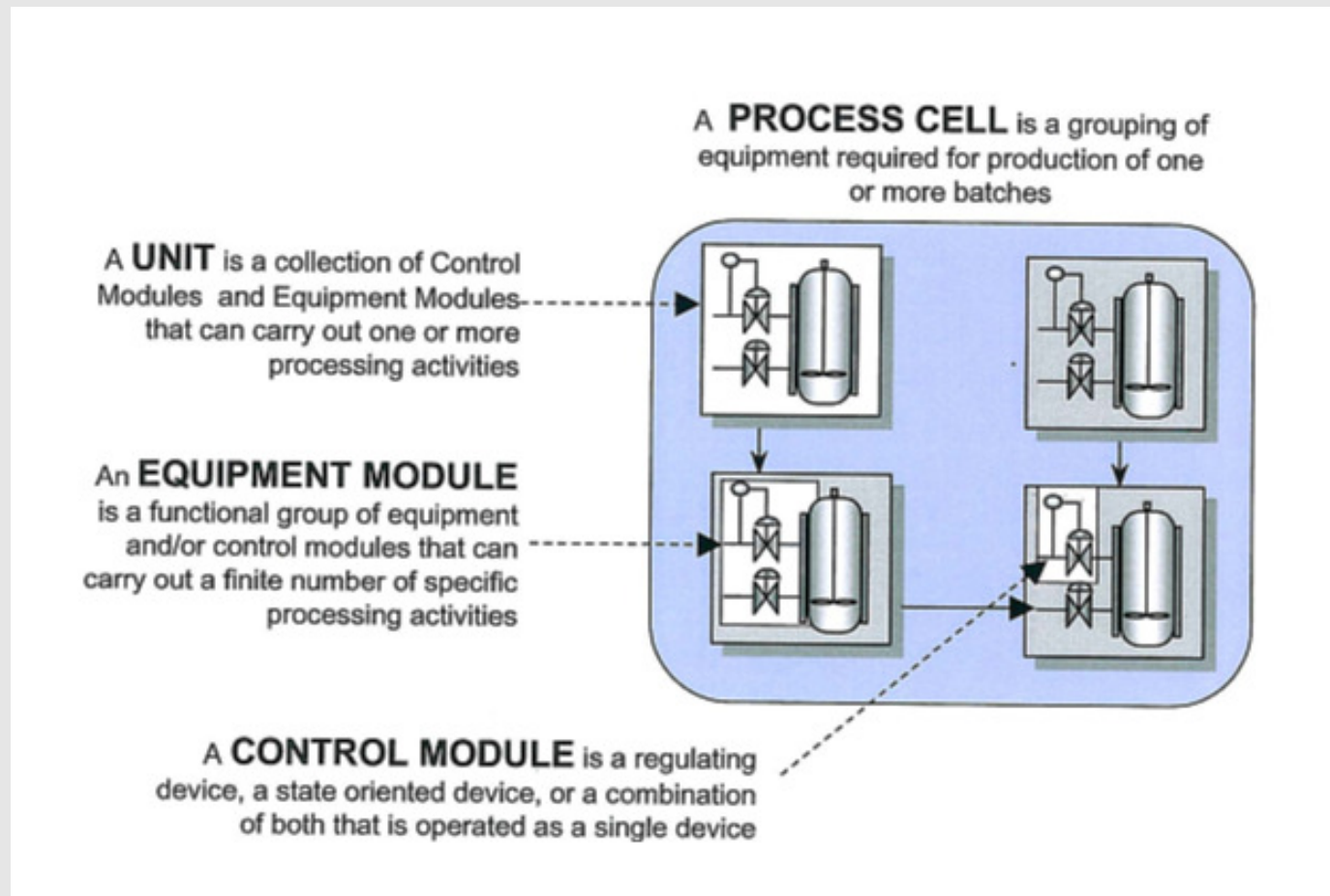


S88.01 Physical Model

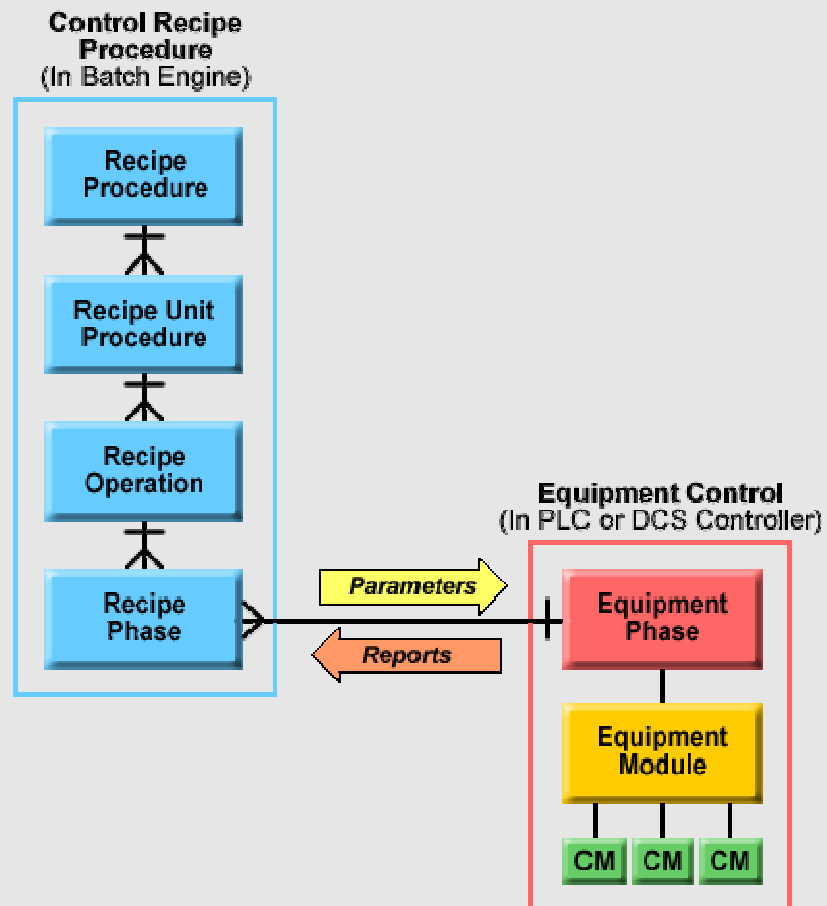
- **Enterprise** is the company or a division or business unit.
- **Site** is the production plant based on geography
- **Areas** are different sections of a site
- **Process Cell** is a group of equipment required for one batch
- **Unit** is the smallest part of a process in where product is being changed or where product can be stored
- **Equipment Module** is a functional group of equipment that can carry out a finite number of specific minor processing activities. Processing activities like filling, emptying, heating, mixing etc.
- **Control Module** is typically a piece or collection of sensors, actuators etc.



