

# OREGON FREEZE DRY



# Oregon Freeze Dry



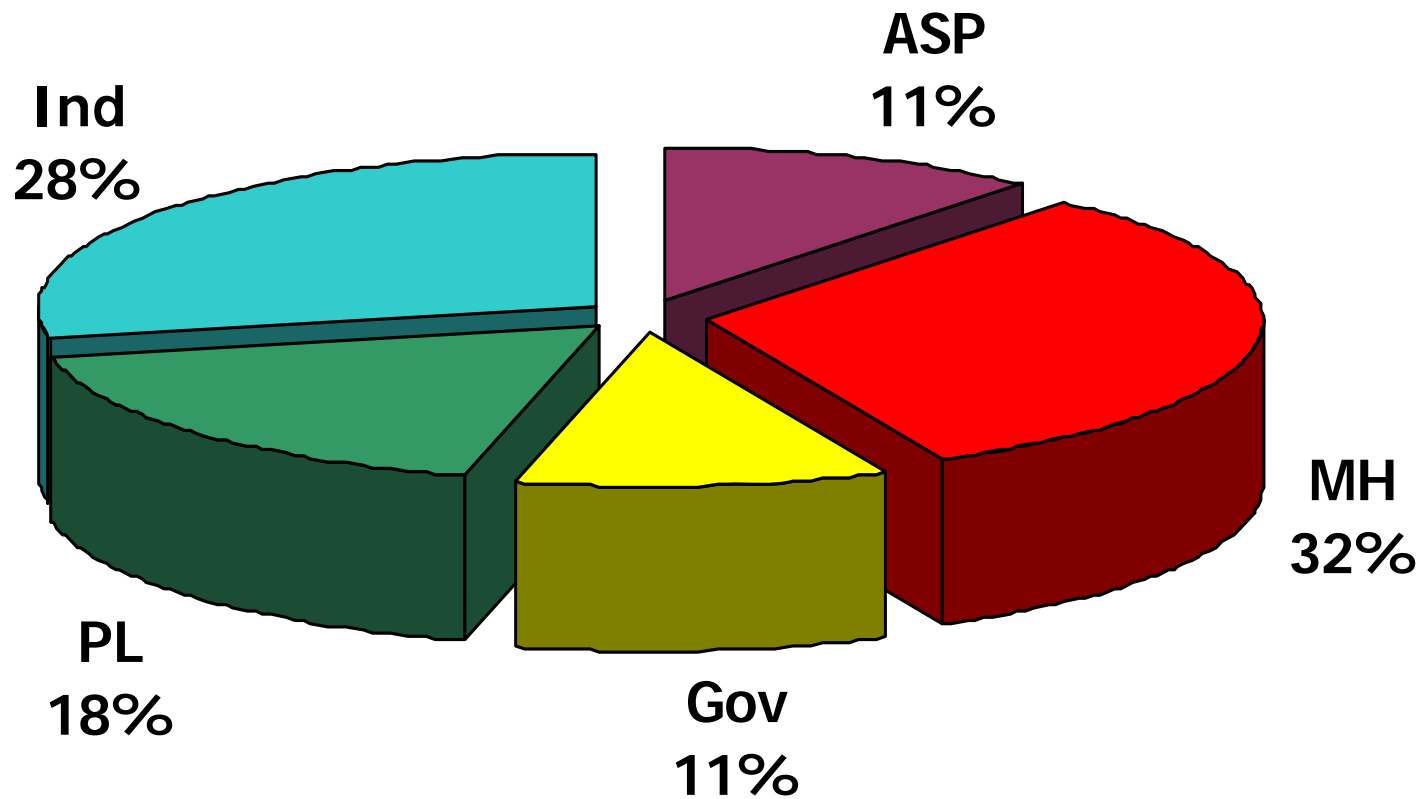
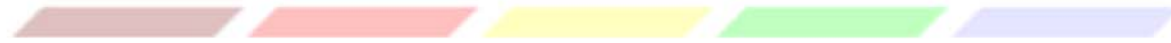
Largest custom freeze dryer in the world

Celebrating 50<sup>th</sup> anniversary in 2013

5 diverse market segments

- Ingredients
- Packaged Products
  - OFD Brands
  - Private Label
  - Government
- Specialty/Non-Food Items

