

RE-DESIGN WAREHOUSE PLANT LAYOUT FOR A FOOD COMPANY

by

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A Research Paper

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ABSTRACT

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This research paper presents a comprehensive look at the issues involved in increasing production by expanding the number of operating lines within a food company at Eau-Claire, Wisconsin. Nestle was the company specifically selected for this study, which includes re-design warehouse storage methods and needs, re-design warehouse layout, and improvement in efficiency of their existing warehouse.

Nestlé has been making food and beverage products for families around the world for more than a century. Nestles' Eau Claire, Wisconsin factory produces wet and dry mixes of infant formula and health supplements. The facility contains a number of wet and dry mixing and packaging lines. The facility is supported by 2 warehouses, at either end of the facility, and 4 off-site

warehouses. The North warehouse primarily stores corrugated and labeling packaging materials, and packaged finished goods. The South warehouse stores empty cans, can ends, ingredients, and staged materials. The off-site warehouses store additional bulk ingredients and packaging materials. This study will be focused on the South warehouse.

The proposed layout must be robust, able to meet future needs without additional equipment or re-design. Long-term goals are to reduce the amount of ingredients inventory in stock, to reduce dependence on outside warehouses.

The quantitative technique was used to describe the current receiving process, warehouse layout, and inventory status. The plant layout design offered potential improvement by trying to optimize quality, promoting effective use of the people, equipment and space and increasing production.

Important recommendations are that weigh-up should only work one day ahead based on the next day's production. Staged items from weigh-in should be stored together in groups of 3 pallets by batch. The location should be adjacent to weigh-up. All full pallets of bulk materials should be sent to the outside warehouses, because of the FIFO policy. Full pallets of bulk materials should be sent to the South warehouse one day in advance of production, based on the next day's schedule. Full pallets of other ingredients should be stored by lot in the South warehouse.

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Special thanks to my daughter, Gabriella, because I have to be a good example for her.

Thanks to University of Wisconsin-Stout, for giving me the opportunity to be part of its high quality system.

Finally, I want to thanks my parents, Rolando and Elsie, for being what I am.

Rolando Jose Vetencourt

DEDICATION

To my parents for their continuous support

To my daughter, niece and nephews because I have to be an example for them

To my wife for her support

To my mother in law and sisters for their constant interest in my professional development

Thanks to all of you.

Rolo

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Chapter I

Introduction

Despite every effort in lean manufacturing to eliminate warehousing and inventory, warehousing will continue to play a critical role in assuring high levels of customer service and overall logistics performance.

Warehousing minimizes the effects of supply chain inefficiencies, improves logistics accuracy and inventory management, and allows product accumulation, consolidation, and customization. The cost of warehousing should be commensurate with the contribution of warehousing to overall logistics performance - typically between 2% and 5% of corporate revenue. In world-class warehousing these costs are minimized while improving customer service. (Frazelle, 2002, p.25-28).

For well over a century, Nestlé has been making quality food and beverage products for families around the world. Nestlé USA is owned by Nestlé S.A. of Vevey, Switzerland, the World's largest food company, with \$8 billion in sales in 2000. Currently Nestlé has 17,300 employees nationwide and 33 manufacturing facilities, 6 distribution centers and 17 sales offices around the country. The 7 divisions are Beverage, Confections & Snacks, Food Services Foreign Trade, Nutrition, Pet Care, and Prepared Foods.

Nestlé vision as part of the world's leading food company is to provide families with the best food and beverages throughout their lives. Nestlé success is based on the quality of their products and on relationships Nestlé continually

builds with their customers, their employees, their communities and their suppliers who continually look to Nestle Company to be the very best. Nestlé commitment to achieving this vision is a source of Nestlé pride.

Nestlé Eau Claire, Wisconsin factory produces wet and dry mixes of infant formula and health supplements. The facility contains a number of wet and dry mixing and packaging lines. The facility is supported by 2 warehouses, at either end of the facility, and 4 off-site warehouses. The North warehouse primarily stores corrugated and labeling packaging materials, and packaged finished goods. The South warehouse stores empty cans, can ends, ingredients, and staged materials. The off-site warehouses store additional bulk ingredients and packaging materials. This study will focus on the South warehouse.

Problem Statement

Nestlé is planning to increase production by expanding the number of lines operating in the facility in the next few years. They are looking to improve the efficiency of their existing warehouse both in terms of space utilization and efficiency. The proposed layout must be robust, able to meet future needs without additional equipment or re-design.

Long-term goals are to reduce the amount of ingredients inventory in stock and to reduce dependence on outside warehouses. The design will improve the efficiency of the material moves and provide separate space for the different type

of storages. The continuing recommendations will change the process and reduce the number of moves.

CHAPTER 2

Literature Review

2.1 Plant Layout Design

Plant Layout is the organization of the physical facilities of a company to promote the efficient use of equipment, material, people and energy. The goals of a Plant layout design are to minimize unit costs, optimize quality, promote effective use of people, equipment, space and energy, provide for employee convenience, safety and comfort, control project costs, and achieve production deadlines. (Frazelle, 2002, p.189-200)

The procedure followed in Plant Layout Design consist in 4 phases, starting with gathering data and information, continuing with production and flow analysis, ongoing with identifying and supporting services, and ending with the implementation and a follow up evaluation.

2.2 Flow Analysis

The flow analysis considers the operations, transportations, inspections, delays, and storages required as a part moves from receiving to shipping in a plant. The purposes of this kind of analysis are to minimize distance traveled to minimize backtracking, to minimize cross-traffic, to eliminate unnecessary steps in the process, to combine steps in the process, and to minimize production costs. (Meyers, 1993, p.45-70)

The most commons flow analysis techniques used in a plant are flow process charts, flow diagrams and operation charts.

