



Analysis and Improvement of Production Planning Processes in a Food Factory

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Abstract

Demand forecasting and production planning are the main planning issues in industry. Poor forecasting and ineffective production planning procedures result in either excess inventories or unmet demand. In either case company faces with excessive losses. Over the past century, scientific management principles have been highly developed and can be used to solve these problems. However, many companies either lack engineering and management knowledge in this respect or are careless in applying already available forecasting and planning tools. This study presents a case application which illustrates the use of available management tools and shows how a significant amount of cost savings can be achieved by just applying basic tools and procedures. The paper can be useful for practicing engineers and production planning managers in future applications.

Keywords: Forecasting, production planning, EOQ, inventory management, safety stocks, food production.

Bir Gıda Fabrikasında Üretim Planlama Süreçlerinin Analizi ve İyileştirilmesi

Öz

Talep tahmini ve üretim planlaması, endüstrideki ana planlama konularıdır. Yetersiz tahmin ve etkisiz üretim planlama prosedürleri, ya fazla stokla ya da karşılanmayan taleple sonuçlanır. Her iki durumda da şirket aşırı kayıplarla karşı karşıyadır. Geçen yüzyılda, bilimsel yönetim ilkeleri oldukça gelişmiş olup, bu sorunları çözmek için kullanılabilir. Ancak, birçok şirket bu konuda ya mühendislik ve yönetim bilgisinden yoksundur ya da halihazırda mevcut olan tahmin ve planlama araçlarını uygulamada dikkatsizdir. Bu çalışma, mevcut yönetim araçlarının kullanımını gösteren ve sadece temel araç ve prosedürleri uygulayarak önemli miktarda maliyet tasarrufunun nasıl sağlanabileceğini gösteren bir vaka uygulaması sunmaktadır. Bu makale, gelecekteki uygulamalarda mühendisler ve üretim planlama yöneticileri için yararlı olabilir.

Anahtar Kelimeler: Tahmin, üretim planlama, EOQ, EPQ, envanter yönetimi, gıda üretimi.

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1. Introduction

Companies usually face problems in the planning and control process for raw material, production, and final products. Timely supply and storage of raw material is essential for the continuity of the production; the production department has to make right plans to meet the demand for the final products on time; and the right amount of final product inventories must be held in order to avoid delays in meeting customer demand due to production fluctuations and uncertainties. While control mechanism in a company assures if the plans are being implemented right and the operations are carried out as planned, planning is the most important activity in any industrial setting. In order to make right plans, data and information related to the operational activities must be collected and analyzed. One of the procedures that is utilized by all manufacturing companies is forecasting or predicting the requirements in the future. However, uncertainty and related risks are the most important factors that complicate the decision-making process for managers. Mozelewski and Scheller (2021) stated that forecasts support decision makers in taking right decisions while making plans, preparing for future conditions and using resources in the most effective way. Yenradeea, et al. (2001) presented a demand forecasting and production planning model and analysis for a pressure container factory, where the demand patterns of individual product groups were highly seasonal. Amare, et al. (2021) discussed the forecasting, production planning, and productivity improvement issues for a pulp and paper manufacturing company. The goal of their work was to discover the problems that lead to poor company production planning and control systems. Methods were used to gather and interpret data by observations, which resulted in an in productivity and efficiency in the manufacturing system. Jaipuria and Mahapatra (2014) made a demand forecast with data from three different sectors (automotive, cement, and steel) to make an accurate demand forecast in an uncertain environment and at the same time reduce the bullwhip effect caused by demand variability. Kandananond (2012) forecasted the demand of daily consumer products and Murphy et al. (2014) made a demand forecast of the raw milk production farm using a 3-year data set.

McGarrie (1998) describes the development and application of a production planning framework for small manufacturing companies. The framework has been validated in ten small manufacturing companies in the UK. Rianthong et. al. (2019) presented an aggregate production planning case study in a small-sized company. Savsar and Abdulmalek (2008) developed a model for a pull-push assembly system to minimize inventory and demand delay costs by using simulation techniques. Savsar (2017) studied a food processing assembly system and presented a procedure to improve system efficiency and productivity.

The inventory management system provides information to efficiently manage material flow, use equipment effectively, and communicate with customers. It ensures that stocks are kept at desired levels. Wei et al. (2013) studied the stability and bullwhip effect of a production and inventory control system.

According to Shin et al. (2015), inventory management is the technique of managing, controlling, and improving the stock levels of raw materials, semi-finished products, and finished goods so that regular sourcing can be obtained at minimum cost. Ensuring appropriate stock levels is an important issue in the performance of firms. Appropriate stock levels depend on the production schedule as a managerial response to market demand. Excess inventories increase costs, while stock shortages can cause lost sales. It can also be reflected in the efficiency of the company with efficient stock management, lower storage costs, and greater customer loyalty.