# 2011 Sales by Market



# Replenishment History



**1997:** Started applying Replenishment principles using MS Excel, 99.9% on-time with -60% inventory.

**1999 - 2009:** Experimented with other market segments and customers.

**2007:** Implemented Replenishment+ for purchased parts. Static levels, no buffer profiles.

**2011:** Custom buffer profiles, closer integration between Planning and Purchasing

**2012:** DDMRP

# 2007 – Replenishment+



## Policy:

Daily meeting with CFO, Accounting and Purchasing

- Review POs generated previous day
- “Push back” on order size(s)

## Challenge:

Work with suppliers of high \$\$ items

- ↓ lead times
- ↓ minimum order quantities

## Result:

Raw material inventory ↓ ~30% in first year with no reduction in availability

# 2012 – Demand Driven MRP



## 5 Critical Components

- 1) Positioning Inventory
- 2) Determining Buffer Profiles and Levels
- 3) Dynamic Adjustments
- 4) Planning Based on Demand Pull
- 5) Monitoring and Execution

# 1) Positioning Inventory

## Finished Goods

- MH Pouches (41 SKUs)
- MH #10 Cans (37 SKUs)



## Intermediate Components (13 SKUs)

## Purchased Items

- Raw Materials (162 SKUs)
- Packaging Materials (284 SKUs)



## 2) Setting Up Buffer Profiles



### Type

Make

Buy

### Variability

1 - Low (4%)

2 - Medium (67%)

3 - High (29%)

### Lead Time

1 - Short (49%)

2 - Medium (37%)

3 - Long (14%)

### Min Order Qty

M (44%)

no M (56%)

Example: **B23M**



## 2) Calculating Buffer Levels



### Average Daily Usage

- Average demand for parent item
  - History by item – 80%
  - Forecast by market – 20%
- Calculate down through BoM to child quantity
- Aggregate to get child ADU
- Table for Deletes, Edits & Add-ons

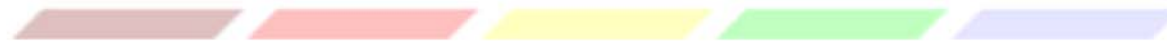
Standard assumptions for **Red**, **Yellow** & **Green**  
Zone impact