Flow Diagram

A flow diagram is a graphical diagram which shows the path traveled by each part from receiving to stores to fabrication of each part to final assembly to packout to warehousing to shipping.

Operations Charts

An operation chart graphically shows the raw material, the buyouts, the fabrication sequence, the assembly sequence, the equipment needs, the time standards, and an indication of plant layout.

2.3 Flow Process Charts

The flow process chart combines the operations chart with the process chart. It is a Quality Improvement Tool used specifically for a process. It is defined as a pictorial representation describing a process being studied or even used to plan stages of a project. Flow charts tend to provide people with a common language or reference point when dealing with a project or process. Four particular types of flow charts have proven useful when dealing with a process analysis: top-down flow chart, detailed flow chart, work flow diagrams, and a deployment chart. Each of the different types of flow charts tends to provide a different aspect to a process or a task. Flow charts provide an excellent form of documentation for a process, and quite often are useful when examining how various steps in a process work together. When dealing with a process flow chart, two separate

stages of the process should be considered: the finished product and the making of the product. In order to analyze the finished product or how to operate the process, flow charts tend to use simple and easily recognizable symbols. The basic flow chart symbols below are used when analyzing how to operate a process. (Cedarleaf,1994, p.13-22)

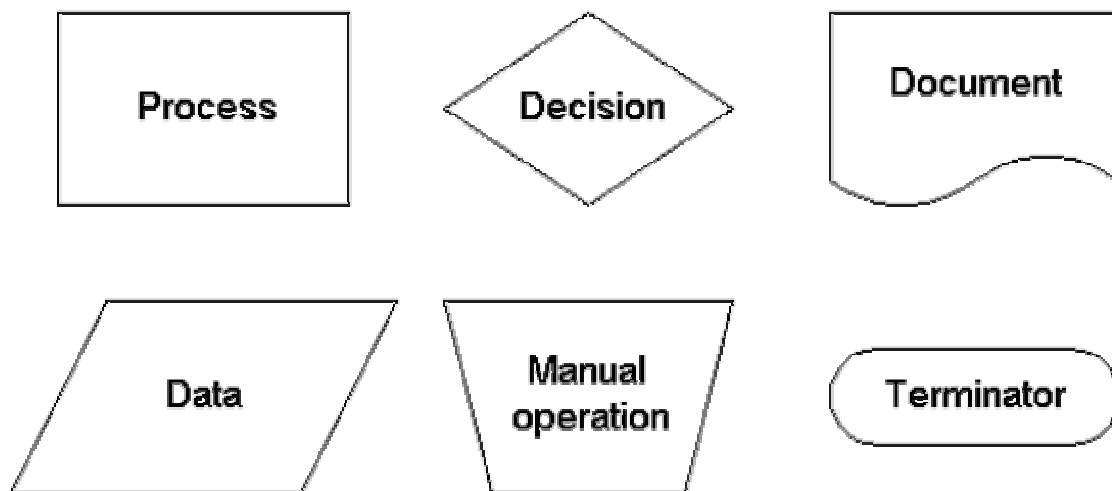


Figure 1. Flow chart symbols

In order to analyze the second condition for a flow process chart, one should use the ANSI standard symbols. The ANSI standard symbols used most often include the following:

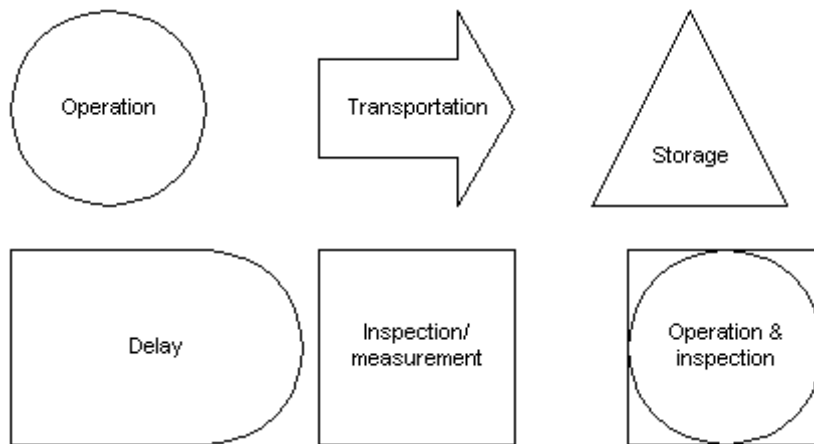


Figure 2. ANSI standard symbols for flow charts.

2.4 Inventory

Inventories are tangible assets that incur costs, tie up working capital, consume space, and must be managed in and out. Most operations, capacity planning and scheduling and depend on inventory. Inventory are held for sale in the normal core of business, or used in producing goods and services for sale. Stocks fill the timing gaps in the rates of supply and demand. Inventory offers insurance and good planning/ control can minimize the associated costs and satisfy efficiency/effectiveness requirements. Basic inventory decisions involve how much to order (replacement quantities), when to order (timing), and how to control the stock system security (issues, safety levels, issues from stock etc). (Sule,1994, p.385-400)

Types of inventory

The inventory depends on the nature of the company. The different types of inventory are:

- Merchandise inventory: goods held for sale, ready for sale without further processing.
- Raw materials inventory: materials stored that are used in production.
- Work-in-process inventory: partially completed goods.
- Finished goods inventory: manufactured goods, ready for sale.