Forecasting and production inventory planning are very much related subjects. Research in these directions is countless. Every year thousands of research papers are being published in these areas. However, most of the papers are theoretical and their applications are rather limited. In this paper we present a case application of both demand forecasting and production planning for a company. Several basic procedures, which could be very useful for production and planning engineers, have been applied to case problems and the results are presented.

2. Analysis of the Production and Inventory System

The Canned Food Company considered in this study produces a variety of canned foods based on demand. The lead time between placing an order and receiving it is 21 days. This period is set to ensure the availability of the relevant raw materials. In addition to its factory, the company has a warehouse in another location for packing material, as well as a warehouse for exported goods located near the port. The factory has three raw material inventories. One is for labels (including can labels and special offers labels), spices inventory (for example, sugar and salt) and can plant inventory (such as copper wires and glue). The final product inventory has a capacity of 100,000 cans. Figure 1 shows the material flow structure for the company inventories. Main problems faced by the company related to production, inventory, and material flow in general are listed below.

1. The company cannot meet the demand on time due to poor production plans.
2. Some processes take longer due to poor planning.
3. Excessive inventory is held in the system.
4. Lead time is relatively long for the final product.

The following procedure was used to solve the problems company was facing:

5. 1. Demand was forecasted for all 27 types of goods produced using past data.
6. 2. Production capacity was estimated to determine if demand could be covered.
7. 3. Inventory and production plans developed for raw material and finished products.

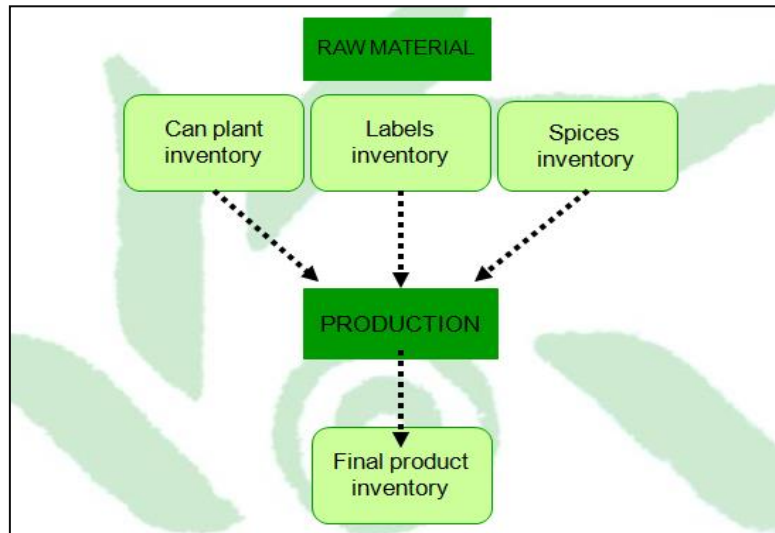


Figure 1. Inventory flow in the factory.

The following step by step methodology was used for solution of the problems:

1. Data was collected for the past three years for all goods.
2. Forecasting methods were applied to determine the demand for the next year.
3. Best forecasting method was selected based on forecasting errors.
4. Current inventory system and order quantities for raw material were analyzed based on forecasted demand.
5. Inventory models were used to determine optimum order quantities, which were compared to current system.
6. Current production plan and lot sizes were analyzed.
7. Production planning models were applied to determined optimum lot sizes.
8. Production capacity was checked if it was matched with the plan.
9. Capacity was adjusted according to the demand.
10. Service level calculations were made to determine safety stocks.

3. Demand Forecasting for the Canned Food

Demand forecasting is the activity of estimating the demand of products that consumers will purchase in the future. It involves techniques such as methods that can be used to predict the future demands or sales. Forecasting depends on the trend of the historical data, and the company's demand of the final products have a trend and seasonality in every September of each year, considering three years back. In this study the demand was forecasted for the next five years for capacity planning and for the next one year for production planning. The appropriated method that will be applied to forecast the demand must be with least error based on the (Mean Absolute Deviation (MAD) for each method. The tested forecasting methods were as follows:

- Moving average method
- Exponential smoothing with trend method
- Regression method
- Winter's method
- Holt's method

Based on the MAD error estimations, it was found that Holt's Method was the most appropriate method for forecasting the demand for 27 food products produced by the company under study. The Holt's method is designed to track time series with linear trend. Two smoothing constant α and β must be specified for two smoothing equations below:

$$\begin{aligned}
 S_t^* &= (\alpha)(D_t^*) + (1-\alpha)(S_{t-1}^* + G_{t-1}) \\
 G_t^* &= (\beta)(S_t^* - S_{t-1}^*) + (1-\beta)(G_{t-1}^*) \\
 S_{t-1}^* &= D_{t-1}^* \\
 G_{t-1}^* &= (D_i^* - D_j^*) / (i - j) \\
 F_{t,t+\tau}^* &= S_t^* + \tau G_t^* \\
 F_t &= F_t^* (CQ_t^*)
 \end{aligned}$$

[1]

Where S_t^* is the value of the intercept, G_t^* is the value of the slope, F_t^* symbolizes the forecast of the deseasonalized unit and F_t is the final forecast of the original units. To compute the value of G_{t-1}^* , an approximate trend line should be obtained by eyeballing the data. The first point the trend line goes through is the value of (i) and the last point is the value of (j). The forecasting results will not be presented for all 27 products due to space limitations. Only the case for baked beans is shown in Figure 2 for illustration.

