

# The Digital Transformation

In the Tortilla and Flatbread industry

Eduard Marfà

Global Marketing Director, CP&R

# large CPG companies

difficulties to react to market trends  
new ingredients and substitutions  
changing sourcing preferences  
scale up



A man with blonde hair and a beard, wearing a light blue shirt and a dark apron, is focused on pouring a golden liquid from a ladle into a mold. He is in a workshop or factory setting with various tools and equipment visible in the background. The image has a dark, semi-transparent overlay.

# small startups

nimble  
fast to test new ideas and concepts  
profitable at small scale  
difficulties to scale up



# How to get the best of both worlds?

large CPG companies

difficulties to react to market trends  
new ingredients and substitutions  
changing sourcing preferences  
scale up worldwide

small startups

nimble  
fast to test new ideas and  
concepts  
profitable at small scale  
difficulties to scale up

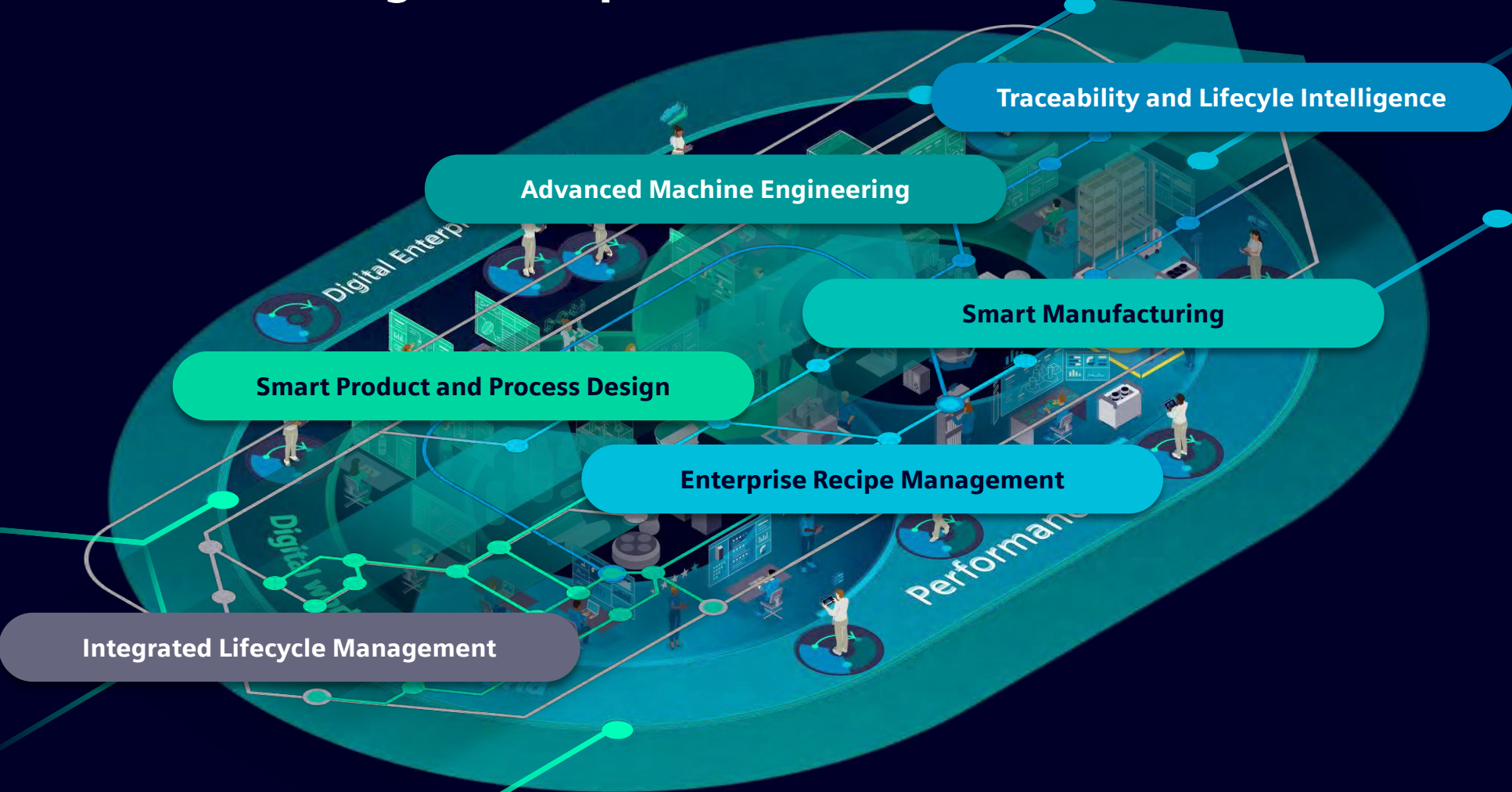


# How to get the best of both worlds?

nimble to react to market trends  
fast to test new ideas, concepts, ingredients and substitutions  
changing sourcing preferences and profitable at large scale

scale up anywhere

# Siemens offers you the roadmap for your digital journey to become a sustainable Digital Enterprise







**How can you scale-up across 100's of manufacturing points?**

# Enterprise Recipe Management

Sustainable product design

## Centralize recipe authoring knowledge

Move all recipe knowledge and product information currently spread across the company to a digital platform. Effectively manage Formula, Recipe lifecycles, Recipe Procedures, and production asset capabilities worldwide, from a central point

## Validate virtually recipes in a fraction of time

Reduce tests and trials, this brings companies the possibility to virtually validate recipes in a fraction of the time usually necessary during tests. Reduce trials and setup times

## Manufacture anywhere

Proactively look for the best manufacturing options anywhere in the world. Move production flexibly and dynamically from one facility to another or change the product mix at an existing facility to match demand

2634 manual touches to the recipe(\*)

# Why scaling up is so difficult in the Food and Beverage Industry?

(\*) 2634 manual touches of the recipe just to swap one material for another



# The Concept

Introduction of a new product for the summer

2634 manual touches to the recipe(\*)



(\*) 2634 manual touches of the recipe just to swap ingredients

2634 manual touches to the recipe(\*)

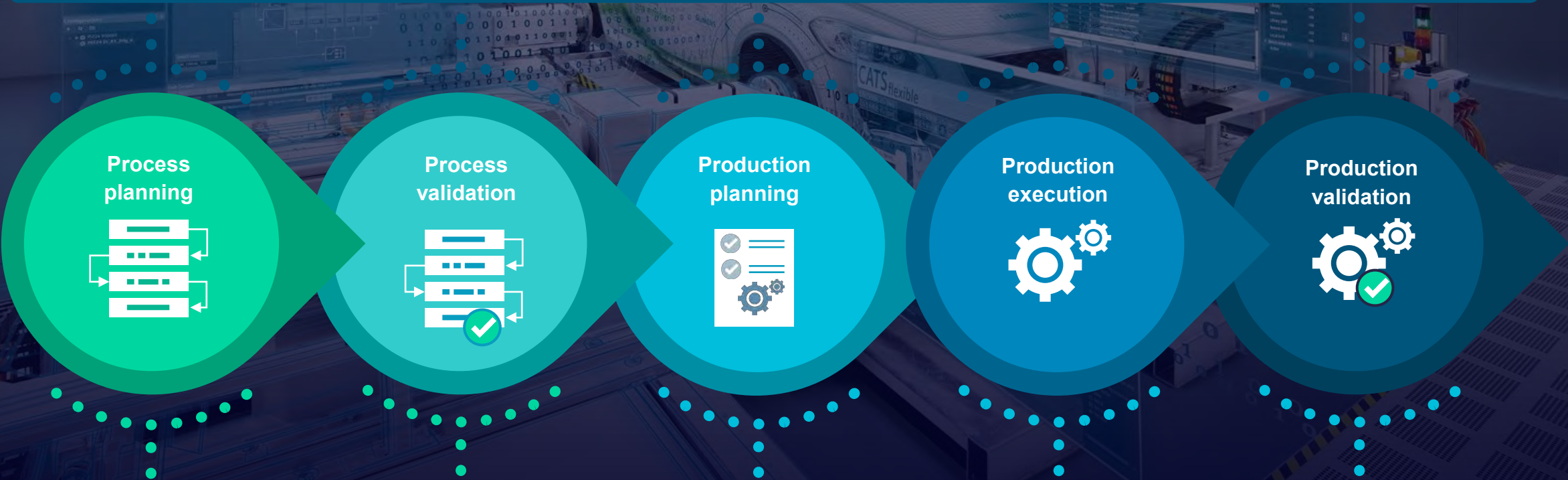
...but this has been solved in  
other industries