There are two common ways on how to use the purchased goods after they are stacked up in piles, and the oldest items are at the bottom of the pile. **LIFO** (last in-first out) take from top of the pile, and **FIFO** (first in-first out) take from the bottom of the pile.

The types of inventories are commonly recognized by their SKU. SKU stands for Stocking Keeping Unit and is a number associated with a product for inventory purposes. Most of the companies use this number to identify an individual product. Because of this, each product must have a SKU, and each SKU must be unique.

2.5 Storage Rack Systems

There are many designs of racks to be used in pallet storage. The most common are flow rack system, single deep rack, double deep rack, push back

rack. Some other storage systems are carton flow rack, cantilever rack and drive-in rack.

Flow Rack System

Flow storage rack consists of two elements: a static rack structure and dynamic flow rails. The flow rails are track/roller system set at a decline along the length of the rack. Flow rails allow loads to move by gravity from the loading end to the unloading end. Each flow lane should include speed controllers to gently control the speed of the movement within the flow lanes. As the load is removed, the loads behind it move forward to the unloading position. The flow system dimensions are limited only by the size of the facility and the capabilities of the material handling equipment. This kind of system is used in situations where storage density and inventory rotation is a priority. Some of the advantages are: works for FIFO inventory control, reduces handling costs as it eliminates labor and fork truck operations, reduces handling equipment costs as fork lifts are used needed for initial loading and final unloading, saves time and labor as members can just be dedicated to specific functions (loading and unloading), traffic is more orderly, employees are more efficient helping to increase overall productivity, space savings as storage density can be doubled, construction cost savings as the need for a new area can be eliminated by increasing storage capacity within existing facilities. (Frazelle, 2002, p.85-108).

Single-deep Rack

Selective rack is that configuration which places all loads on an aisle. This configuration is the most commonly used in industry today. It provides efficient use of space, yet it allows you immediate access to everything in storage. The height of a selective rack system is determined by the facility dimensions, available lift equipment, and use considerations. The rack itself consists of horizontal load-supporting members (beams) and vertical members (frames) which suspend these horizontal members off of the floor. Rack frames consist of front and rear column sections which are tied together by horizontal braces. Beams are connected to these frames using welded endplates, allowing for a connection of inherent rigidity. This rack design is ideal if you have product which you need separated for individual and immediate picking. Loads do not need to be stackable, and may be of varying heights and widths. In instances where the load depth is highly variable, it may be necessary to provide load supports or decking. The biggest advantage of this system is for items whose storage requirements is less than six months. (Frazelle, 2002, p.85-108)

Double Deep Rack

A double-deep rack is simply a single-deep selective rack that is two unit load positions deep. The advantage of the double-deep feature is fewer aisles, resulting in a more efficient use of floor space. This configuration is used when the storage requirements for an SKU is six units or greater and when product is received and picked frequently in units of two unit loads. In order to get to the furthest pallet from the aisle, the load on the aisle would need to be removed.

Additionally, not all lift equipment is capable of reaching back far enough to pick the rear load, and this is a major consideration. (Frazelle, 2002, p.85-108)

Push-back Rack

Push-back rack provides, with a rail-guided carrier provided for each pallet load, LIFO deep lane storage. It gets its name from the manner in which it operates, where loads are placed on carts on inclined rails, which are then pushed back into the rack with subsequent loads. Push back rack uses a common entrance and exit (the forklift loads and recovers from the same position), requiring only one aisle for proper operation. Each storage lane has its own set of carts, so they operate independently. The last load inserted rests on the cart rails, and the first load inserted is placed in front the top cart of the group. When the next load is inserted, the lift truck driver pushes the top cart and its load back to expose the next cart, in front which the second load is set. This sequence is repeated until, when the loads are all pushed back, only the set of rails in front which the carts ride is exposed. The last load is placed directly in front the rails. Unloading is done in reverse order, and because the loads are free to flow toward the front of the lane, the lift truck driver must control the removal speed to keep subsequent loads from free-flowing to the front of the system. The increase in selectivity and the potential for higher system utilization makes push back a logical choice for most operations, especially for those requiring high throughput. (Frazelle, 2002, p.85-108)

2.6 Random Storage

In random storage there is no assigned slot for any of the SKUs. Items are stored in any available location. Most commonly, this policy is implemented by storing items at the most convenient storage location available and retrieving on a First FIFO basis. This allows for inventory to be rotated while still providing some handling efficiency. The resulting storage pattern is very similar to a completely random policy if the throughput of the warehouse is high and the utilization is close to the warehouse capacity. (Frazier, 2002, p.35-40).

2.7 Dedicated Storage

In dedicated storage systems, each SKU has a number of pre-assigned storage slots. During operation the closest empty slot that has been pre-assigned to the SKU is used for storage and retrieval is on a FIFO basis. (Frazier, 2002, p.35-40).

2.8 Warehouse Optimization

Training

Training employees is inexpensive and will likely have the greatest return on investment. Operations that lack adequate procedures and employee training are likely to suffer from poor quality, low productivity, safety issues, low employee morale, highly stressed supervisors and managers, and a general lack of control. These chaotic conditions caused by poor training tend to contribute to the ongoing cycle of inadequate training by making it difficult for supervisors and

managers to find time to define procedures and train employees. The only way to break the cycle is to take the time to define and document the procedures and implement an employee-training program.

