



KLEANZ vs. SAP

| Features | KLEANZ | SAP |
|--|--------|-----|
| Critical Control Points The basis of HACCP and HARCP food safety programs | √ | X |
| Self Audits Required by FSMA, GFSI, ISO and all major regulations and standards | √ | X |
| CAPA (Correction Action and Preventive Action) Documentation Required by FSMA, GSFI, ISO, and all major regulations and standards | √ | X |
| Corrective Actions Request Tracking Tracked for specific Food Safety needs (including by FSMA Zone, AIB Category, Audit Source, etc.) | √ | √* |
| Continuous Improvement via trending Use Dashboards, Automated Reporting, and Information from multiples sources to optimize Food Safety and Sanitaion Management | √ | X |
| Root Cause Analysis Tools A critical requirement of a Food Safety plan to be utilized while performing Corrective Actions | √ | X |
| Resource Management Planning and scheduling manpower and material requirements | √ | X |
| Resource Optimization Managing your Food Safety for efficiency | √ | X |
| Task Scheduling Must be managed for Food Safety cycles | √ | √** |
| Verification & Validation of Sanitation Tasks Required by FSMA, GFSI, ISO and all major regulations and standards | √ | X |
| User Friendly Save man hours during operation | √ | X |
| Paperless Operation Simplify audits and inspections | √ | X |
| Designed for Food and Beverage Manufacturers Created by Food Industry Experts | √ | X |

* - SAP uses Maintenance Work Orders to track C.A.R.s

** - SAP is optimized for maintenance - requires tasks to remain open (resulting in a lack of appropriate Food Safety Records)

THE COST OF A RECALL

When the Grocery Manufacturers Association surveyed three dozen international companies in 2011, more than half reported being impacted by a food recall during the previous five years. Eighteen percent of those said the hit from the recall and lost sales was between \$30 million and \$99 million; 5% said the financial impact was \$100 million or more. The long-term reputational damage to companies and brands can have an even steeper price tag. As Food Safety regulations become more complex, recalls increase in both number and severity.

NEW REGULATIONS

In order to properly prepare for the new compliance requirements of the Food Safety Modernization Act it is important to have a partner who is up to date on all industry and government standards.

SAP

SAP is the number one ERP system on the market. It includes a maintenance management module that was designed generically to work across all manufacturing and service industries for equipment maintenance. However, SAP does not satisfy the needs of Food and Beverage Manufacturers – it lacks the specific data collection, reporting, and functionality required for Food Safety Compliance and Sanitation Management.

KLEANZ

KLEANZ is the only Food Safety Compliance and Sanitation Management solution designed by food industry experts. KLEANZ includes the key Food Safety features that mitigate risk, drive continuous improvement, and manage resources while adhering to all compliance requirements. In addition, KLEANZ can interface with SAP, timekeeping, and IIoT systems.