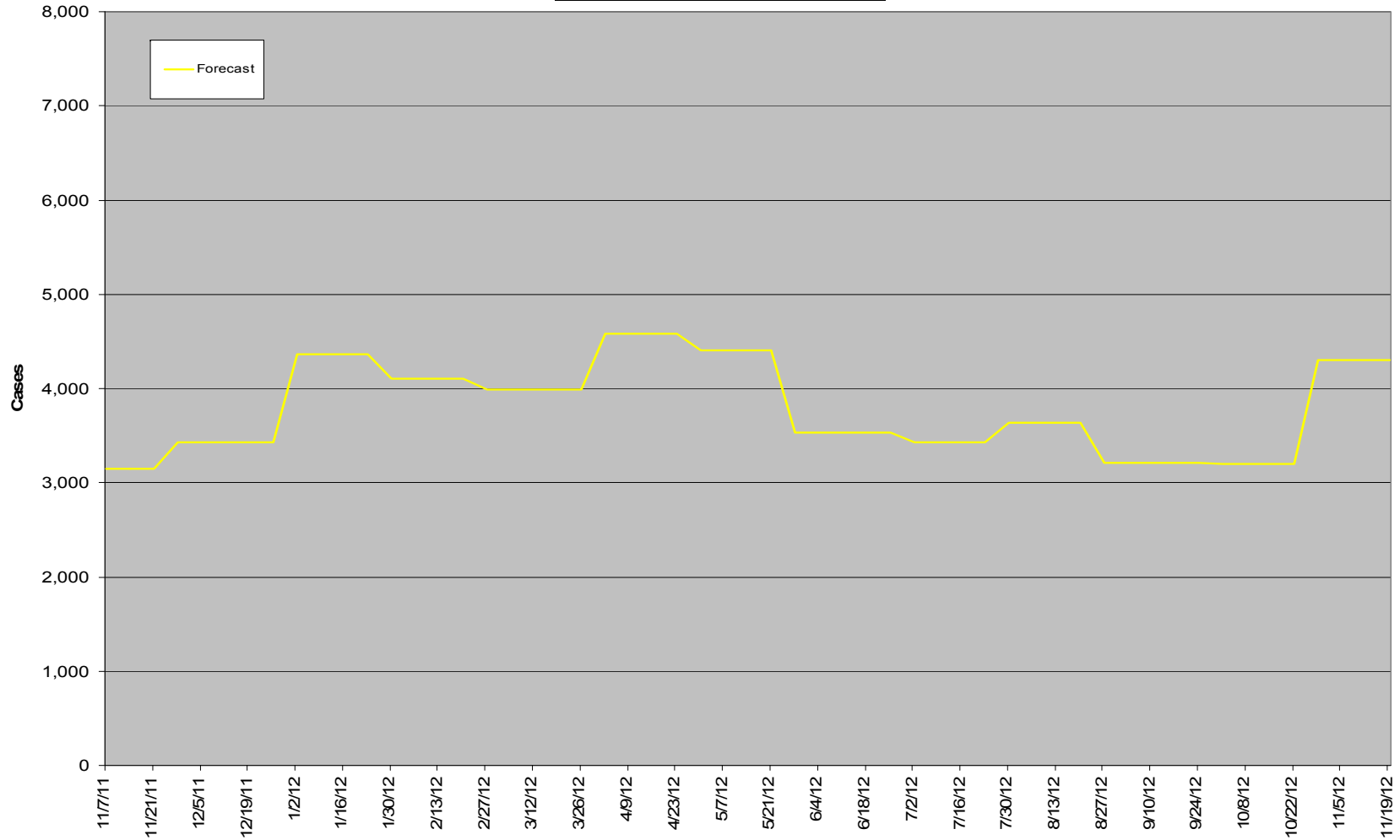
# 3) Dynamic Adjustments



- Monitor actual demand vs. ADU set point (in total)
  - Recent Trends
  - Seasonality
  - Input from dealer network
- Display for visibility
- Move individual items if necessary