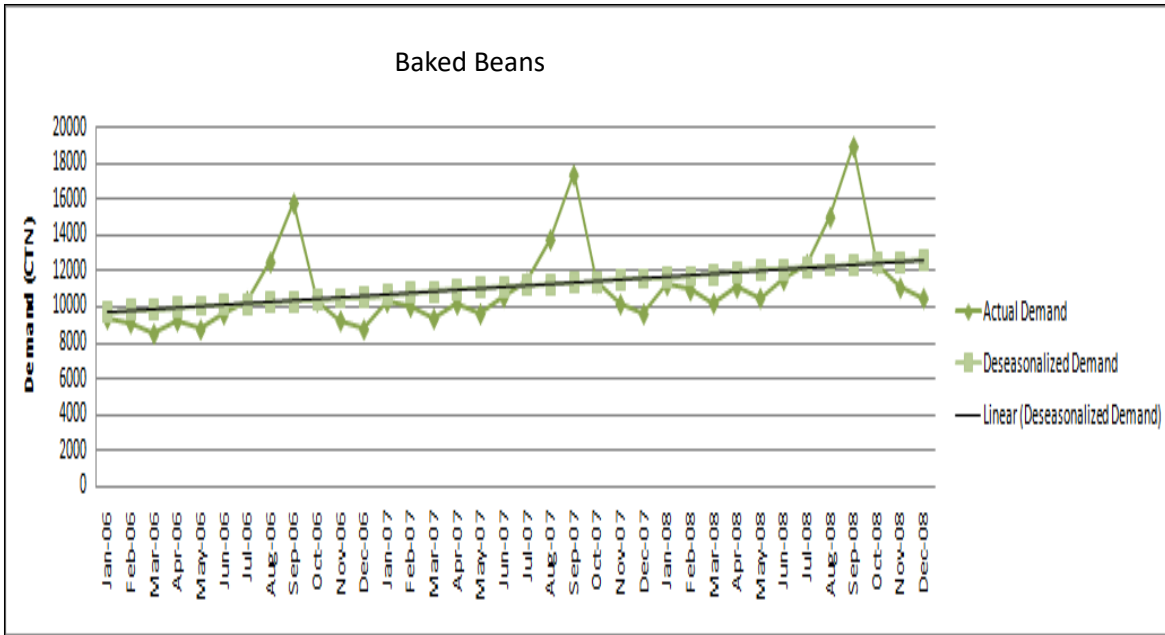


Figure 2. Forecasting model for seasonality & trend for baked beans.

As it is seen in the figure, there is a clear seasonality in every September. As mentioned previously, the value of $Gt-1^*$ can only be determined if a trend line passing through the deseasonalized demand is drawn. The trend line passes through $D10^*$ and $D30^*$ which are the values of (i) and (j) respectively. While it is not possible to present all the results in a tabular form, forecasting results for baked beans are shown in Figure 3. For example, expected demand in period 10, $D10^*$ is 10344. Different values of α and β were generated. It happens to be that when α is 0.9 and β is 0.1, the error is at its minimum. From the Figure 3, the forecasted demand is almost overlapping the actual

demand. This indicates that the error is very low. After applying Holt's method, the following results were achieved for the baked beans. Mean Absolute Deviation = 12.542; Mean Square Error = 385.972. The same procedure is applied to the rest of the products and the results are summarized in Table 1. Forecasted demand for the next 5-years for baked beans are shown in Figure 4. The same was done for the rest of the 27 products. For all products, the trend line was passing through $D10$ and $D30$. The values of these two demand points, Mean Absolute Deviation (MAD), and Mean Square Error (MSE) are given in Table 1. Using the forecasting method presented above, the demand was forecasted for the next 5 years for all 27 products.