(\*) 2634 manual touches of the recipe just to swap one material for another



# Smart Manufacturing for Automotive

## Rapid Factory Evolution



Virtual Development of Manufacturing

Intelligent Production Excellence



# Smart Manufacturing for Electronics

DESIGN VERIFICATION



MANUF. PLANNING



PROCESS ENGINEERING



MANUF. ANALYTICS



SCHEDULING



MANUF. EXECUTION



**PLM**

**MES**

Right-first-time production **S**

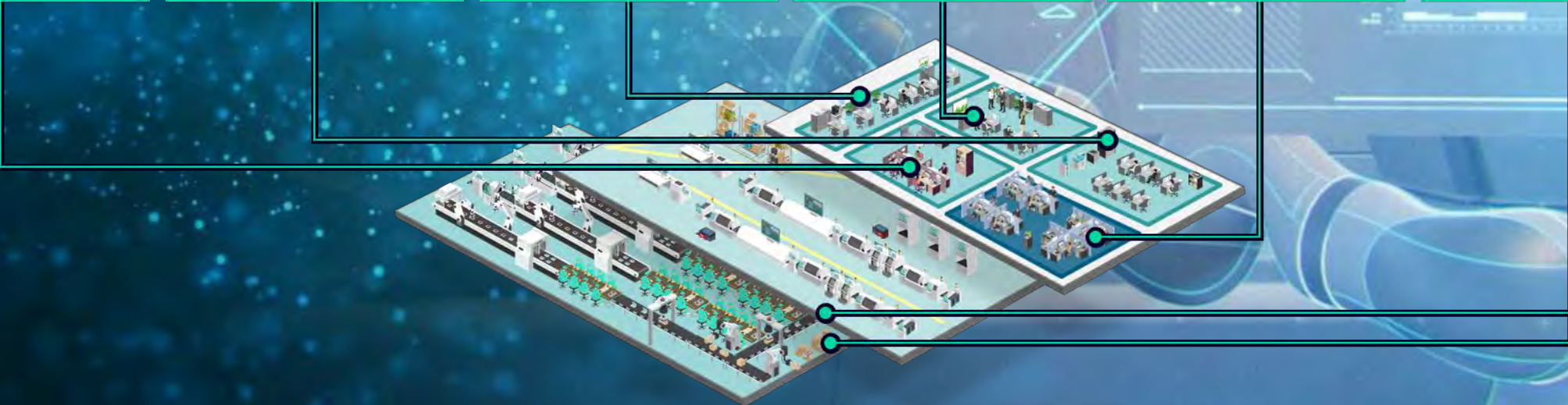
Consolidated, collaborative digitalization platform **S**

Fast, scalable, global NPI **S**

Continuous improvement; Intelligent decision making **S**

Optimized production plans **S**

Improved performance, utilization, material turnover **S**





Am I going to be able to produce this SKU in this factory?

How long it will take to produce this new batch?

2634 manual touches to the recipe(\*)

How many ingredients do I have to change?

What is the new process setup?

Will it be the same mixing time?

Do the filling and packaging line have to be adapted?

**Everyone would like to predict rather than use trial and error**

(\*) 2634 manual touches of the recipe just to swap one material for another



When producing food  
and beverage products,  
being good enough,  
never is.





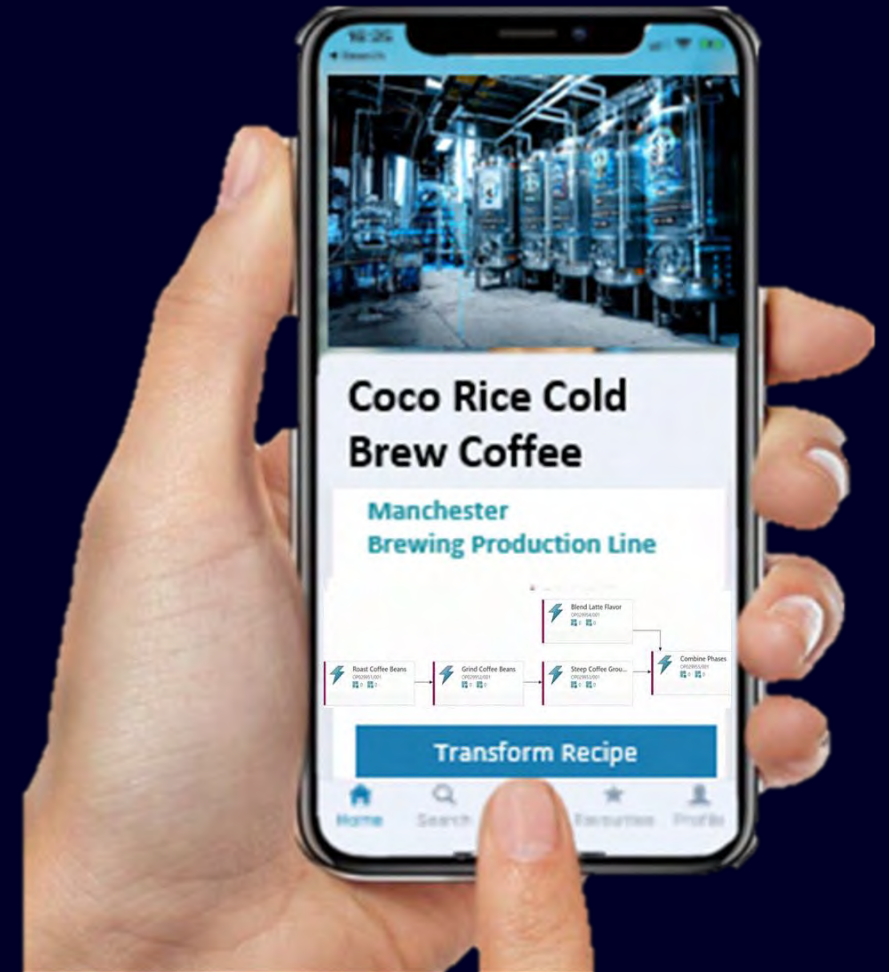
**How can you**

scale-up across 100's of  
manufacturing points?

## The Concept

# Virtualize your recipes

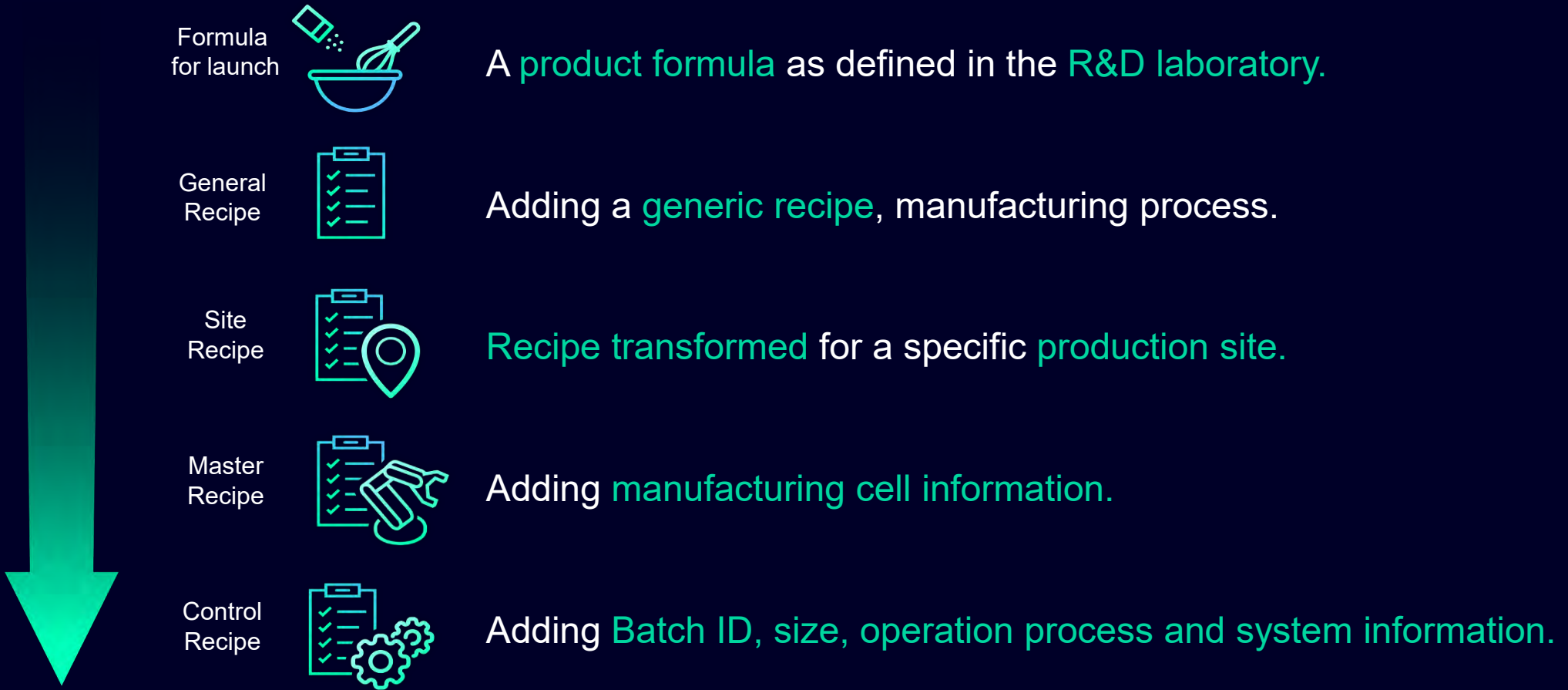
- Centralize Recipe Authoring Knowledge
- Manage Recipe Life Cycles
- Access Product Bill Of Materials, Making Instructions, Recipe Procedures and Asset capabilities worldwide
- Validate virtually recipes in a fraction of the time usually during trials
- Distribute and execute anywhere