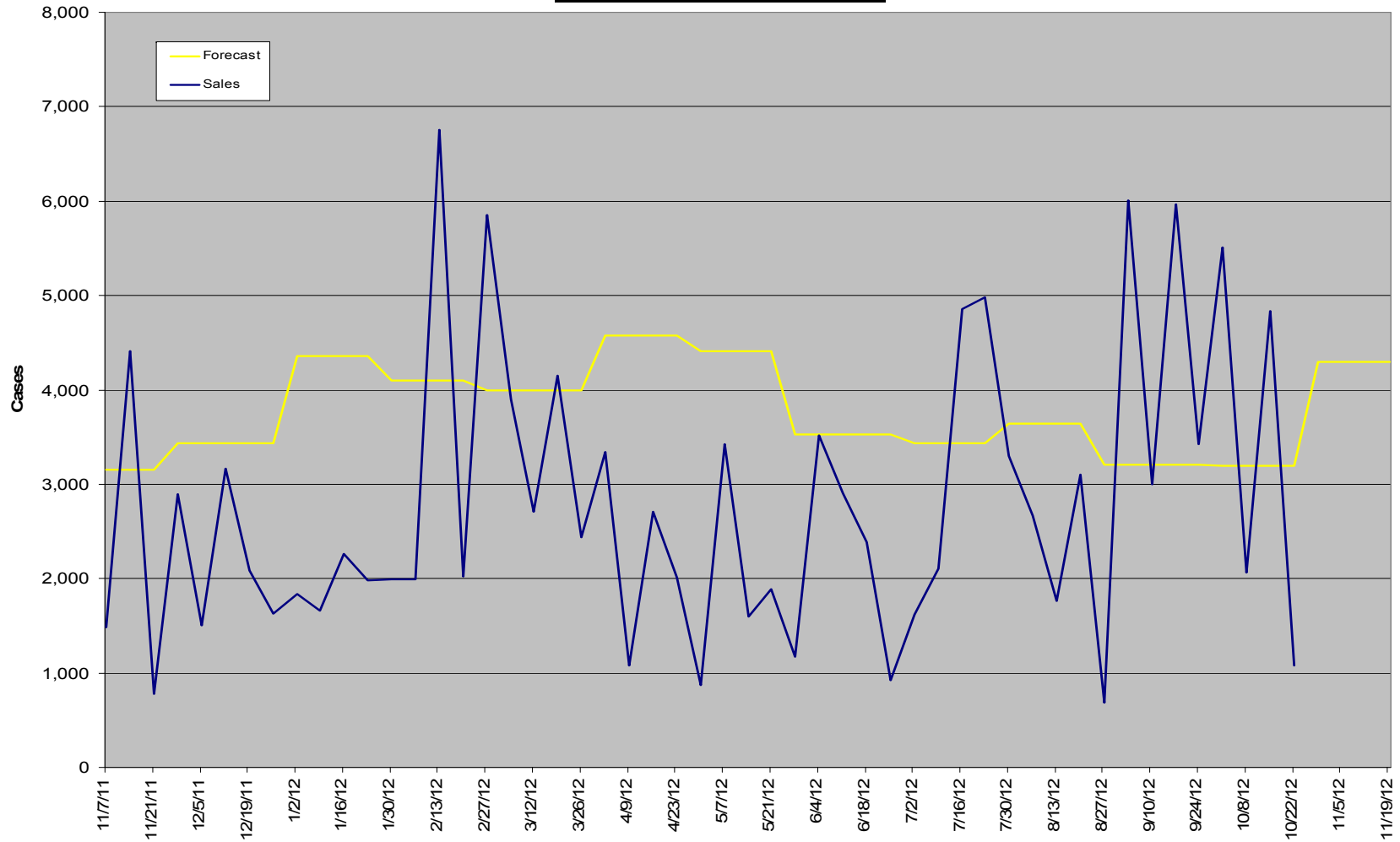
# 3) Dynamic Adjustments

 **Weekly MH Can History**

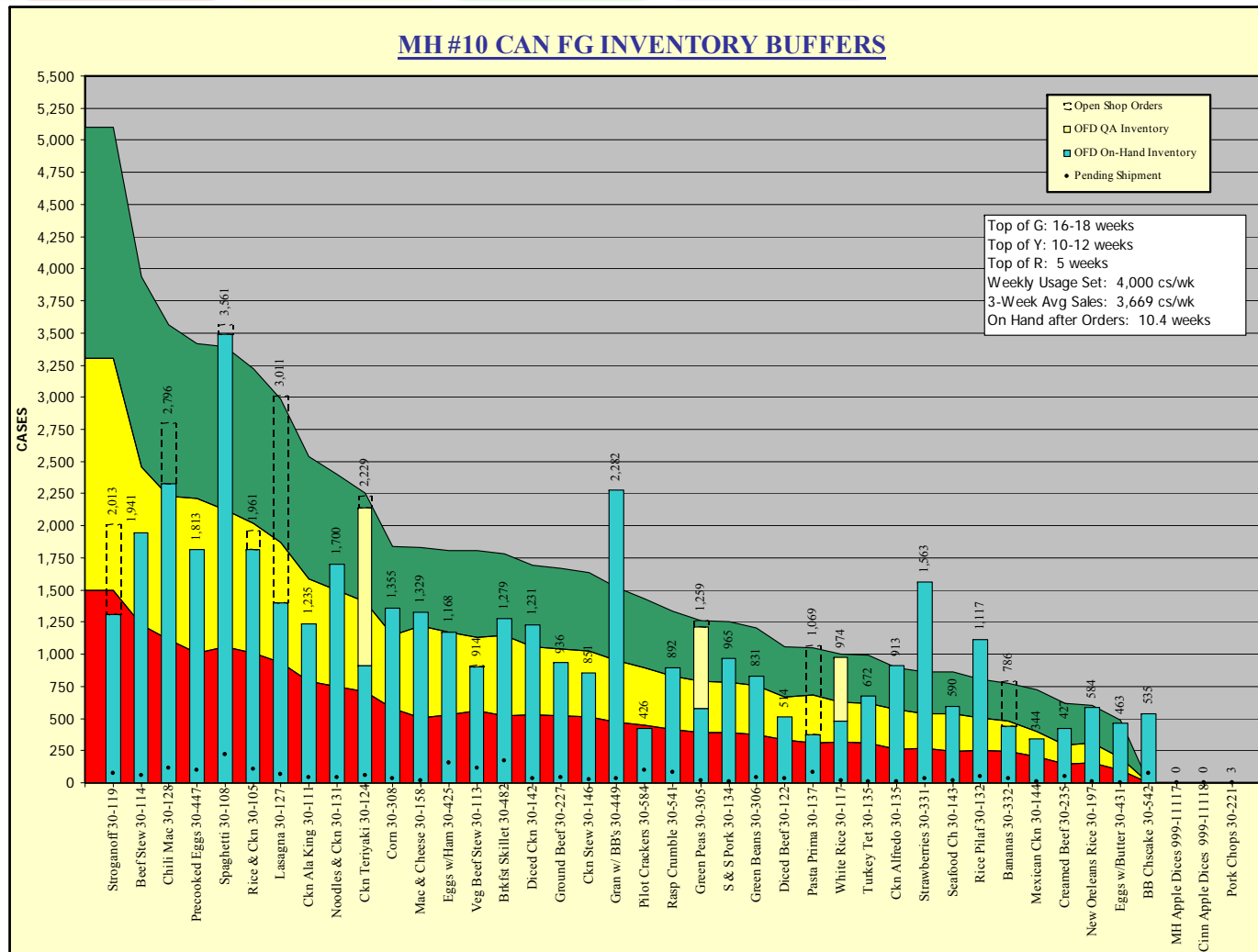


# 3) Dynamic Adjustments

**Weekly MH Can History**



# 4) Planning Based on Demand Pull



# 4) Planning Based on Demand Pull

PRODUCT CODE	PRODUCT DESCRIPTION	OFD INV QA (CS)	OFD INV RELEASED (CS)	OPEN SOs (CS)	LX ORDERS (CS)	TOTAL AVAILABLE (CS)	TOP OF GREEN (CS)	TOP GREEN %	QTY TO PRODUCE (CS)	BUFFER RANK	CANLINE TIME (HRS)
% TOP OF GREEN TO PRODUCE:									100%		
0030584	MH Crackers	0	426	0	101	325	1,435	22.7%	1,110	1	35.2
0030119	MH Beef Stroganoff	0	1,313	700	71	1,942	5,103	38.1%	3,161	2	46.8
0030113	MH Veg Beef Stew	0	907	7	113	801	1,805	44.4%	1,004	3	12.4
0030122	MH Diced Beef	0	514	0	33	481	1,062	45.3%	581	4	7.2
0030144	MH Mex Rice & Ckn	0	344	0	10	334	726	46.0%	392	5	4.8
0030111	MH Chicken Ala King	0	1,235	0	40	1,195	2,537	47.1%	1,342	6	19.9
0030114	MH Beef Stew	0	1,941	0	56	1,885	3,934	47.9%	2,049	7	25.3
0030447	MH Preckd Eggs w/ Bacon	0	1,813	0	100	1,713	3,421	50.1%	1,708	8	25.3
0030146	MH Chicken Stew	0	851	0	22	829	1,639	50.6%	810	9	10.0
