

AccountMate®

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

AccountMate Software and Manufacturing Conductor help them achieve Certification

PETALUMA, CA (November 12, 2010)—

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.

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. 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 Marti Jones, Quality Assurance Manager, “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.”

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.

After learning about the Bioterrorism Act, Allegro turned to Tamlin Software

Developers, Inc., an Elite AccountMate Business Partner with a well-earned reputation for solving comprehensive business challenges. 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.

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.

“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.

Together, AccountMate and Food Manufacturing Conductor offer a

complete business management solution allowing Allegro to remain committed to the founders’ vision of producing quality marinades and sauces that “brings customers back for more.”

About AccountMate Software Corporation

Founded in 1984, AccountMate develops and markets fully modifiable business accounting software. Systems range from single user versions to those that support over 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.

AccountMate®

AccountMate Software Corporation

1445 Technology Lane | Suite A5 | Petaluma, California 94954 | USA
800-877-8896 | 707-774-7500 | www.accountmate.com