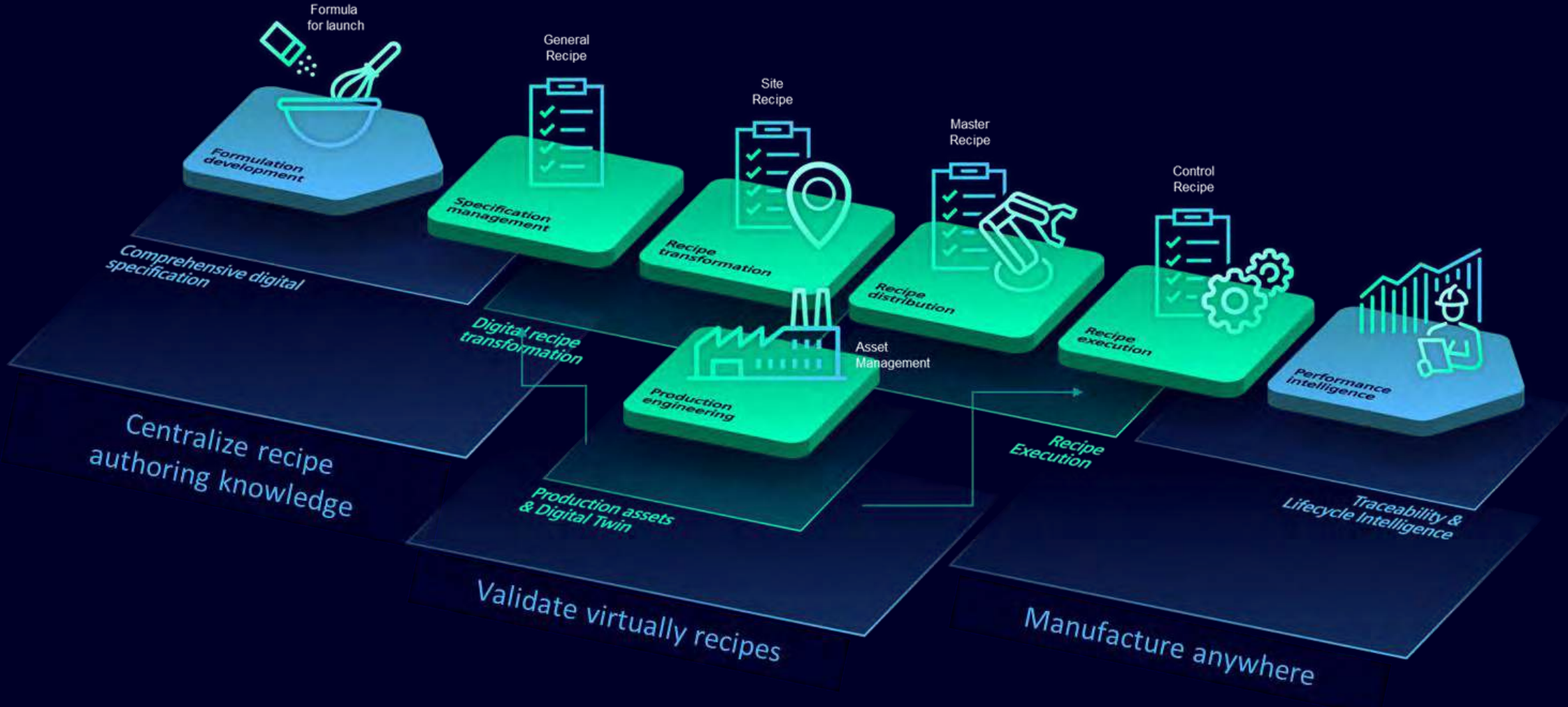
# Virtualize a recipe?

A recipe has a lifecycle from concept to production



# Enterprise Recipe Management

A digital thread to virtualize and execute recipes digitally, anywhere, anytime.

