

Company: Alimentos Compean S.A. de C.V.
Website: www.alimentoscompean.com
Industry: Production / Food & Beverage
Employees: 160
Partner: Interlatin S de RL de CV
Solutions: Beas Manufacturing

Alimentos Compean improved its management by 10% and its production and quality by 20% with Beas

Alimentos Compean has more than 50 years of experience in vegetable dehydration, and its quality, safety and service are highly valued in the food industry. At the industrial level, they are the only national dehydrator of garlic and onion. Over the years they have grown vertically to the field and now have their own crops, which allows them to ensure a continuous supply. They work under the FSCC22000 Quality Management System and have their own laboratory for physicochemical, organoleptic and bacteriological tests, which allows them to ensure that the finished product complies perfectly with the specifications of each client.

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It is a system that helps to have a better control of productivity and production costs to improve the profitability of the company, the service of the partner Interlatin has been very good in terms of implementation and support.

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Jorge Gutiérrez, Administrative Director



Challenges

- There was no system of control and traceability of the company's production.
- The production department was affected by the lack of visibility of production orders and production capacity.



Solution

- Production control.
- Improved traceability and operational capacity.



Results

- Being able to have a production control where they can define the control of the profit margin of their products.
- Better control over traceability, especially for the food industry, since it is a more specific control.