0030227	MH Cooked Ground Beef	0	936	0	38	898	1,670	53.8%	772	10	9.5
0030425	MH Eggs w/ Ham & Peppers	0	1,168	0	157	1,011	1,809	55.9%	798	11	11.8
0030105	MH Rice & Chicken	0	1,816	145	108	1,853	3,223	57.5%	1,370	12	16.9
0030541	MH Rasp Crumble	0	892	0	80	812	1,333	60.9%	521	13	7.2
0030235	MH Creamed Beef	0	427	0	51	376	616	61.0%	240	14	3.0
0030482	MH Breakfast Skillet	0	1,279	0	171	1,108	1,779	62.3%	671	15	11.5
0030306	MH Green Beans	0	831	0	43	788	1,206	65.3%	418	16	5.2
0030135	MH Turkey Tetrizzini	0	672	0	12	660	990	66.7%	330	17	4.1
0030143	MH Seafood Chowder	0	590	0	15	575	860	66.8%	285	18	3.5
0030131	MH Noodles & Chicken	0	1,700	0	40	1,660	2,398	69.2%	738	19	10.9
0030142	MH Diced Chicken	0	1,231	0	29	1,202	1,689	71.2%	487	20	6.8
0030308	MH Corn	0	1,355	0	33	1,322	1,841	71.8%	519	21	7.2
0030158	MH Mac & Cheese	0	1,329	0	15	1,314	1,829	71.9%	515	22	6.4
0030128	MH Chili Mac w/ Beef	0	2,327	469	116	2,680	3,567	75.1%	887	23	10.9
0030134	MH Sweet & Sour Pork	0	965	0	10	955	1,255	76.1%	300	24	3.7
0030137	MH Pasta Primavera	0	377	692	79	990	1,051	94.2%	61	25	0.9