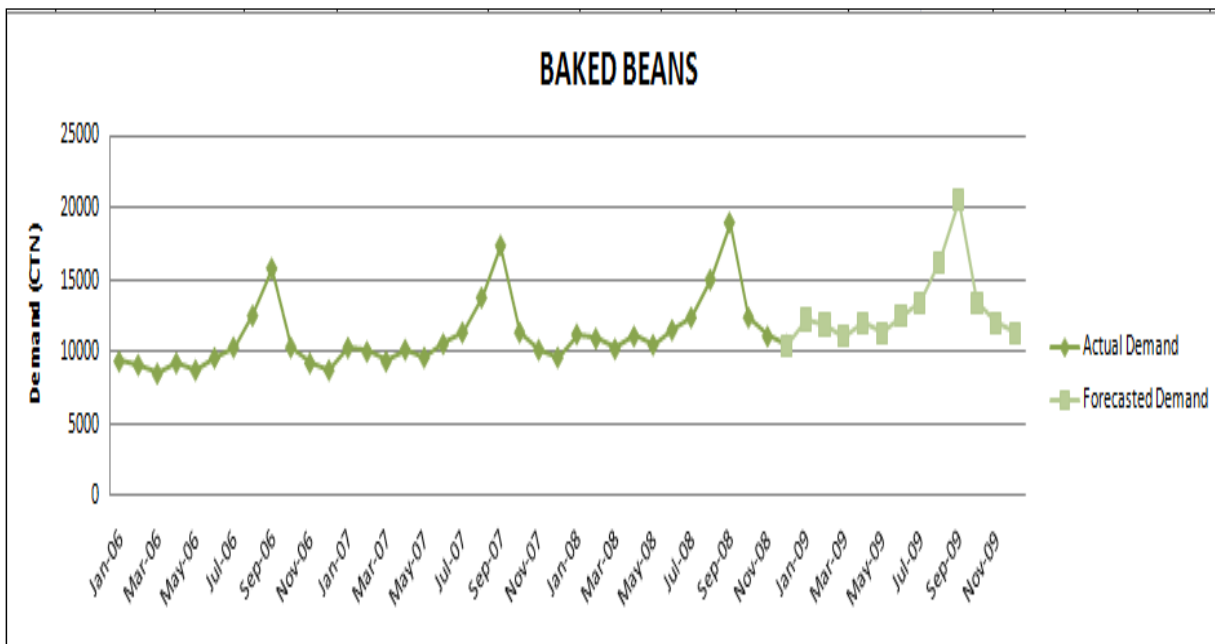


Figure 3. Forecasting results for the demand for baked beans.

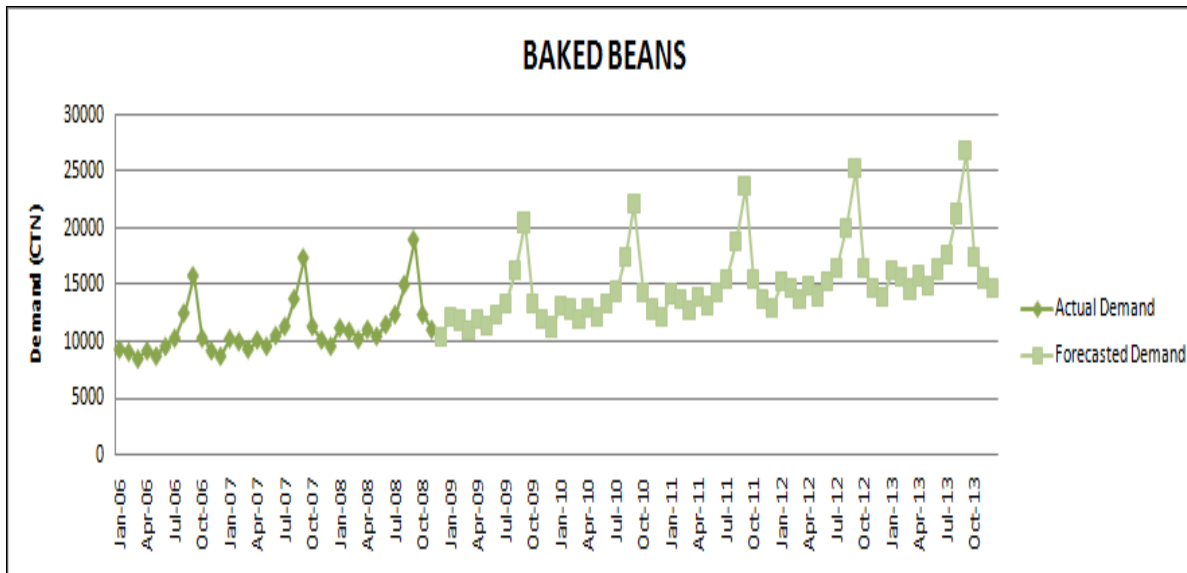


Figure 4. Forecasted demand for the next 5-years for baked beans.

