



# EXISTCO PLANT CONTROL SYSTEM



## TRANSFORM YOUR BAKERY OPERATIONS

For over 20 years, ExPCS has empowered food manufacturers to streamline operations, boost quality, and achieve true end-to-end control. Now, bakeries of all sizes can benefit from a system designed to meet the unique challenges of modern baking—combining production, inventory, traceability, and quality assurance in one powerful platform.



## WHY CHOOSE EXPCS?

- ✓ Trusted by leading food manufacturers
- ✓ Designed for single-site and multi-site bakeries
- ✓ Scalable, flexible, and future-ready



**We solve key industry challenges such as; traceability, waste reduction, recipe confidentiality, and consistent product quality.**

# SOLVING BAKERY INDUSTRY CHALLENGES

Running a successful bakery means juggling production, compliance, quality, and customer demands. ExPCS is built to help bakeries thrive by addressing these key needs:

## **End-to-End Traceability & Compliance**

- ✓ Track every ingredient and finished product for full visibility
- ✓ Capture batch and expiry dates, allergens, and country of origin
- ✓ Support for SQF, BRC, FSMA, GFSI, and HACCP programs

## **Reduction in Waste**

- ✓ Optimise batching and production planning to minimise scrap
- ✓ Real-time yield and costing analysis to reduce inefficiencies

## **Specification & Recipe Confidentiality**

- ✓ Secure recipe and formulation management with controlled access
- ✓ Protect proprietary specifications while enabling accurate production

# SOLVING BAKERY INDUSTRY CHALLENGES CONT.

## Improved Product Quality & Consistency

- ✓ Standardise processes for consistent results across batches
- ✓ Integrated QA checks and audit trails for continuous improvement

## Inventory & Warehouse Management

- ✓ Live inventory tracking by quantity, weight, and serial number
- ✓ Support for random, fixed, or no weight products
- ✓ Efficient stock taking, pallet management, and inventory transfers

## Mobility & Flexibility

- ✓ Native apps for Android and Windows mobile devices
- ✓ Offline mode for uninterrupted operations
- ✓ In-field transactions for order picking, goods receipt, and more



# EDITIONS & FEATURES FOR EVERY BAKERY

## Choose the Right ExPCS Edition for Your Bakery

Whether you're a boutique bakery or a large-scale manufacturer, ExPCS offers an edition to fit your needs:

### Essential Edition

- ✓ Perfect for small, single-site bakeries
- ✓ Standard features for inventory, manufacturing, shipping, and receiving
- ✓ Solves batching and inventory challenges

### Growth Edition

- ✓ Advanced features for larger bakeries
- ✓ Enhanced warehouse management and production tools

### Enterprise Edition

- ✓ For multi-site or high-volume bakeries
- ✓ Unlimited hardware support and real-time ERP/accounting integration

Feature Highlights	Essential	Growth	Enterprise
Production Planning	✓	✓	✓
Recipe Management	✓	✓	✓
Batch & Yield Costing	✓	✓	✓
Multi-Site Operation		✓	✓
Advanced QA & Reporting		✓	✓
ERP Integration			✓
Unlimited Hardware			✓



# WHY BAKERIES CHOOSE EXPCS?

At Existco, our motto is **“Customers for Life”**—not because you have to stay, but because you’ll want to. We’re committed to delivering continuous value, innovation, and support, making ExPCS the last system your bakery will ever need.

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## Client Testimonial



“The team at Existco, especially Eli, are so great to work with for all of my problem solving, trouble shooting, and feature development needs. They really aim to understand how our company operates to be able to recommend the most efficient way to use the software. Feels like they're a part of our team even though they live several states away!”

RACHEL G.

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## Ready to transform your bakery?

Contact us today to schedule a free demo and see how ExPCS can revolutionise your operations.



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**ExPCS: Existco Plant Control System—empowering bakeries for today and tomorrow.**