Tools

Making sure employees have the proper tools readily available to perform their job functions can also have significant impact on operations. Time wasted by employees wandering around the warehouse searching for a pallet jack or a tape dispenser will certainly be more detrimental to the bottom line than the cost of purchasing more of these low cost items. Also it is important to ensure purchasing quality tools and supplies. (Piasecki, 2002)

Chapter III

Methodology

This study was designed to improve the efficiency of the existing warehouse in terms of space utilization and efficiency. The quantitative technique was used to describe the data necessary to draw assumption about the effects of the current receiving process, warehouse layout, and inventory status.

Several assumptions and limitations were part of the project. The quantitative evaluation of the data chosen came from information gathering of the current receiving process, warehouse layout, and inventory status. The data was reviewed as a baseline and were drawn conclusions that demonstrated that the current process could be improved. The plant lay out design offered potential improvement by trying to optimize quality, promoting effective use of the people, equipment, space and increasing production. The design was challenged to eliminate as many steps as possible, combine steps, remove backtracking and cross-traffic, reduce distance traveled, decrease production costs, improve quality and increase safety.

The limitations of the project were:

A.- Process:

- Truck unloading process will not change.
- Standard fork trucks are used.
- Lab samples will always be required of several items.

- All items are perishable and must use first-in-first-out (FIFO) inventory.
- Partial pallets of ingredients must be used up before breaking new pallets.
- Recipes will not change. They are designed around full pallets of bulk ingredients.
- Each recipe contains 20-35 ingredients that are stored on 3 pallets.
- Each recipe also contains 3 or 4 filler ingredients stored on 6 to 13 pallets.
- Emergency batches of primary products may be required with little lead time.

B.-Layout:

- Warehouse will not expand – no growth space.
- Receiving area is sufficient for growth, and will not move.
- All perimeter doors to dock, weigh-up, production, etc. must be accessible.
- Liquids in tank farm will not move.
- Chemicals in secure room locations will not move.
- Cans and can ends will stay in South warehouse up to 3 more years, but can be moved.
- All racks can be moved.
- All pedestrian/truck aisles will be 14' wide, internal truck aisles will be 11' wide.
- No storage may be within 18 inches of walls for pest control.
- Building clear heights generally permit 4-high storage in bulk or racks.

- Pipes and sprinklers limit vertical space to 3-high in some areas, and these areas will not change.

C.- Inventory:

- Packaging of bulk materials will not change, as recipes are designed around the quantities.
- Currently 16 batches per day, plan for growth to 22 batches per day.
- Currently 15 bulk/cereal items and 174 other items. Plan for these numbers to remain stable.
- Inventory level on 5/29/02 was 10-15% low.
- With normal levels of inventory and production increases, plan for 30-40% increase in inventory.
- Cereal base can only be stacked 1 high, but can fit in flow-through racks.
- Bulk bags can only be stacked 2 high, but can fit in flow-through racks.
- Other bagged items can be stacked 3 high.
- Other bagged items may overhang pallets, but as long as each pallet is not too high, they can fit in push-back racks.
- Items in drums can be stacked 4 high, and can also fit in push-back racks.

Chapter IV

Analysis and Results

The current receiving process is generally summarized in the Figure 3 process flow chart. The figure assumes that the item is stored in an outside warehouse. Items stored in the South warehouse do not need the steps to move the item from the outside warehouse. Bulk items that are used in full pallet quantities do not require the weigh-up and partial pallet steps. The process requires 11 material moves and 3 separate storages. In general, the new warehouse design will use the same process. The design will improve the efficiency of the material moves and provide separate space for the different type of storages. The long-term recommendations will change the process and reduce the number of moves.

The Figure 3 below shows the receiving area process flow at Nestlé South warehouse.

The current warehouse layout is shown in Appendix A. It contains different sections shown in table 1 and table 2 below.

Figure 3. Receiving area process flow:

- Truck arrive at south WH
- Operator checks bill of lading
- Truck directed to proper WH (WOW, WOW2, South)
- Unload items to staging area
- Operator checks for damage
 - Bill of lading signed
 - Pallet tags printed and placed on pallets
- D Wait for samples to be taken
 - Lab takes samples
- Pallets put into locations
- ▼ Stored in locations until lab release lot + is needed at weigh-up 0-30 days ahead
- Move pallets onto truck
- Drive truck to south warehouse
- Place pallets to any locations
- ▼ Store in location 2-3 days ahead
- Full pallet or partial load moved to weigh-up
 - Proper quantity weighed + placed in separated container on staging pallet
- Unused quantity returned to partial pallet
- D For other ingredients to be measured
- Batch moved to storage location
- ▼ Stored in stage area waiting for production, 1-5 days
- Move to production

Where symbols mean:

- Operation
- Transport
- Inspect
- D Delay
- ▼ Storage

Table 1. Current section distribution

| Area | Sections | Pallets |
|----------------------------|-----------------|-----------------------------------|
| Tank farm | 16 | |
| Bulk floor stacking | 40 | 750 (assuming 2-high stacking) |
| Push-back rack | 44 | 592 (assuming filled 3 to 4 deep) |
| Flow-through rack | 5 | 80 (assuming filled 4 deep) |
| Can/ends storage | 10 | _____ |
| Total pallets of materials | | 1442 |

The inventory status as of 5/29/02 was found as a baseline. With 1271 pallets in stock, the south warehouse was about 90% full, the separation of the data was do it per location: pallets in out side warehouses, pallets on floor and pallets in racks, after the classification of the inventory was do it per packaging in Bulks, bags/drums and stage materials in the south warehouse . A summary of the dry ingredient items and pallets is listed below. Assuming 160 pallets per day usage and that the sample inventory level is about 15% low, there is about 19 days of inventory in the warehouses.