# 5) Monitoring and Execution

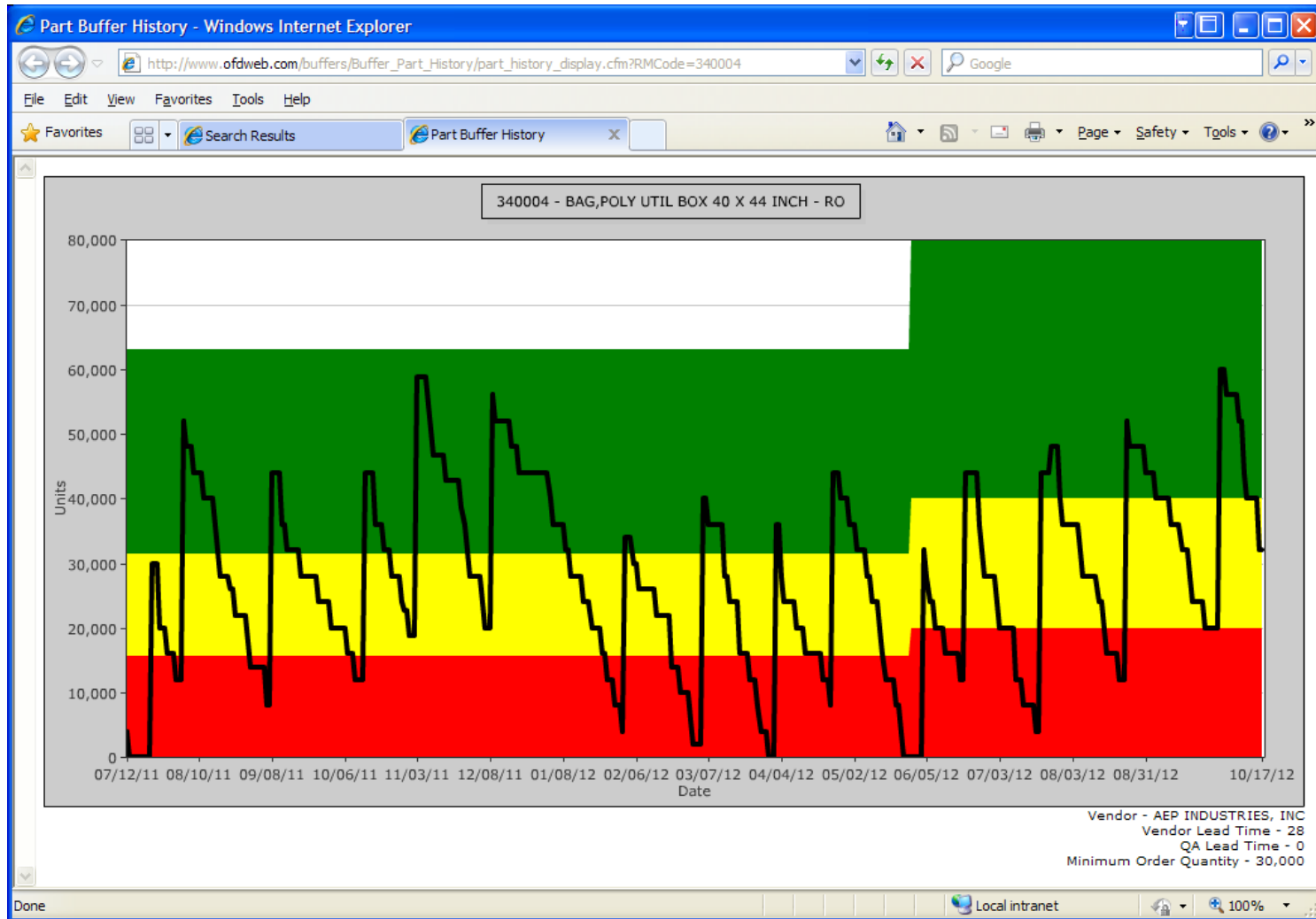


## Daily Meeting

### Planning, Purchasing, CFO, VP Finance