S88.01 Physical Model



Linking recipes to equipment

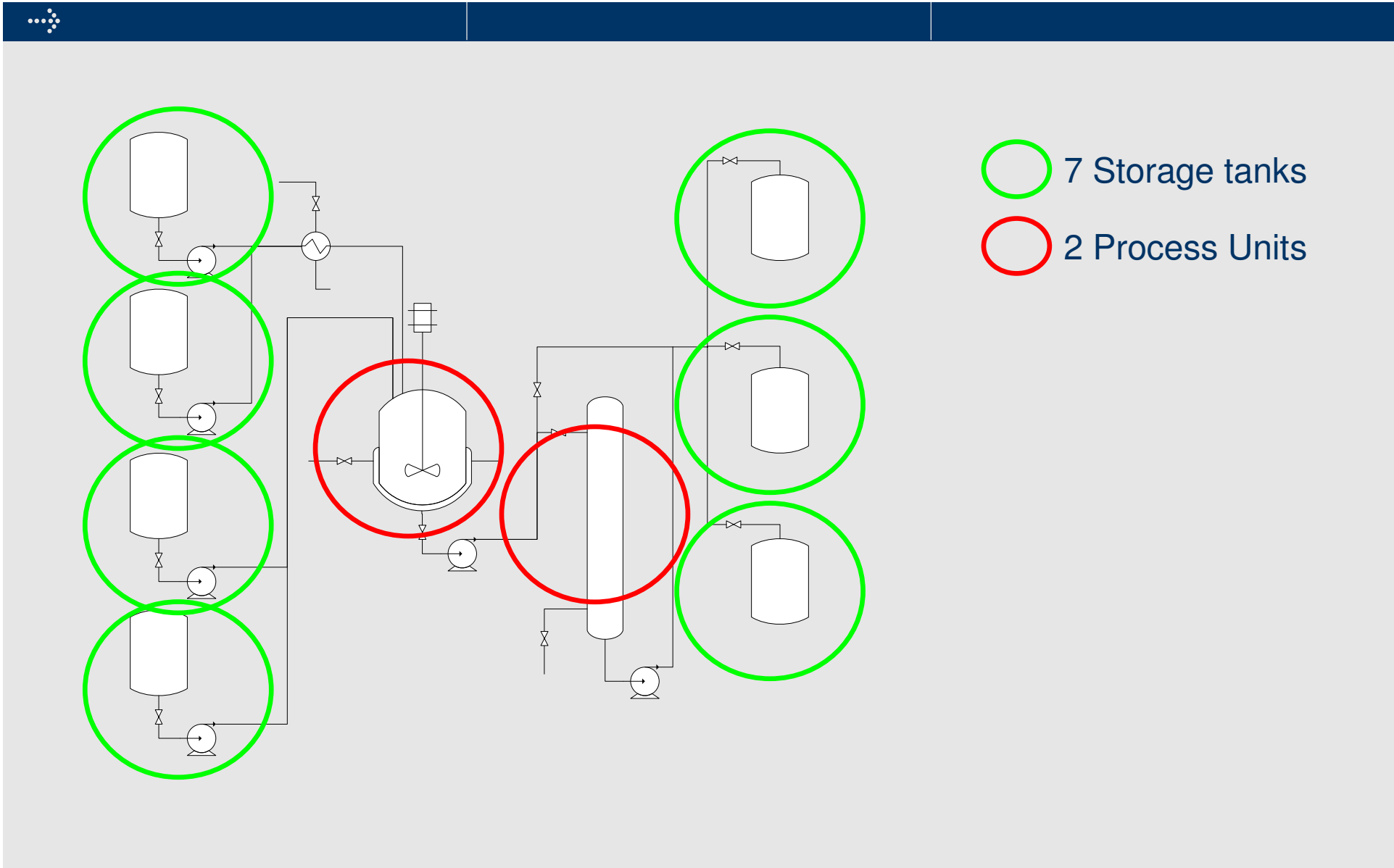


Differences between batch systems



- According to the S88 standard, a storage tank is seen as common equipment, but according to most batch systems you have to define a tank as a Unit.
- Procedures, operation and phases are programmed in the control system (DeltaV), or phases are linked manually between the Batch system and the control system (InBatch, IA series Batch og andre)
- The process model must be defined separately in the Batch server, or the batch model is available as the procedures, operations and phases are available in the program.
- All systems use Unit phases, and some use Transfer phases as well.
- Automatic equipment allocation according to material requirement.
- Use of Manual phases.

Model example with Unit definition



Danisco and the S88 standard



- S88 philosophy used at all process types, like:
 - batch processes
 - continues processes
 - manual processes
- In general the process model is made for projects
- Numbering of equipment reflects the process model
- We always try to reflect equipment modules and phases in the program, even when no batch engine is used
- The goal for a complete Recipe is:
 - How much raw material is consumed per batch
 - Required time for production, or even occupation time of the plant
 - How much product and byproduct is produced