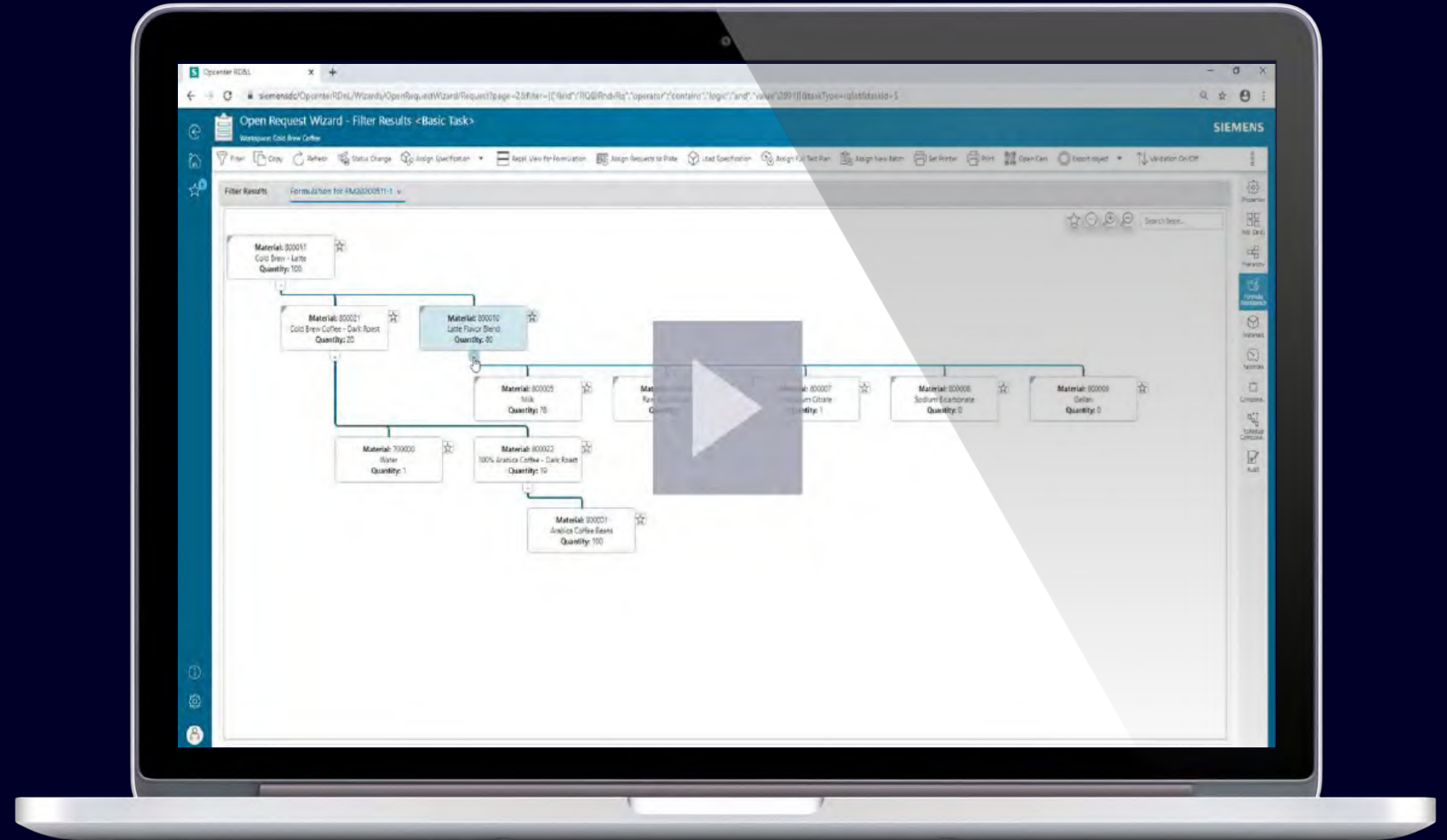


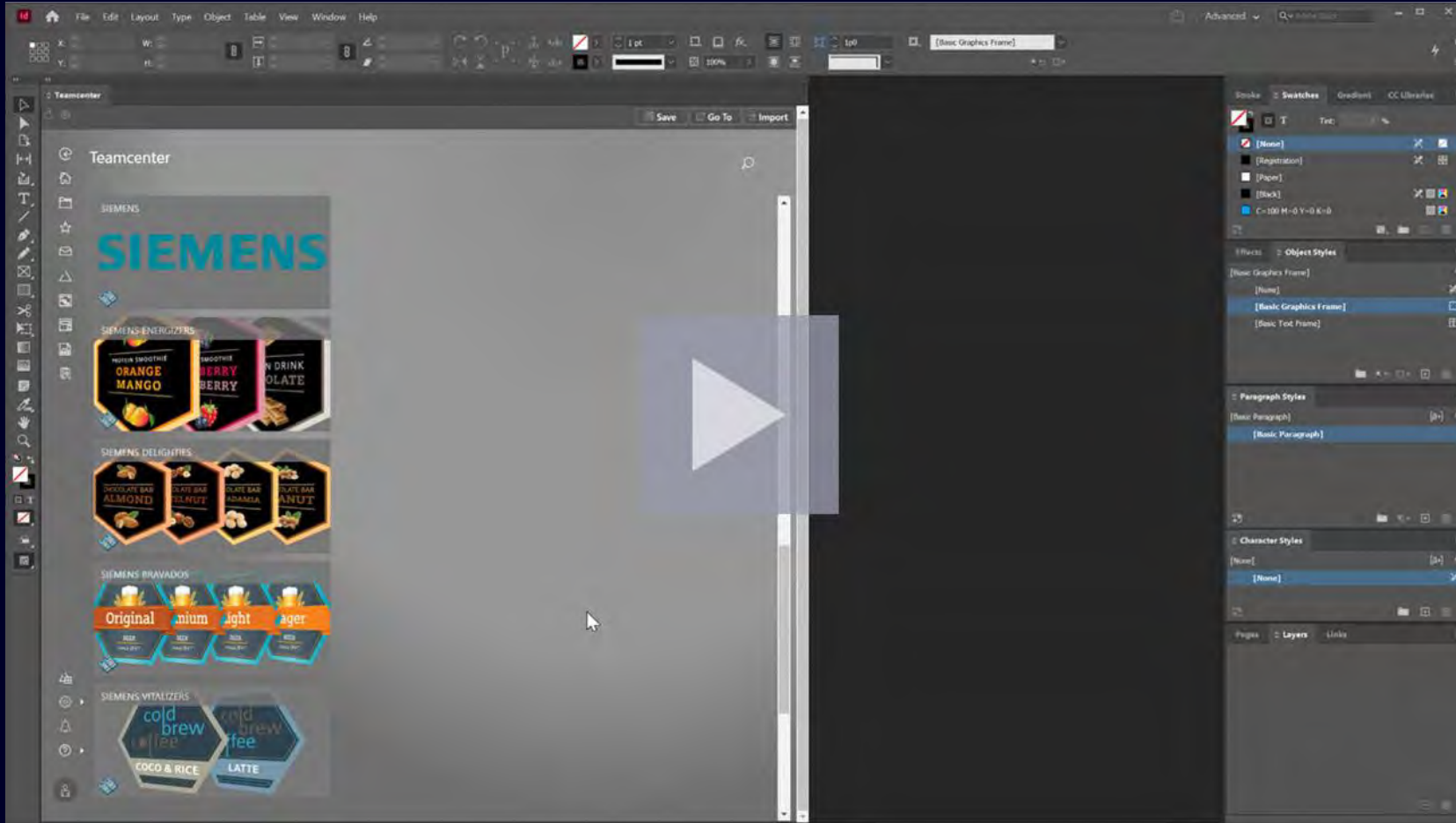


# Comprehensive digital specification

## Design and optimize the formula

- Manage all product specifications: regulatory, legal, quality, logistical, nutritional, suppliers, environmental, formula, process, ...
- Generic and/or Plant Specific
- Template based including calculations & validations
- Flexible and configurable, in a controlled way





## Smart Product and Process Design

Artwork and Labeling

# Label design within market-leading artwork tools

Seamless integration of label design with engineering data management in the Collaboration Platform to allow immediate data exchange across disciplines and ensure data accuracy for every label.

**Teamcenter, Adobe CC Extension for Photoshop Illustrator and InDesign**

Formula Design

Laboratory Quality Control

Package Design

Artwork and Labeling

Recipe Planning

Recipe Simulation

Packaging Process Planning

Packaging Process Simulation





The screenshot displays the gPROMS FormulatedProducts 1.6.1 software interface. The main window shows a process flow diagram for a pre-mixer PTM module. The diagram includes four inlet feeds: 'Process\_water\_addition', 'Sugar', 'Coconut\_and\_rice', and 'Milk\_powder', all feeding into a 'Pre\_mixing\_tank'. The tank has a 'Blank\_outlet'. The simulation duration is set to 108. Below the diagram are three graphs: 'Phase holdup' showing holdup vs. time for Process Water, Coconut & Rice, and Sugar; 'Flavour holdup' showing distribution rate vs. time for Sugar and Coconut & Rice; and 'Pre-mixing Tank Temperature' showing temperature vs. time. The software interface includes a menu bar, a toolbar, a search bar, and a palette on the right with various simulation components like Reactors, Fluid Phase Separators, and Granulators.

## Smart Product and Process Design

Recipe Simulation (2/2)

# Optimize recipe and operating setpoints

Virtual validation of manufacturability and optimization of recipe using multiphysics simulation of plant-specific equipment.

Simcenter STAR-CCM+, gPROMS Formulated Products

Formula Design

Laboratory Quality Control

Package Design

Artwork and Labeling

Recipe Planning

Recipe Simulation

Packaging Process Planning

Packaging Process Simulation

# Smart Product and Process Design



## Optimize packaging process planning with simulation

### Challenge

- Create a site-specific manufacturing plan
- Make sure that manufacturing processes (filling and packaging in this example) are well defined

### Solution

Teamcenter manufacturing Easy plan helps to define the manufacturing process (filling and packaging in this case) as well as all ergonomics and work instructions operations for workers.

### Value

- Standardized method to define the filling and packaging processes based on plant-specific capabilities and create straightforward EWI (Electronic Work instructions)
- Bridge the gap between R&D and manufacturing to ensure rapid scale-up
- Validation of manufacturability and optimization of filling and packaging processes using multiphysics simulation of plant-specific equipment and personnel

### Products and services

- Teamcenter manufacturing Easyplan
- Tecnomatix process simulate

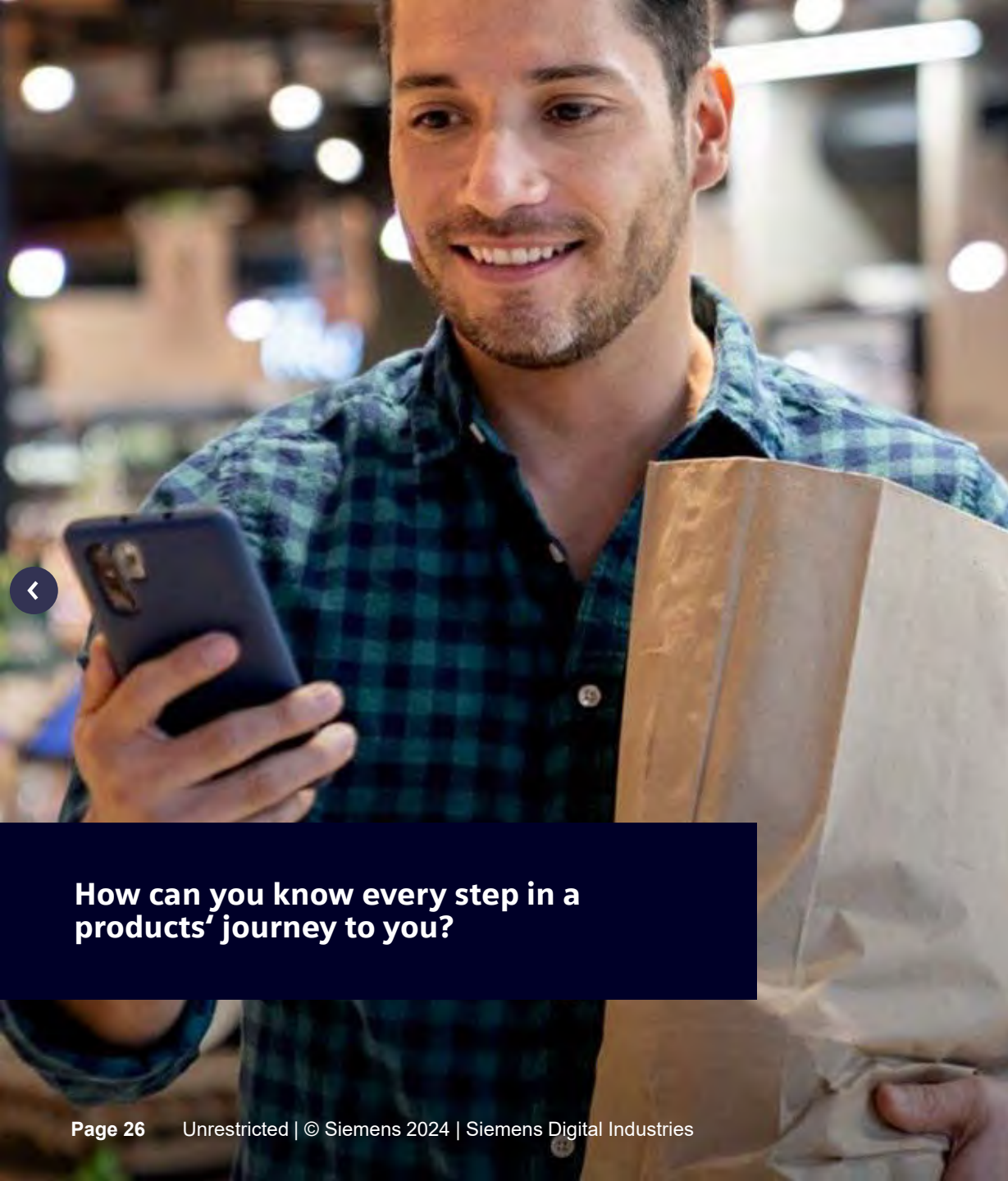
Formula design

Package design

Packaging process planning and simulation

Recipe planning and simulation





**How can you know every step in a products' journey to you?**

# Traceability and Lifecycle Intelligence

Supply chain

## Manufacturing intelligence to solve production downtimes

Fix plant problems as quickly as possible. Monitor, collect, analyze, and use manufacturing data across all systems to make decisions faster and keep your business running smoothly. Use data simulations and analyses to predict problems and solve them before they happen