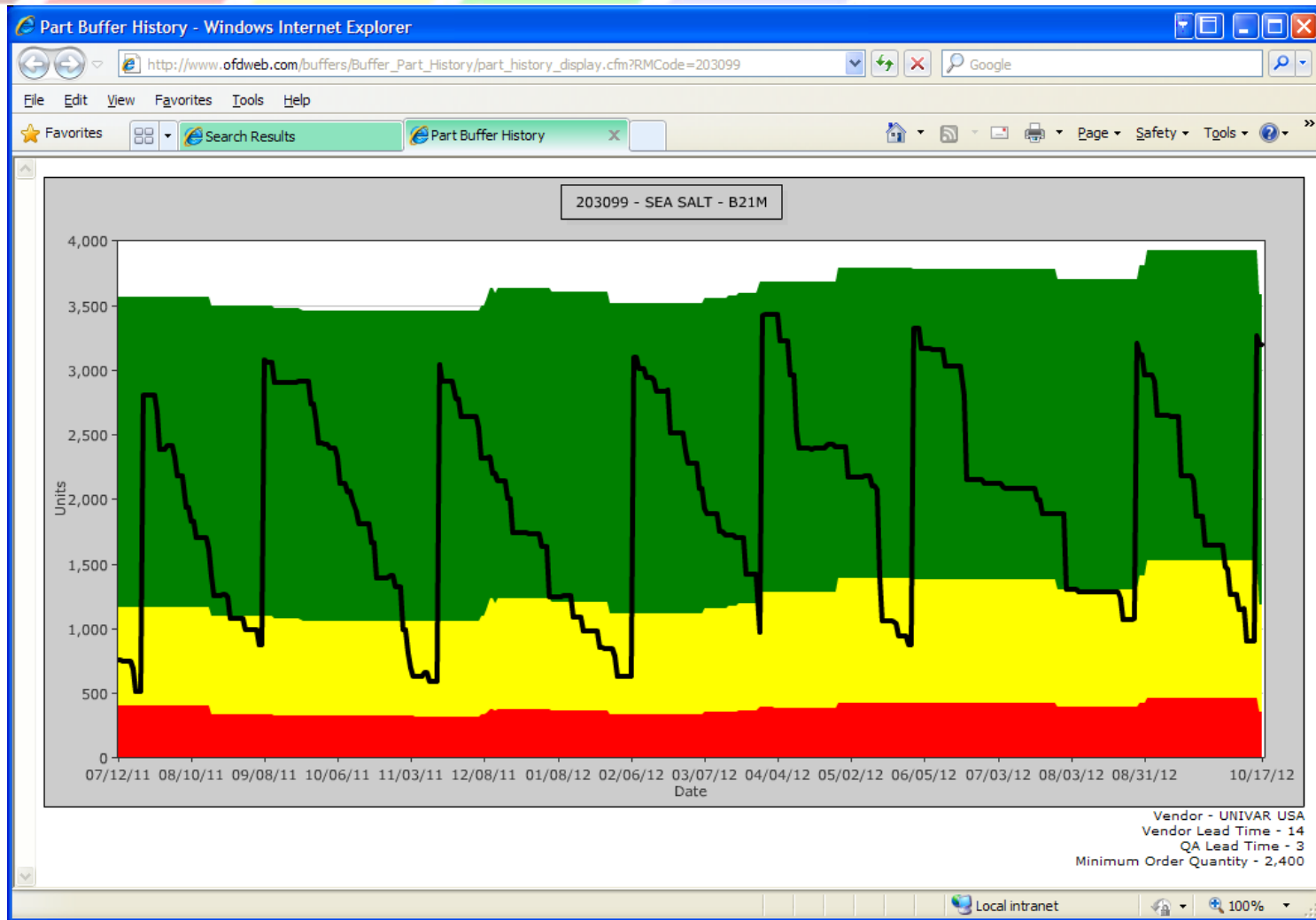
- Materials Synchronization
- Replenishment Planner
- Order Management
- Past Due POs
- Deal with exceptions
- Watch for trends