Table 1. Demand forecasting results and related errors for 27 canned foods (partial)

| Product Name | D ₁₀ | D ₃₀ | MAD | MSE |
|--------------------|-----------------|-----------------|--------|----------|
| 1. Black Eye Beans | 1467 | 1713 | 1.779 | 7.765 |
| 2. Broad Beans | 14673 | 17127 | 17.791 | 776.660 |
| 3. Chick Peas | 19508 | 22771 | 23.654 | 1372.860 |
| 4. Chick Peas 10mm | 2539 | 1963 | 3.078 | 23.251 |
| ... | .. | .. | .. | .. |
| ... | .. | .. | .. | .. |
| 26. Sweet Corn | 1871 | 2184 | 2.269 | 12.230 |
| 27. White Beans | 384 | 448 | 4.607 | 119.103 |

Figure 5 illustrates the 5-year forecasting for the case of baked-beans. Forecasting for the rest of the 26 products was done similarly. These results are reproduced here, since it is not necessary. The forecasted demand is used in inventory planning for economic order quantity calculations, which is discussed in the next section.

4. The EOQ Calculations for Canned Food Production Planning

The Economic Order Quantity (EOQ) is essentially an accounting formula that determines the point at which the total of two conflicting costs, namely the order costs and inventory carrying costs, is the least. The result is the most cost-effective quantity to order. In purchasing, this is known as the order

$$TC = C_h(Q/2) + C_o(D/Q) \quad [2]$$

$$Q^* = \sqrt{2C_oD/C_h} \quad [3]$$

$$TC^* = \sqrt{2C_oDC_h} \quad [4]$$

Using the forecasted demand and the cost figures for each raw material with the EOQ formula, the optimum order quantities are obtained for each raw material. Table 2, 3, and 4

quantity, whilst in manufacturing it is known as the production lot size. While EOQ may not apply to every inventory situation, most organizations will find it beneficial in at least some aspect of their operation. The EOQ formula, also known as Wilson's formula, as attributed to its developer, has been used since the beginning of 20th century. Thus, it is not a new formula, but its correct application is crucial. The formula is reproduced here and applied to the case of the company under consideration. Related parameters are as follows: Q = Order quantity; Q* = Optimal order quantity; D = Annual demand quantity of the product (average demand for three years was used); C_h is total annual holding cost per unit (also known as carrying cost); C_o is the ordering cost per order. Based on these definitions, total cost equation [2] is differentiated with respect to Q and optimum Q* and the minimum total costs are obtained by EOQ model.

compares the optimum order quantities to the current order quantities for the labeling raw material, spices, and the food raw material respectively.

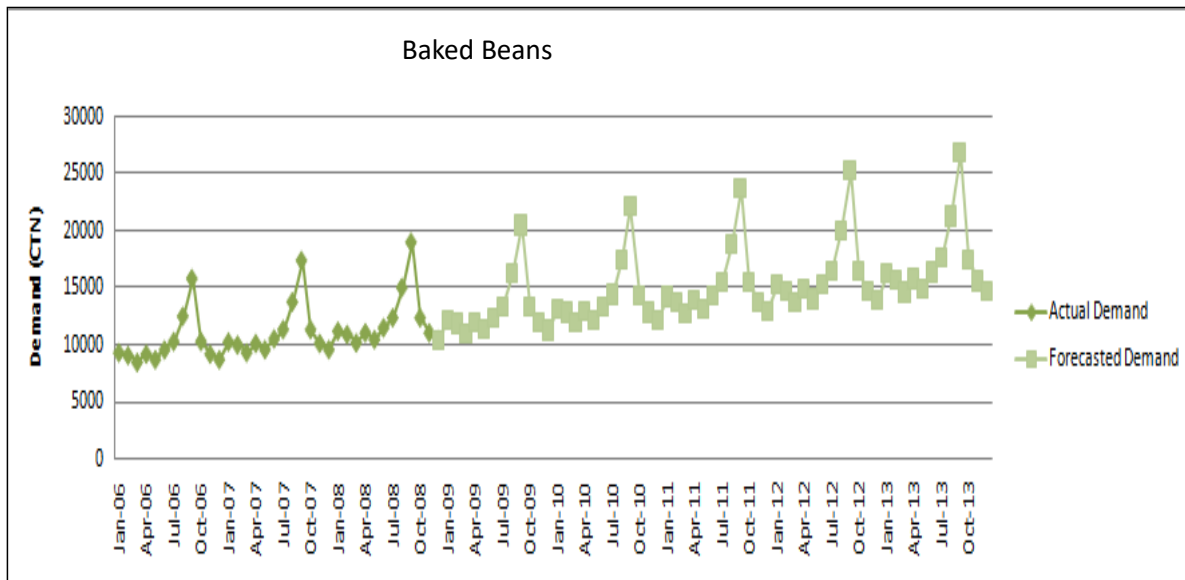


Figure 5. Forecasted demand for baked beans.

As it is seen from these tables, the optimum order quantities deviate much from the current order quantity. Apparently, the company was not using the EOQ in their order process as it is done by most other companies. The benefit of using EOQ is illustrated here by calculating the total inventory costs under the currently practiced ordering policies and the proposed optimum ordering policies for different raw material. (CTN=Counting;

PCs=Pieces; Kg=Kilograms). The results are shown in Tables 5, Table 6, and Table 7. As it can be seen from these results, the inventory cost savings was 574.32 dollars for the labeling material, 186.40 dollars for spices raw material, and 12,406.92 dollars for the canned food raw material. The total savings was 13,167.64 dollars per year. This saving could be achieved by just changing the ordering policy based on optimum order quantities calculated and given in Table 3 and 4.