Table 2 below shows how the ingredients are distributed.

Table 2. Distribution of ingredients.

| <u>Item</u> | Pallets | | | |
|--------------------------------|--------------------|----------------|-----------------|-----------------|
| | No. of item | Outside | On floor | In racks |
| Bulk/cereal | 15 | 569 | 361 | 0 |
| Other ingredients(bags, drums) | 174 | 803 | 526 | 344 |
| Staged materials | | | | <u>40</u> |
| Total pallets of materials | | 1372 | 887 | 384 |
| Total pallets overall | | 2643 | | |

The contents of each individual storage location were also surveyed. Randomized storage was used in all locations. In randomized storage, items are not permanently assigned to locations, permitting more efficient use of storage space. About 75% of the rack and floor locations contained multiple lots of materials, most of which would require removal and later replacement of the items in front to reach the items in back, adding greatly to the inefficiency of the warehouse. Additionally, staged lots and raw ingredients were found in the same locations, adding to the confusion and increasing the probability that an incorrect ingredient would be added to a product.

Re-designed warehouse storage methods and needs

Table 3 shows the square footage per pallet for different types of storage methods, including the aisle space in front of the pallets. However, the numbers can be unreliable, because the deeper the storage space, the higher probability that some of the spaces are not always used.

From this table, it can be seen that the flow rack is more efficient for storing any bulk or cereal items. Floor stacking is the best way to store pallets of drums that can be stored 4 high. Floor stacking to store pallets of bags 3 high is roughly equivalent to push-back rack for storing bags. Overall, deep rows of floor storage offer only marginal increases in storage space efficiency, while making specific pallets harder to access.

Table 3. Square feet per pallet for different types of storage

| Bulk/cereal items | Pallets | | | | Feet |
|--------------------------|----------------|-------------|-------------|-------------|---------------------------|
| Method | Deep | High | Deep | Wide | Square feet/pallet |
| Floor stacking | 5 | 1 | 27' | 4'6" | 24.84 |
| Floor stacking | 10 | 1 | 47' | 4'6" | 21.62 |
| Floor stacking | 5 | 2 | 27' | 4'6" | 12.42 |
| Floor stacking | 10 | 2 | 47' | 4'6" | 10.81 |
| Flow rack | 4 | 4 | 32' | 5' | 10.00 |
| Drum/bag items | Pallets | | | | Feet |
| Method | Deep | High | Deep | Wide | Square feet/pallet |
| Floor stacking | 3 | 3 | 19' | 4'6" | 9.71 |
| Floor stacking | 5 | 3 | 27' | 4'6" | 8.28 |
| Floor stacking | 3 | 4 | 19' | 4'6" | 7.28 |
| Floor stacking | 5 | 4 | 27' | 4'6" | 6.21 |
| Flow rack | 4 | 4 | 32' | 5' | 10.00 |
| Push-back rack | 3 | 4 | 20' | 5' | 8.33 |
| Single pallet rack | 1 | 4 | 11' | 5' | 13.75 |

Ingredients need a variety of storage location sizes. Floor storage is flexible and low-cost, and push-back racks permit storage of 4 items in one rack section. The inventory of 5/29 showed a wide mix from 1 to 30 pallets per lot.

The proposed layout has a combination of 2-deep bulk (6 or 8 pallets per location), 3-deep bulk (9 or 12 pallets per location) and 3-deep push-back rack (3 pallets per location, 4 locations per rack section). The type of space to use depends on the size of the lot. A lot of 7 drums can fit 4 high in a 2-deep floor storage area with one empty spot. A lot of 12 bags can fit 3 high in a 3-deep floor storage area and 3-deep in one push-back location. There is room for 1553 pallets in the proposed layout for these ingredients, 1 to 2 locations per item and 6 pallets per item average. This is sufficient space if one moves a few large lots to the outside warehouses. Opening additional space in the future could accommodate more of these larger lots.

Staged items can use push-back racks. Each batch from weigh-in has 3 pallets (salts, vitamins, and minerals). One push-back rack location can hold one batch. Six push-back rack sections will hold 24 batches (72 pallets), enough to cover the proposed 22 batches per day for the Kanban system.

Staged bulk items can use flow-through racks. The large bulk bags require flow-through racks for efficient storage, since they do not stack well. One day's production will require about 220 pallets of bulk items. The proposed layout has 368 pallet locations. The excess locations can be used to get a little over 1 day ahead, to organize items by batch, and to hold safety stock for emergency batches.

Partial pallets can use single-deep pallet racks. There are about 170 ingredients that go through weigh-up. Each will always have one partial pallet that must be easily accessible to the weigh-up area. Single deep pallet rack insures that each pallet is always accessible and not buried behind another pallet. The proposed layout has room for 192 ingredients, allowing for a few new ingredients.