## Product performance intelligence to transform the customer experience

Understand more about your product use and performance using the Internet of Things and connected devices

## Trusted traceability for increased brand loyalty

Give a clear view of a product's journey and lifecycle, from the materials used and their origin to its production and launch on the market. This, helps consumers have more faith in the supply chain and shows them that products are made safely throughout the whole lifecycle

< Overview

Use cases >



File Home Debugger Window Edit View Video Find a Command

Import Graphics Exchange Graphics Export Scene Print Scene

Graphic Structure Optimize Graphic Group Ungroup

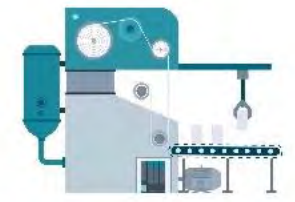
Insert Shape: Cuboid, Cylinder, Cone Frustum, Sphere, Textured Plate, Text

3D Animatable Object Create Object

Show Manipulators Hide Manipulators to Grid Miscellaneous

Align to Grid Snap to Grid Snap to Objects Options

Lock Structure Plugins



Production



**SIEMENS BLOCKCHAIN**

Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.1	Humidity: 71.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.6	Humidity: 61.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 5.007
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.8	Humidity: 63.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.8	Humidity: 71.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.1	Humidity: 61.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.1	Humidity: 71.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.1	Humidity: 61.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011
Name: [unreadable]	Longitude: [unreadable]	Latitude: [unreadable]	Temperature: 11.1	Humidity: 71.8	PartHum: [unreadable]	CurrentOwner: [unreadable]	StartTime: [unreadable]	YieldSmokingTime: [unreadable]	Yield: 0.011



Configure BC

Configure Quality

Product Overview / Check serial number

Traceability

Product Summary

PotatoChips

SHOW DETAIL



Hannover - Supermarket 2

ExpirationDate:  
01/10/2020

? Is this product legit?

PotatoChips

SHOW DETAIL

? Are there any quality violations?

PotatoChips - One violation

SHOW DETAIL

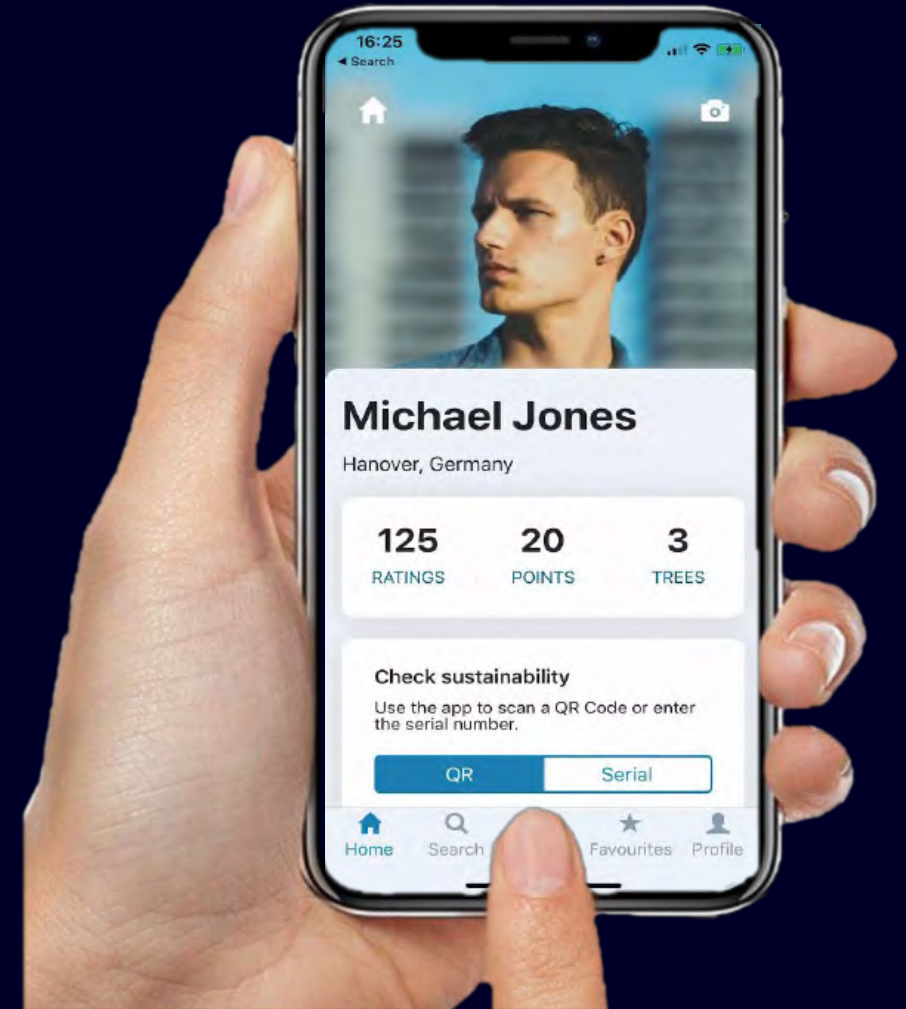


Scan me

## Solution

# Linking information to each item sold

- Capture and access IOT Data
- Full traceability of product / change of ownership
- Find quality violations during the process
- Visibility across the supply chain
- Genuine origin and assuring product safety





# Smart Manufacturing for Food and Beverage

Malting and brewing, filling and packaging

## Agile manufacturing engineering

Accelerate the design process: adapt factories rapidly while incurring the most negligible costs possible to commission and simulate new machines into your lines and ensure you have the suitable production capacity to meet demand

## Flexible and predictable manufacturing

Manage production complexity: quickly reconfigure production lines and operate them flawlessly to meet changing demand, to produce individualized products in any lot size while being efficient and profitable

## Optimized, sustainable operations

Leverage sustainable practices: Leveraging the potential of the Internet of Things (IoT), machine learning, and analytics achieves more optimized operations and greater sustainability progress

< Overview

Use cases >

How do you manufacture “lot size X” while maximizing your production efficiency?

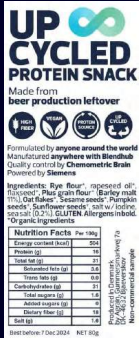


Food and beverage manufacturers need to think of upcycling as something beyond just sending for waste to become feed or fuel and that's it – they need to start thinking about maximizing the value that can be gotten from existing operations.

Florence Leong,  
Founder and CEO, KosmodeHealth

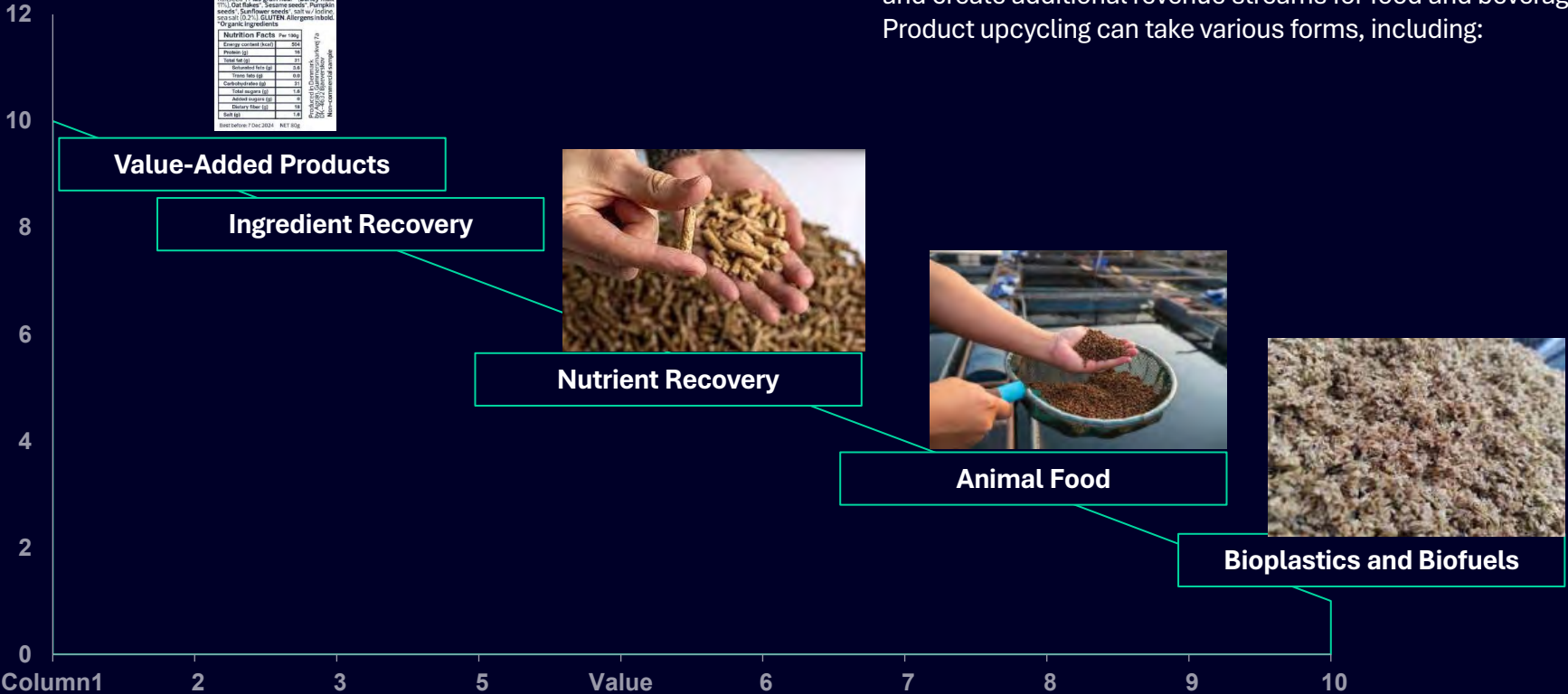


# Upcycling products, a new road to sustainability



In the food and beverage industry, product upcycling refers to the process of transforming food waste or by-products into new, higher-value products or ingredients.