Table 2. The current and optimal quantities for the can plant.

| Item | Unit | Q | Q* |
|-------------|------|-------|-------|
| Labels | CTN | 2000 | 1474 |
| Copper Wire | Kg | 4250 | 812 |
| Lids | CTN | 2000 | 1266 |
| Tin-sheet | CTN | 1000 | 847 |
| Cartoon | CTN | 1500 | 1030 |
| Shrink Film | PCS | 30000 | 26857 |
| Glue | Kg | 6751 | 3071 |
| Lacquer | Kg | 6179 | 1593 |

Table 3. The current and optimal quantities for the spices.

| Item | Unit | Q | Q* |
|-------------------|-------|------|------|
| Tomato Pasta | Kg | 6000 | 3537 |
| Lemon Juice | Liter | 500 | 339 |
| Green Color | Kg | 1000 | 405 |
| Edta | Kg | 1000 | 775 |
| Citric Acid | Kg | 3000 | 1960 |
| Camon Powder | Kg | 1000 | 596 |
| Chick Peas Powder | Kg | 2000 | 1695 |
| Spices | Kg | 1000 | 548 |
| Whole Red Chili | Kg | 500 | 381 |
| Onion Powder | Kg | 2000 | 706 |
| Powder Red Chili | Kg | 1200 | 1014 |

Table 4. The current and optimal quantities for the beans.

| Item | Unit | Q | Q* |
|---------------------------|------|--------|-------|
| Black Eye Beans | Kg | 10553 | 2096 |
| Broad Beans | Kg | 132234 | 17287 |
| Chick Peas 8mm | Kg | 101930 | 18899 |
| Chick Peas 7mm | Kg | 27500 | 4633 |
| Chick Peas 10mm | Kg | 46309 | 6619 |
| Whole Mushrooms | Kg | 18750 | 2972 |
| Mushroom Stems and Pieces | Kg | 18750 | 2412 |
| Green Peas | Kg | 61291 | 2419 |
| Mixed Vegetables | Kg | 25811 | 2013 |
| Navy Beans | Kg | 53905 | 5228 |
| White Beans | Kg | 18766 | 2499 |
| Peeled Fava Beans | Kg | 65000 | 11185 |
| Fava Beans | Kg | 71153 | 7396 |
| Red Kidney | Kg | 33869 | 2070 |
| Sweet Corn | Kg | 33572 | 5806 |
| Lima Beans | Kg | 19184 | 4229 |
| Carrots | Kg | 12000 | 4883 |

Table 5. Inventory cost comparisons for the labeling raw material.

| Item | Unit | TC | TC* | TC-TC* |
|-------------|------|-----|------|--------|
| Labels | CTN | 448 | 424 | 24 |
| Cooper Wire | Kg | 496 | 180 | 316 |
| Lids | CTN | 80 | 72 | 8 |
| Tin-sheet | CTN | 32 | 28 | 0 |
| Cartoon | CTN | 40 | 36 | 4 |
| Shrink Film | PCS | 32 | 28 | 0 |
| Glue | Kg | 240 | 176 | 64 |
| Lacquer | Kg | 300 | 144 | 156 |
| | | | Sum= | 574.32 |

5. Service Level Calculations

The service level expresses the probability that a certain level of safety stock will not lead to a stock-out. Naturally, when safety stocks are increased, the service level increases as well. Three scenarios of service level percentages were applied to the average demand of the raw materials in order to evaluate the safety stock for each item. If the company applies one of the scenarios, it will consider the safety stock and the total cost for

D: Average demand.

Q: Order quantity.

L: Lead time.

DL: Demand during lead time.

SS: Safety stock.

μ : Mean of the demand during lead time (DL)

σ : Standard deviation of the demand during lead time.

it. The following conditions related to the service level hold: The labels, cartons and the spices are locally provided, but the other raw materials are provided from different countries. The local raw materials have an average lead time of one week, while the other materials have an average lead time of three months. The three different service levels tested were 90%, 95%, and 99%. All raw materials follow a normal distribution. Parameters related to the calculations are as follows:

Table 6. Inventory cost comparisons for the spices raw material.

