

A NEW GLOBAL PLAYER ON THE ICE CREAM HORIZON

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ZEUS® TIME & ATTENDANCE, ACCESS CONTROL AND WEBWORKFLOW AT R&R ICE CREAM DEUTSCHLAND GMBH, OSNABRÜCK

Nestle and R&R have finalised the formation of Froneri following the successful licensing procedures, this is a new joint venture in the food manufacturing range of ice cream, frozen food and refrigerated dairy products. With a turnover of 2.6 billion Euros, Froneri will operate with 15,000 employees in 22 countries around the world. The expected growth dynamic was the starting point for the introduction of ZEUS[®] Time & Attendance and ZEUS[®] Access Control.

Finding the ISGUS solution ZEUS®

Contact was initially established between the R&R IT department and ISGUS (Osnabrück subsidiary) in 2013. Their previous system had been used for 11 years at this time and the associated hardware from another supplier for almost 20 years. It was no surprise therefore that

there were occasional system failures. This was followed by a phase of creative improvisation, in which R&R sought to maintain a certain level of Time Recording and Access Control unsuccessfully. As a result of this they decided: from now on they wanted a one-stop provider, i.e. software, hardware and support from a single source.

ISGUS-Partner Hansalog:

Since 2009 there has been a close cooperation with the payroll provider Hansalog GmbH & Co. KG based in Ankum and the ISGUS Vertriebs GmbH in Osnabrück. Customers benefit from a proven interface between payroll and Time Recording.



"The idea to consider the ISGUS Vertriebs GmbH product portfolio came from Hansalog, the provider of our payroll system, because of this introduction contact with ISGUS was established. It was extremely providential that ISGUS offered both, attractive price performance and consistently solid support because of the close proximity to ISGUS Osnabrück subsidiary. We have the experienced and dedicated support of Mr. Schameitat and can rely on ISGUS technicians at any given time", says Siegfried Rodefeld, head of human resources. It was also beneficial that they were able to visit Schne-frost in Löningen as a reference site from the food manufacturing industry operating under similar conditions.

Implementation throughout continuous production

The introduction of ZEUS[®] Time Recording and Access Control would normally take place during an annual shut down. R&R would aim to implement something like this during their Autumn break. However, because of the late "Indian Summer" throughout October of 2016, production continued because of the ongoing demand for ice cream. All access terminals were installed during the first week of October during normal production operations.

"In the first week of October, we installed all the hardware: 45 Access Terminals and 10 Time Recording Terminals, so "hats off" to the ISGUS technicians who bravely took on the challenge to complete this mammoth task" says Siegfried Rodefeld talking about the on-site cooperation as well as



the initial consultation and any issues arising. In spring 2017, a ZEUS[®] WebWorkflow terminal will also be added, when production staff will then be able to view their working time paperless accounts and make online holiday requests.

24 hours in a 3-shift operation

For R&R, work is carried out in a 3-shift operation from Monday to Friday. Applied shifts are early, late and night, i.e. around the clock. Each season's business is and has to be very flexible. This is why there may also be Saturday shifts from January to July during order peaks, and production may even continue throughout on Sundays. R&R employs 80 working time patterns for 500 permanent employees and 300 temporary employees. 320 employees are active in production, 50 in logistics, 45 in technology and 85 in administration and sales. Absences and surcharges are transferred from ZEUS® Time Recording to the payroll program Hansalog. There are two payroll runs: employees paid at the end of the month, salaried employees follow on the 5th of the month.

IFS Higher Level certified

For food manufacturers, an international certification of product and food safety is essential today: from product purity to batch traceability. The IFS (International Featured Standards) food certification is the standard that protects the food chain with regular audits, therefore contributing importantly to consumer protection. "ZEUS[®] Access Control with an ISGUS terminal at the entrance gate is the first step towards food protection, only authorized personnel can gain entry to the premises. The whole area is fenced", says head of human resources Siegfried Rodefeld, describing just one of the numerous aspects of product safety. The processes are carried out according to IFS and are audited annually, R&R is IFS Higher Level certified. Further audits are imposed by the customer. An unannounced audit can occur, for example an environmental health and social audit, where questions concerning operational or corporate ethics are scrutinized over a two day period: encompassing employment contracts, remuneration, working hours through to working conditions.

ZEUS[®] WebWorkflow step by step

"The next step for us is the introduction of the WebWorkflow. First, for employees with their own PC, then we will select a department from within the commercial area, when we will then commence with an initial trial. If this works well, we will make the paperless administration of working hour accounts accessible to all employees with a central WebWorkflow terminal in the cafeteria", Siegfried Rodefeld concludes with an outlook on 2017.





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