This approach aims to minimize waste, reduce environmental impact, and create additional revenue streams for food and beverage companies. Product upcycling can take various forms, including:

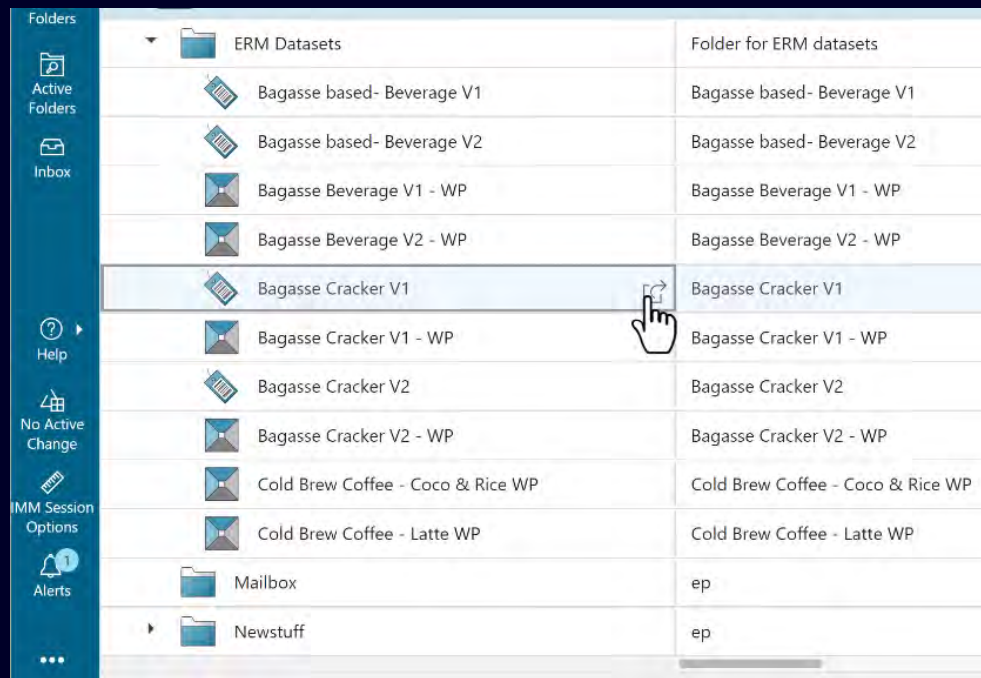


# What are we doing?

## How do you?

Try new products, from idea to market (digital recipe to final product)  
Check the manufacturing feasibility.

## Running new recipes in the Industrial Metaverse



Folder Name	Description
ERM Datasets	Folder for ERM datasets
Bagasse based- Beverage V1	Bagasse based- Beverage V1
Bagasse based- Beverage V2	Bagasse based- Beverage V2
Bagasse Beverage V1 - WP	Bagasse Beverage V1 - WP
Bagasse Beverage V2 - WP	Bagasse Beverage V2 - WP
Bagasse Cracker V1	Bagasse Cracker V1
Bagasse Cracker V1 - WP	Bagasse Cracker V1 - WP
Bagasse Cracker V2	Bagasse Cracker V2
Bagasse Cracker V2 - WP	Bagasse Cracker V2 - WP
Cold Brew Coffee - Coco & Rice WP	Cold Brew Coffee - Coco & Rice WP
Cold Brew Coffee - Latte WP	Cold Brew Coffee - Latte WP
Mailbox	ep
Newstuff	ep





# Upcycling process demonstration, how does this work?



**UP CYCLED PROTEIN SNACK**  
 Made from beer production leftover  
 Formulated by anyone around the world  
 Manufactured anywhere with Blendhub  
 Quality control by Chemometric Brain  
 Powered by Siemens

Ingredients: Rye flour\*, rapeseed oil\*, (33%), Plus grain flour\* (Barley malt 11%), Oat flakes\*, Sesame seeds\*, Pumpkin seeds\*, Sunflower seeds\*, salt w/ iodine sea salt (0.2%), GLUTEN Allergens in bold, \*Organic Ingredients

Nutrition Facts per 100g	
Energy content (kcal)	224
Protein (g)	16
Total fat (g)	27
Saturated fat (g)	2.1
Trans fats (g)	0.0
Carbohydrates (g)	37
Total sugars (g)	1.4
Added sugars (g)	0
Dietary fiber (g)	13
Salt (g)	1.4

Produced in Germany, 100% vegetarian  
 © 2024 Blendhub  
 Best before 7 Dec 2024, NET 100g