| Item | Unit | TC | TC* | TC-TC* |
|-------------------|-------|-----|--------|--------|
| Tomato Pasta | Kg | 160 | 137.96 | 22.04 |
| Lemon Juice | Liter | 64 | 59 | 5 |
| Green Color | Kg | 192 | 133.48 | 58.52 |
| Edta | Kg | 48 | 46.48 | 1.52 |
| Citric Acid | Kg | 112 | 102.04 | 9.96 |
| Camon Powder | Kg | 64 | 53.68 | 10.32 |
| Chick Peas Powder | Kg | 68 | 66.08 | 1.92 |
| Spices | Kg | 80 | 65.72 | 14.28 |
| Whole Red Chili | Kg | 40 | 37.76 | 2.24 |
| Onion Powder | Kg | 152 | 95.24 | 56.56 |
| Powder Red Chili | Kg | 60 | 57.76 | 2.24 |
| | | | Sum= | 186.4 |

Table 7. Inventory cost comparisons for the canned food raw material.

| Item | Unit | TC | TC* | TC-TC* |
|---------------------------|------|---------|---------|----------|
| Black Eye Beans | Kg | 301.76 | 169.76 | 132.04 |
| Broad Beans | Kg | 3254.96 | 1244.68 | 2010.32 |
| Chick Peas 8mm | Kg | 2572.48 | 1360.72 | 1211.72 |
| Chick Peas 7mm | Kg | 974.8 | 472.6 | 502.24 |
| Chick Peas 10mm | Kg | 1288.64 | 536.16 | 752.48 |
| Whole Mushrooms | Kg | 1167.4 | 534.88 | 632.48 |
| Mushroom Stems and Pieces | Kg | 1152.92 | 434.12 | 718.8 |
| Green Peas | Kg | 1044.4 | 123.36 | 921.04 |
| Mixed Vegetables | Kg | 963.72 | 223.4 | 740.32 |
| Navy Beans | Kg | 464.08 | 133.16 | 330.96 |
| White Beans | Kg | 1078.84 | 419.8 | 659.04 |
| Peeled Foul | Kg | 2376.04 | 1174.44 | 1201.64 |
| Fava Beans | Kg | 1590.72 | 488.16 | 1102.6 |
| Red Kidney | Kg | 1053.68 | 192.12 | 861.56 |
| Sweet Corn | Kg | 1157.56 | 574.76 | 582.84 |
| Lima Beans | Kg | 139.8 | 86.16 | 53.64 |
| Carrots | Kg | 55.84 | 54.6 | 1.24 |
| | | | Sum= | 12406.92 |

The mean and the standard deviation are obtained by fitting the demand during lead time to a distribution using Arena (Kelton,

2012) input analyzer. Safety stock (SS) is calculated by the following formula:

$$SS = \mu + z \sigma$$

Total Inventory Cost with safety Stock, $TC(SS) = TC(Q) + C_h(SS)$

[5]

$$z = \frac{x - \mu}{\sigma}$$

Table 8 shows the average demand, mean and standard deviation of demand during lead time, optimum order quantity Q, total inventory cost (TC(Q)), and the holding cost for the list of products for which service level were calculated. We did not include sauces, paste, and spice group of products as they were not very crucial. Table 9 shows the safety stock inventory costs

at different service levels. After applying the three scenarios of the service levels for the beans, it was found that the 90% service level once again gives the least total cost, which is equal to 36204.92 \$/year, according to the safety stock. The total cost of the current order quantity without keeping any safety stock is equal to 20637.36 \$/year.

Table 8. Average demand, optimum order quantity and the costs for the beans

| Product | Average Demand | Unit | Mean | Stand. dev | Q | TC(Q) | C _h |
|---------------------------|----------------|------|-------|------------|--------|----------|----------------|
| Black Eye Beans | 88936 | Kg | 1853 | 794 | 10553 | 301.76 | 0.08 |
| Broad Beans | 768446 | Kg | 15328 | 7133 | 132234 | 3254.96 | 0.07 |
| Chickpeas 8mm | 1168924 | Kg | 17262 | 16829 | 101930 | 2572.48 | 0.07 |
| Chickpeas 7mm | 608219 | Kg | 12671 | 5429 | 27500 | 974.80 | 0.10 |
| Chickpeas 10mm | 161314 | Kg | 3361 | 1440 | 46309 | 1288.64 | 0.08 |
| Whole Mushrooms | 132455 | Kg | 3356 | 7122 | 18750 | 1167.40 | 0.18 |
| Mushroom Stems and Pieces | 109071 | Kg | 2272 | 974 | 18750 | 1152.92 | 0.18 |
| Green Peas | 24859 | Kg | 7392 | 5614 | 61291 | 1044.40 | 0.05 |
| Mixed Vegetables | 37465 | Kg | 1873 | 1824 | 25811 | 964.00 | 0.11 |
| Navy Beans | 24859 | Kg | 3760 | 9203 | 53905 | 464.00 | 0.02 |
| White Beans | 37465 | Kg | 518 | 222 | 18766 | 1080.00 | 0.17 |
| Peeled Foul | 820995 | Kg | 780.5 | 334.5 | 65000 | 2376.00 | 0.10 |
| Fava Beans | 128946 | Kg | 15709 | 8098 | 71153 | 1592.00 | 0.07 |
| Red Kidney | 24859 | Kg | 3096 | 7061 | 33869 | 1052.00 | 0.09 |
| Sweet Corn | 208549 | Kg | 4345 | 1861.5 | 33572 | 1156.00 | 0.10 |
| Lima Beans | 26026 | Kg | 542.3 | 232.5 | 19184 | 140.00 | 0.02 |
| Carrots | 16664 | Kg | 347.3 | 149 | 12000 | 56.00 | 0.01 |
| SUM | | | | | | 20637.36 | |