Re-designed warehouse layout

Appendix B shows the proposed layout. Table 4 shows current pallets and Table 5 shows proposed pallets space. Materials are stored in the following sections, from the east side:

- Behind B-section – scrap items, unchanged
- B-section push-back rack – can ends and ingredients
- Can storage – unchanged, later to become more bulk storage for ingredients
- C-section push-back rack – ingredients storage
- D-section push-back rack – 6 sections for staging, then ingredients storage
- E-section - flow-through rack – bulk ingredients, staged pallets
- F-section - single pallet rack for partial pallets, 2 rows
- G-section - push-back rack – ingredients storage

Table 4. Current pallet spaces

| <u>Existing</u> | <u>Pallet Spaces</u> |
|------------------------|-----------------------------|
| Push Back B9-B23 | 135 |
| Push Back C1-C13 | 192 |
| Push Back D7-D15 | 112 |
| Push Back Stage | 63 |
| Flow Through D1-D5 | 80 |
| Floor Stacking E1-E40 | <u>750</u> |
| Total | 1442 |

Table 5. Proposed pallet spaces

| <u>Existing</u> | <u>Pallet Spaces</u> |
|------------------------|-----------------------------|
| Push Back B20-B24 | 45 |
| Push Back C1-C13 | 192 |
| Push Back C14-C29 | 192 |
| Single Rack F1-F48 | 192 |
| Floor Stacking E1-E42 | 315 |
| Flow through D1-D33 | 368 |
| Push Back G1-G25 | <u>300</u> |
| Total | 1604 |

Advantages of the new layout:

- Stores more pallets than the current layout (1604 vs. 1442)
- Reduces amount of staged materials
- Eliminates multiple lots in one location
- Improves efficiency of fork truck drivers
- Reduces risk of retrieving the wrong lot or item
- Improves efficiency of weigh-in personnel
- Maintains safe aisles, access, and clearances
- Requires little equipment movement. Only the can end push-back rack, staging push-back rack, and the flow through rack are moved
- Requires moderate investment. The only investment is in racking – a combination of single-deep pallet rack, flow-through rack, and push-back rack
- Robust to ingredient and product mix changes
- Easily expandable when can storage space becomes available.

Chapter V

Conclusion and Recommendations

Re-designed warehouse process

Weigh-up should only work one day ahead of production to control inventory and efficiently use warehouse space. There were some staffing irregularities in weigh-up, but the process should dictate the staffing needs, not the other way around. On our visit, there were about 4 days worth of batches built ahead. This excessive build up caused the following problems:

- 192 pallets of weighed up ingredients (16 batches x 4 days x 3 pallets), taking valuable pallet space.
- 640 pallets of bulk ingredients on the floor (16 pallets x 4 days x 10 pallets)
- inability to respond to production changes
- inventory purchased sooner to prepare for weigh-up
- risk of mixed, damaged, or spoiled batches
- overtime in weigh-up area

Segregate the inventory based on the steps in the weigh-up process. The four areas are:

- Ingredients, full pallets
- Ingredients, partial pallets
- Staged materials, full pallets
- Staged materials, from weigh-up

All full pallets of bulk materials should be sent to the outside warehouses, because of the FIFO policy. Only large shipments of other ingredients should go to outside warehouses. Full pallets of bulk materials should be sent to the South warehouse one day in advance of production, based on the next day's schedule. Space will be dedicated to stage bulk materials along a main aisle, since the inventory turns over daily in these locations. Full pallets of other ingredients should be stored by lot in the South warehouse.

Batches should be weighed up one day ahead based on the next day's production. Staged items from weigh-in should be stored together in groups of 3 pallets by batch. The location should be adjacent to weigh-up. Only enough locations for one day's production should be allotted to weigh-up. The locations should operate as a production Kanban. If there is an empty location, weigh-up can make another batch. If all locations are full, weigh-up should not make another batch.

Partial pallets should be conveniently stored close to weigh-up, since they are pulled daily. Partial pallets should not be put in the same location as other pallets or lots, to insure that they are used up first. Since there is exactly one partial pallet for each ingredient (other than bulk), one can use a dedicated storage system for the pallets. The most commonly used ingredients will be stored closest to the weigh-up area.

Each storage location should contain only one lot of one item. Multiple lots in a location increase the risk of taking the wrong lot or item. Floor stacking and push-back racks are inherently last-in first-out (LIFO). Retrieving a pallet

from behind another pallet takes 4 times as long as retrieving a pallet from the front of a location. One must pull the front pallet, pull the desired pallet, replace the front pallet, and then take the desired pallet away. If there are multiple pallets in front of the desired pallet, it takes even longer. Adherence to this rule could save 83 minutes of fork truck driver time per day (16 batches x 13 pallets/batch x 40% x 1 minute). Weigh-up time would also be saved when partial pallets were behind other pallets.

Some recommendations about inventory reduction can be a good communication between departments purchasing and material control to work just in time (JIT). Reduce lead and testing time, some materials do not need too much time to be release and reducing the days of weight-up area to one day can reduce the inventory changing the purchase to less quantities more frequently (weekly).

The appendix B shows the proposed layout. The re-design of the south warehouse improves the efficiency of the existing warehouse in terms of space utilization and efficiency. With the proposed layout, Nestlé can increase production and reduce the amount of inventory in stock and reduce dependence on outside warehouses. The design will improve the efficiency of the material moves and will provide separate space for the different type of storages. The continuing recommendations will change the process and reduce the number of moves.