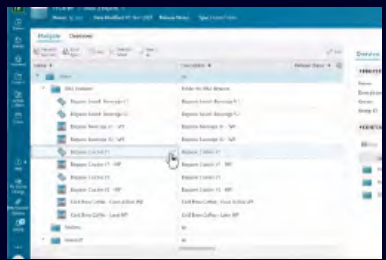
4. Grinded



3. Dried



2. Brewing Bagasse



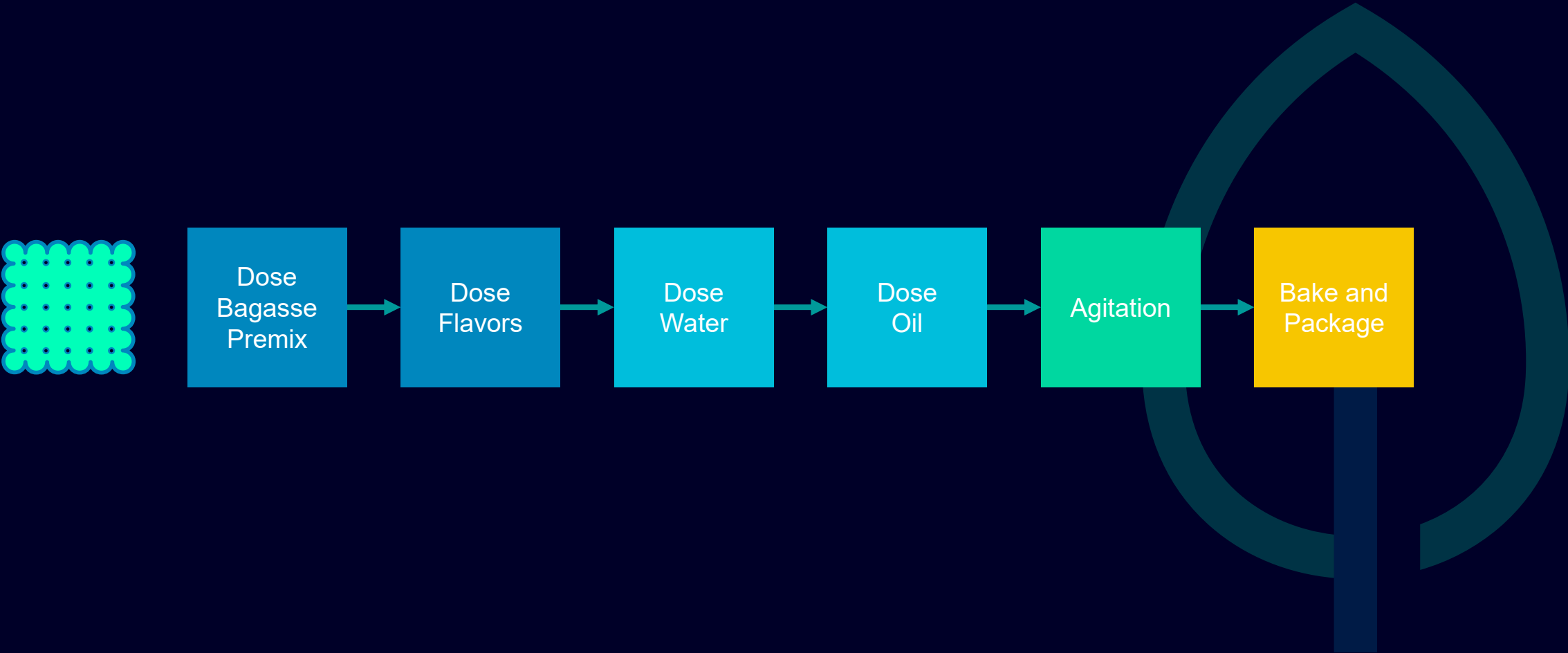
1. New recipes

5. High protein flour pre-mix

6. Siemens Flexible factory

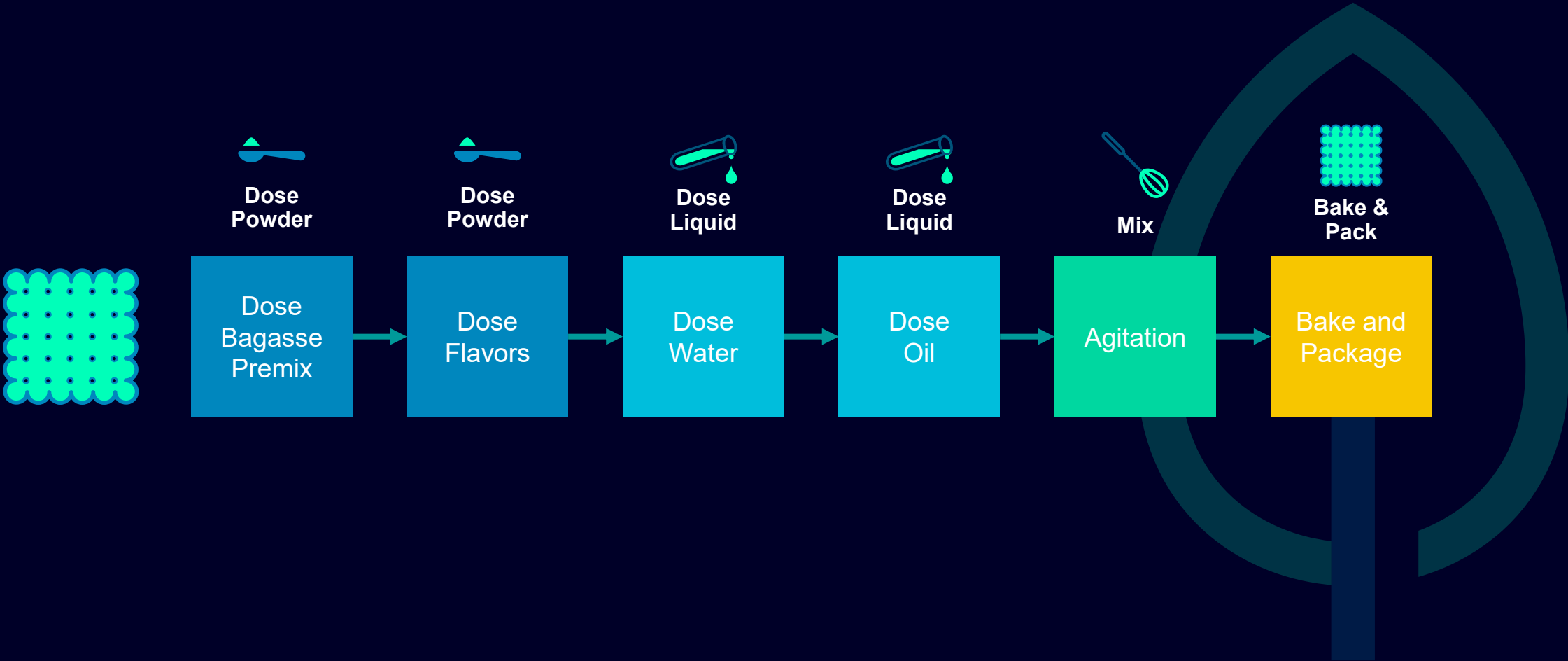
7. Value-Added Products

# Recipes - Bagasse based

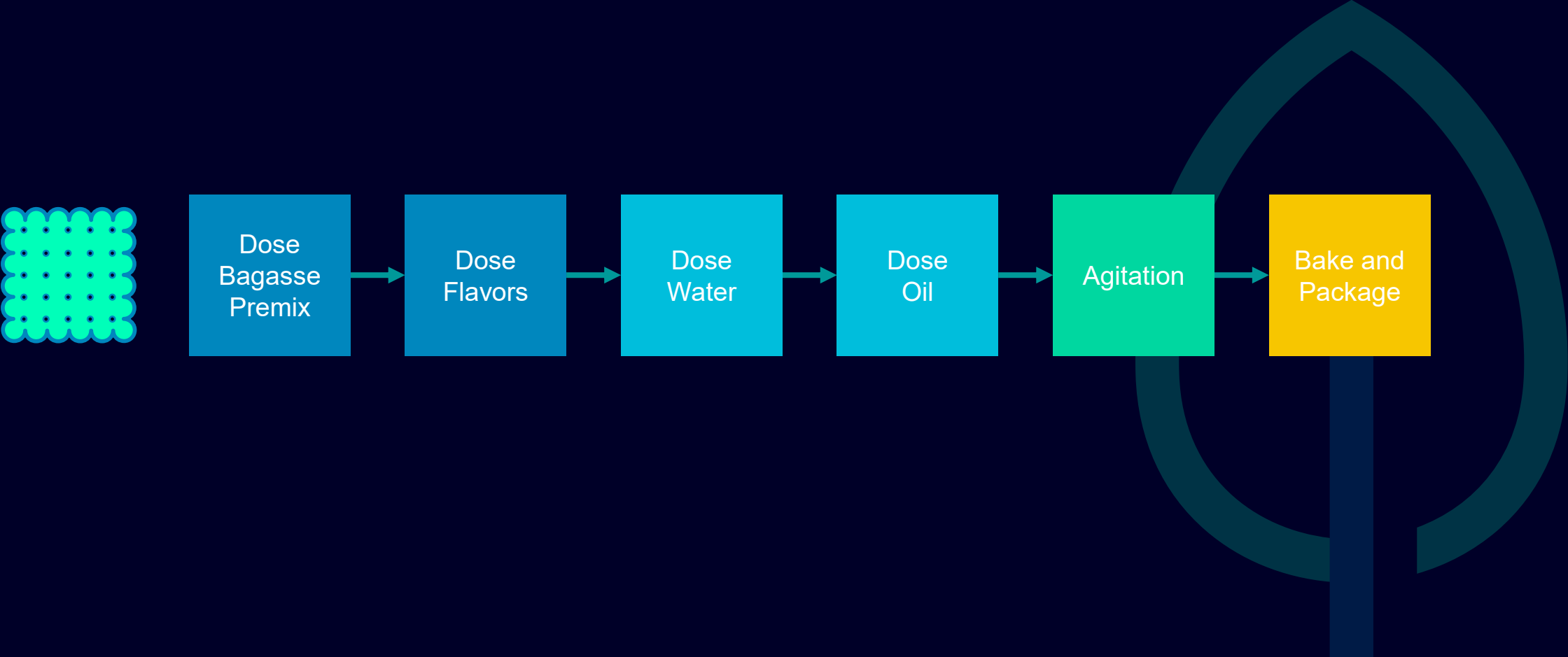




# Recipes - Bagasse based

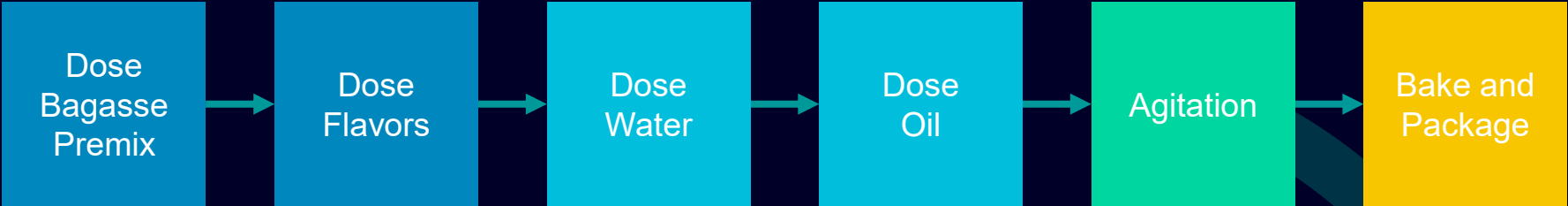
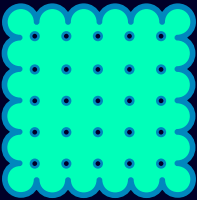