# 5) Monitoring and Execution

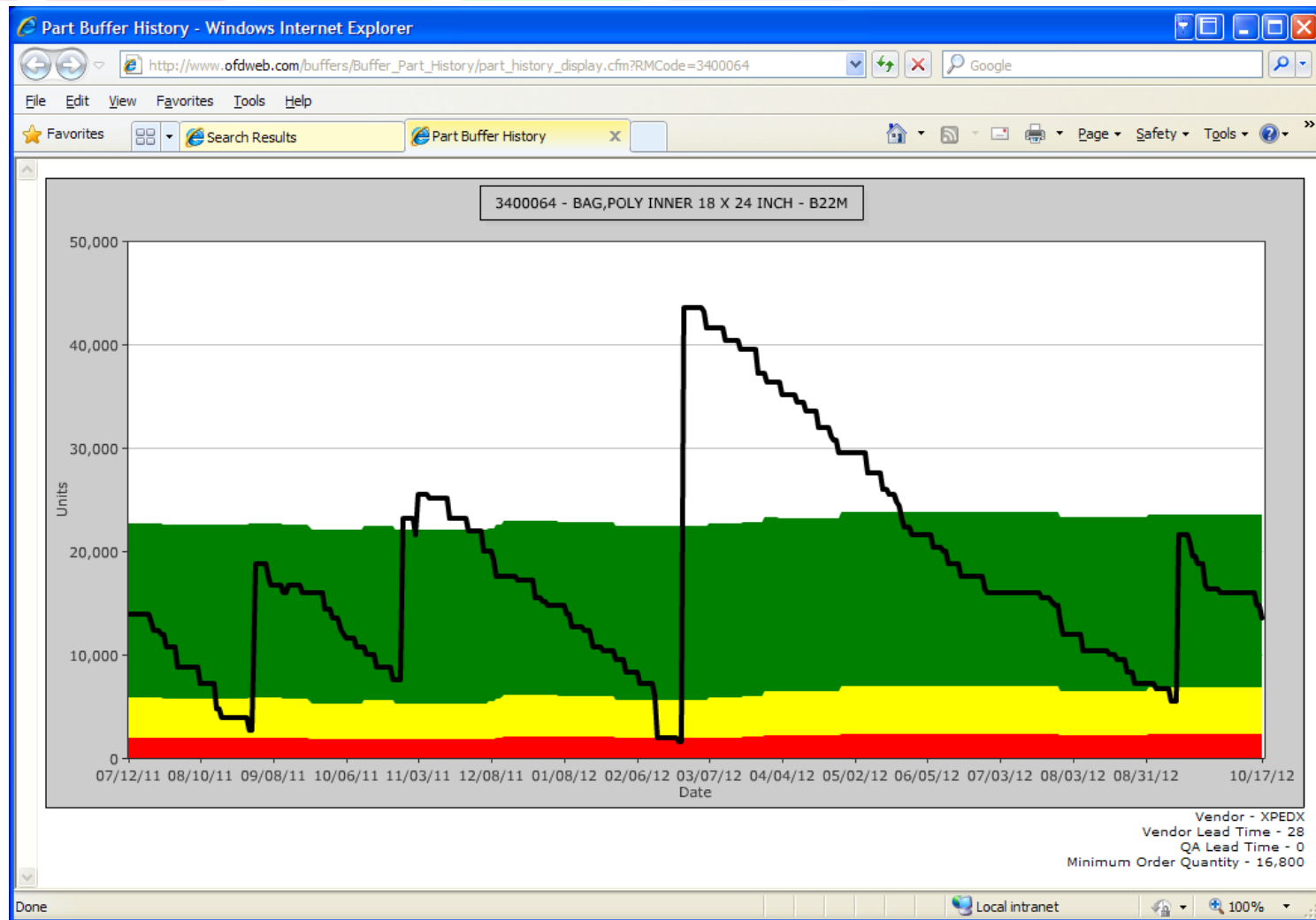




# 5) Monitoring and Execution



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# Lessons Learned



- Integrate with both Planning and Purchasing
  - Eliminate side systems
  - Single source for information
- Automate method for maintaining levels
- Regular monitoring is crucial
  - Reacting to changes
  - Ongoing improvement
- Good visibility makes monitoring easy



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