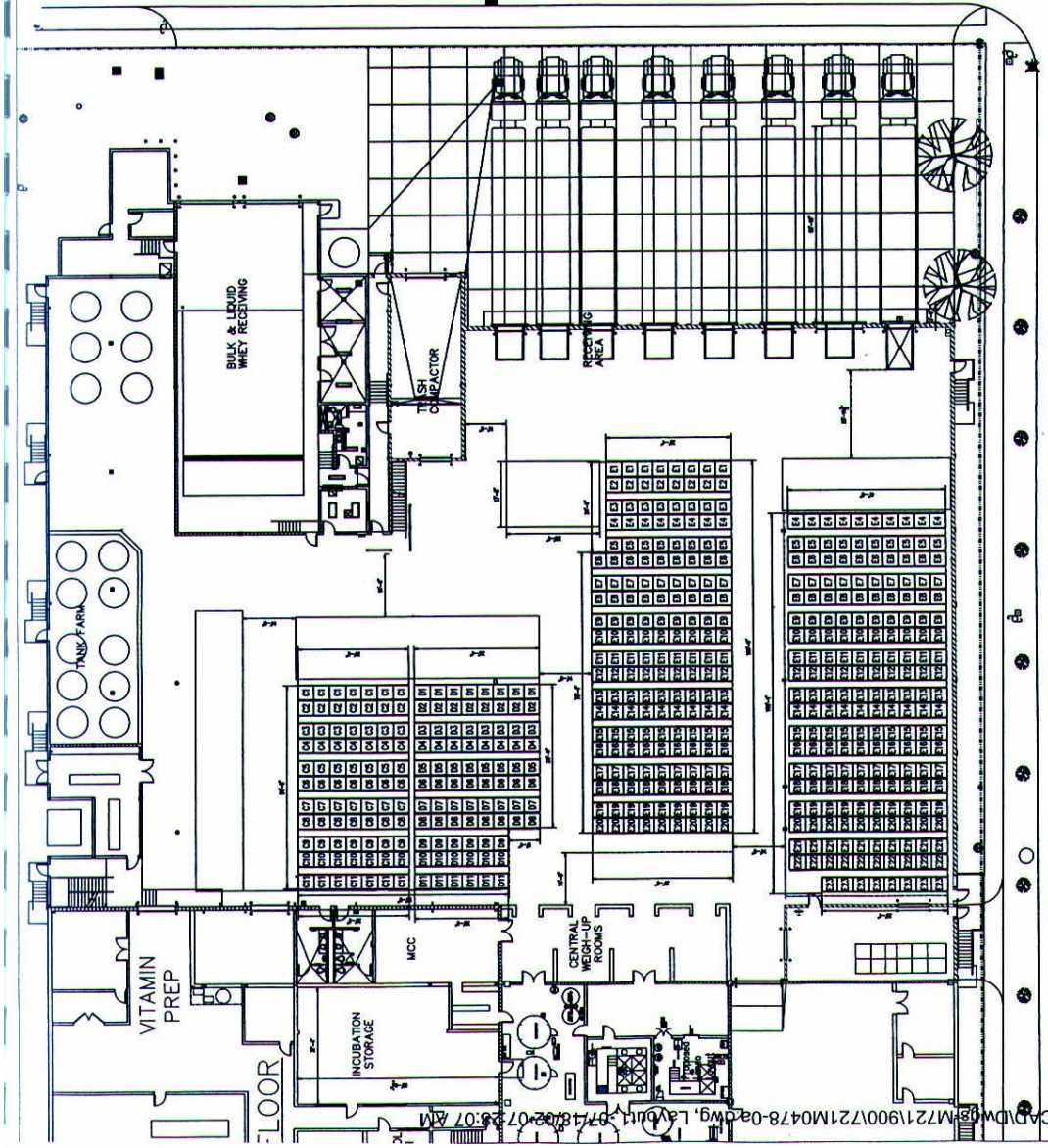
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Appendix A.