# Recipes - Bagasse based





# Blendhub PPB – Prepares the Cracker Pre-Mix



Material	kg
Bagasse premix	10

Material	kg
Sea Salt	0.2
Sunflower S.	0.03
Sesame S.	0.04
Pumpkin S.	0.26

Material	kg
Water	7.27

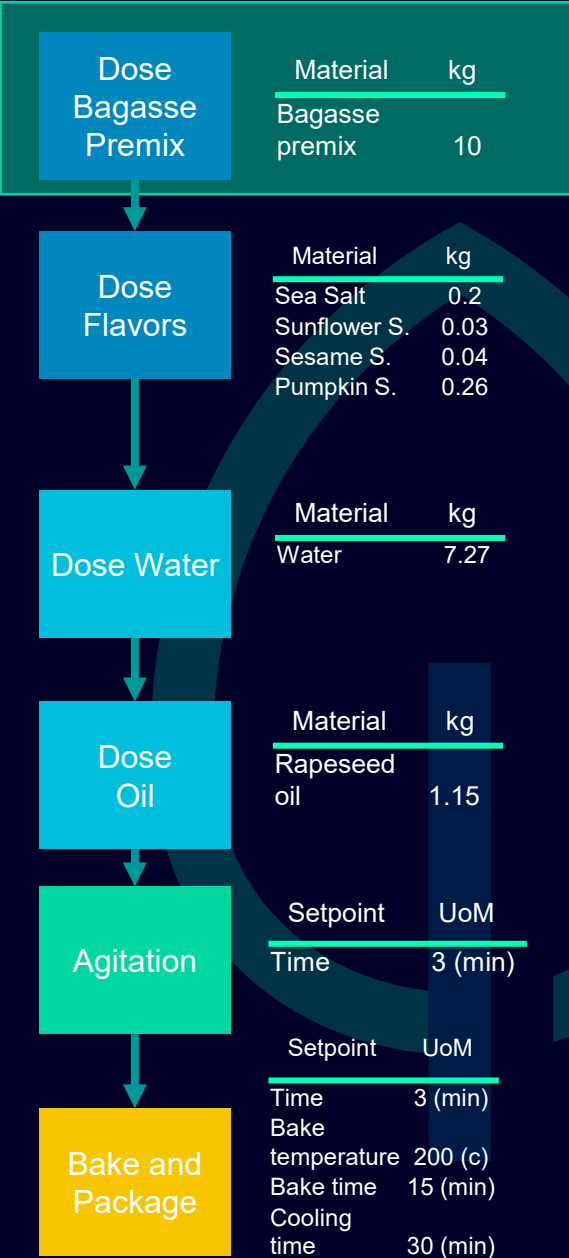
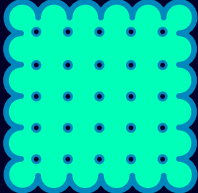
Material	kg
Rapeseed oil	1.15

Setpoint	UoM
Time	3 (min)

Setpoint	UoM
Time	3 (min)
Bake temperature	200 (c)
Bake time	15 (min)
Cooling time	30 (min)
Crackers pack	5 ea
Pack SKU	xyx (ID)

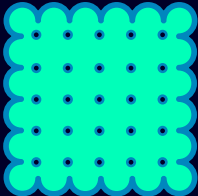


# Blendhub – Loading the Premix





# Cracker – Microdosing



Dose Bagasse Premix	
Material	kg
Bagasse premix	10

Dose Flavors	
Material	kg
Sea Salt	0.2
Sunflower S.	0.03
Sesame S.	0.04
Pumpkin S.	0.26

Dose Water	
Material	kg
Water	7.27

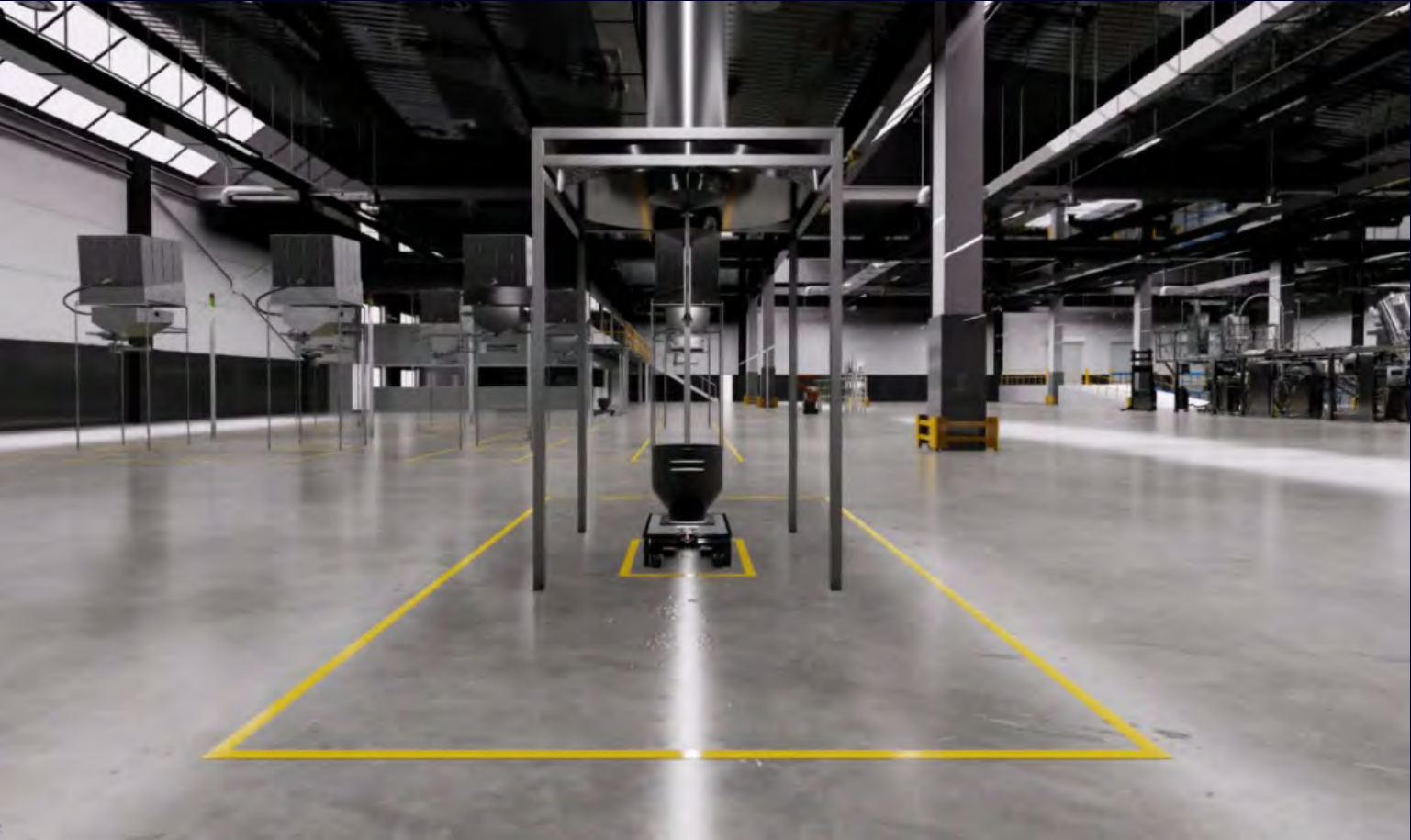
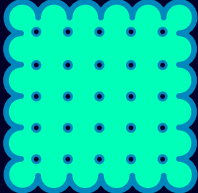
Dose Oil	
Material	kg
Rapeseed oil	1.15

Agitation	
Setpoint	UoM
Time	3 (min)

Bake and Package	
Setpoint	UoM
Time	3 (min)
Bake temperature	200 (c)
Bake time	15 (min)
Cooling time	30 (min)

Crackers pack	5 ea
Pack SKU	xyx (ID)

# Cracker – adding liquids



Dose Bagasse Premix	
Material	kg
Bagasse premix	10

Dose Flavors	
Material	kg
Sea Salt	0.2
Sunflower S.	0.03
Sesame S.	0.04
Pumpkin S.	0.26

Dose Water	
Material	kg
Water	7.27

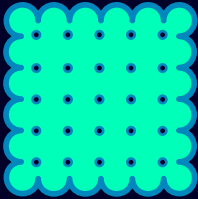
Dose Oil	
Material	kg
Rapeseed oil	1.15

Agitation	
Setpoint	UoM
Time	3 (min)

Bake and Package	
Setpoint	UoM
Time	3 (min)
Bake temperature	200 (c)
Bake time	15 (min)
Cooling time	30 (min)
Crackers pack	5 ea
Pack SKU	xyx (ID)



# Cracker – Mixing



Dose  
Bagasse  
Premix

Material	kg
Bagasse premix	10

Dose  
Flavors

Material	kg
Sea Salt	0.2
Sunflower S.	0.03
Sesame S.	0.04
Pumpkin S.	0.26

Dose  
Water

Material	kg
Water	7.27

Dose  
Oil

Material	kg
Rapeseed oil	1.15

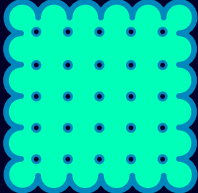
Agitation

Setpoint	UoM
Time	3 (min)

Bake and  
Package

Setpoint	UoM
Time	3 (min)
Bake temperature	200 (c)
Bake time	15 (min)
Cooling time	30 (min)
Crackers pack	5 ea
Pack SKU	xyx (ID)

# Cracker – Baking and Packaging



Dose Bagasse Premix	
Material	kg
Bagasse premix	10

Dose Flavors	
Material	kg
Sea Salt	0.2
Sunflower S.	0.03
Sesame S.	0.04
Pumpkin S.	0.26

Dose Water	
Material	kg
Water	7.27

Dose Oil	
Material	kg
Olive oil	1.15

Agitation	
Setpoint	UoM
Time	3 (min)

Bake and Package	
Setpoint	UoM
Time	3 (min)
Bake temperature	200 (c)
Bake time	15 (min)
Cooling time	30 (min)
Crackers pack	5 ea
Pack SKU	xyx (ID)