Table 9. Safety stock costs at different service levels the beans

| Product | SS For 90% | TC (SS) 90% | SS For 95% | TC (SS) 95% | SS For 99% | TC (SS) 99% |
|-----------------------|------------|-------------|------------|-------------|------------|-------------|
| Black Eye Beans | 2869 | 531.28 | 3154 | 554.12 | 3694 | 597.28 |
| Broad Beans | 24458 | 5015.96 | 27026 | 5200.80 | 31876 | 5550.04 |
| Chickpeas 8mm | 38802 | 5366.24 | 44860 | 5802.40 | 56304 | 6626.32 |
| Chickpeas 7mm | 19620 | 3015.28 | 21574 | 3218.52 | 25265 | 3602.40 |
| Chickpeas 10mm | 5204 | 1704.96 | 5722 | 1746.44 | 6702 | 1824.76 |
| Whole Mushrooms | 12471 | 3412.16 | 15035 | 3873.64 | 19877 | 4745.32 |
| Mushroom Stems/pieces | 3518 | 1786.24 | 3869 | 1849.32 | 4531 | 1968.48 |
| Green Peas | 14577 | 1802.40 | 16598 | 1907.48 | 20415 | 2105.96 |
| Mixed Vegetables | 4208 | 1435.00 | 4865 | 1508.56 | 6105 | 1647.48 |
| Navy Beans | 15540 | 837.04 | 18853 | 916.56 | 25111 | 1066.76 |
| White Beans | 802 | 1213.64 | 882 | 1227.04 | 1033 | 1252.40 |
| Peeled Foul | 1209 | 2501.76 | 1329 | 2514.28 | 1557 | 2537.92 |
| Fava Beans | 26075 | 3363.80 | 28990 | 3562.04 | 34497 | 3936.52 |
| Red Kidney | 12134 | 2170.04 | 14676 | 2403.88 | 19478 | 2845.60 |
| Sweet Corn | 6727 | 1830.32 | 7398 | 1897.32 | 8663 | 2023.92 |
| Lima Beans | 840 | 156.60 | 924 | 158.28 | 1082 | 161.44 |
| Carrots | 538 | 62.28 | 592 | 62.92 | 693 | 64.16 |
| Sum | | 36204.92 | | 38403.64 | | 42556.80 |

The total costs for different service levels are summarized in Table 10. As it is seen in the table, the scenario is to have a 90% service level with a total cost of 36205 dollars per year. As it was mentioned before, if no safety stocks were kept the total inventory costs would be 20637.36 \$/year. But, with such a policy, the company would run out of stocks 50% of time, while with the best safety stock policy, the probability or percent of time the company would run out of stocks would be only 10% of

time. It is necessary to look into shortage costs to see if the additional cost of 36,205-20,638=15,567 \$/year is justified to keep safety stocks. Because, we did not have data for shortage costs, we could not make such an analysis. However, if such analysis could be done, it would be most likely that keeping safety stocks would be justified. If just optimum EOQ model was implemented during the past 3 years, the company would have saved \$13,164 per year. In addition to the EOQ and safety

stocks analysis, economic production quantity (EPQ) analysis was also performed on all products. The models and procedures are not included in this paper due to excessive amount of material and tables. It was found that if optimum EPQ models

were implemented during the past three years, the company would have saved \$50,976 per year and if optimum EPQ model were implemented in the coming next year, the company could save \$18,912 on total inventory costs.

Table 10. Total costs for the different service levels.

| Service Level | TC(\$/yr.) |
|-----------------|------------|
| Scenario 1: 90% | 36204.92 |
| Scenario 2: 95% | 38403.64 |
| Scenario 3: 99% | 42556.80 |

6. Conclusions

This study involved with the analysis and improvement of the production planning processes in a canned food factory. After testing several forecasting methods, Holt's method was the most appropriate procedure for forecasting the demand for 27 food products. After forecasting the demand, economic order quantities were calculated using EOQ model for each product, which resulted in optimum order quantity and the minimum cost. Furthermore, the EPQ model was applied to the same products to determine the optimum production quantities for the set up of the line for each product. It was found that the company could have substantial savings if these already available formulas and the procedures were correctly applied. The procedures and the case applications presented in this paper illustrate the importance of the use of production planning tools in reducing the production and inventory costs.

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