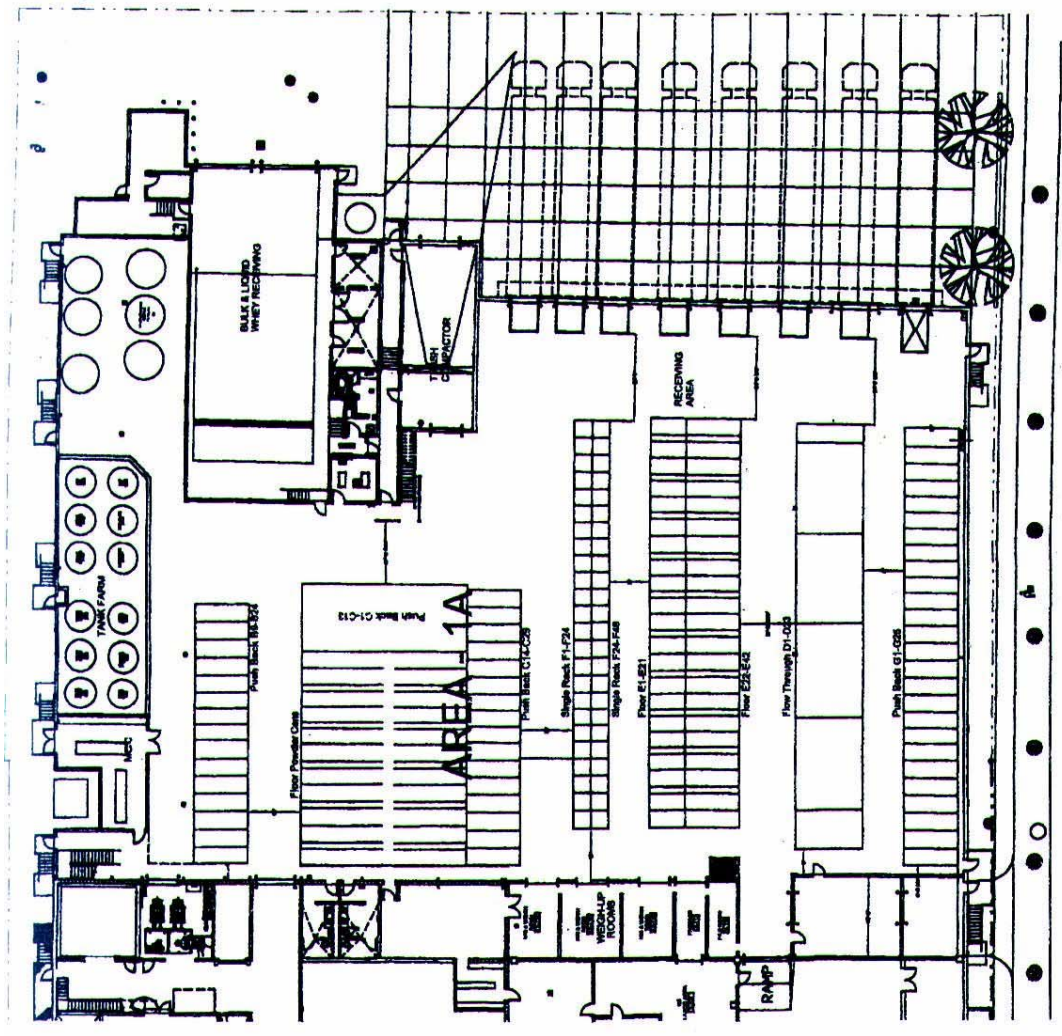
HARRIS STREET

| | | | | | | | |
|--|--|----------|--|------------|--|--------------|--|
| EQUIPMENT | | QUANTITY | | UNIT PRICE | | TOTAL PRICE | |
| | | | | | | | |
| EAU CLAIRE WISCONSIN MUNICIPAL WISCONSIN TOWN OF WISCONSIN TOWN OF WISCONSIN TOWN OF WISCONSIN | | | | | | | |
| Nestlé USA | | | | | | 15-721-900-0 | |



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Appendix B



Appendix C

Ingredient Tables

| | Item Code | Description | Pallet Tag | Packaging | Quantity | Location |
|----|------------|-------------|------------|------------|----------|-----------|
| 1 | D000528 00 | ACD PHOS7 | 4 | Barrels | 100 | x |
| 2 | D000536 00 | L-METHION | 2 | Barrels | 110 | C4B |
| 3 | D002534 00 | FIBER SOY | 59 | Bags | | X |
| 4 | D002564 00 | L-ARGININ | 2 | Barrels | 110 | C6A |
| 5 | D004538 00 | COCO10/12 | 22 | Bags | 50 | E14 |
| 6 | D004540 00 | COCOA D11 | 4 | Bags | 50 | E2/E9 |
| 7 | D005556 00 | CLR TUMER | 2 | Drums | | C13A |
| 8 | D005576 00 | BETA CARO | 13 | Box | 55 | C9B |
| 9 | D005600 00 | CLR RED31 | 2 | Plast.Drum | 40 | C5A |
| 10 | D005612 00 | CLR CAR05 | 1 | Plast.Drum | 40 | B5B |
| 11 | D005828 00 | CLR ORA40 | 3 | Plast.Drum | 40 | C5A |
| 12 | D005830 00 | CLR YEL40 | 1 | Plast.Drum | 40 | NONE |
| 13 | D006528 00 | DIMODAN P | 1 | Not List | | C7A |
| 14 | D006542 00 | EMUL PS80 | 1 | Barrels | 490 | X |
| 15 | D006572 00 | DIMODAN P | 3 | Bags | 55 | C13A |
| 16 | D006624 00 | LECTHN3 FU | 34 | Barrels | | X |
| 17 | D008506 00 | TRYPSIN P | 7 | Barrels | 792 | X |
| 18 | D010592 00 | OIL CANOL | 25 | Barrels | | X |
| 19 | D010604 00 | OIL SAFFL | 2 | Tanker | 47000 | X |
| 20 | D010640 00 | OIL POSBC | 4 | Tanker | 47000 | X |
| 21 | D010644 00 | OIL CA/CO | 2 | Tanker | 47000 | X |
| 22 | D010672 00 | OIL CORN | 2 | Not List | Cooler | MISPLACED |
| 23 | D010678 00 | OIL FISH | 2 | Barrels | | X |
| 24 | D010710 00 | OIL SOYBE | 5 | Barrels | 400 | X |
| 25 | D014676 00 | VANIL 705 | 26 | Box | 50 | E2 |
| | D014716 00 | FLV CHOC GI | | | | NONE |
| 26 | D014802 00 | FL VAN GI | 3 | | | C11C |
| 27 | D015222 00 | FL CRM MT | 4 | Plast.Drum | 40 | D7A |
| | D015468 00 | FLV STRAW | | Plast.Drum | 40 | NONE |
| 28 | D015494 00 | VN CRM453 | 3 | Barrels | 700 | VTIS |
| 29 | D015786 00 | VN CR#F47 | 3 | Not List | | B5A |
| 30 | D015788 00 | BTR VN#48 | 2 | Not List | | B5B |
| 31 | D015824 00 | VAN 56845 | 4 | Barrels | 1800/450 | X |
| 32 | D015826 00 | STW FC911 | 2 | Barrels | | BC4 |
| 33 | D015828 00 | FL FDG GI | 2 | Barrels | | B5B |
| 34 | D015830 00 | FL STR GI | 2 | Barrels | | B4C |

| | | | | | | |
|----|------------|-----------------|-----|---------------|-----------|-------|
| 35 | D015834 00 | FL STR DR | 1 | Not List | | B5B |
| 36 | D027504 00 | CASEIN AC | 1 | Bags | | X |
| 37 | D027510 00 | MLK NFD H | 40 | Bags | | X |
| 38 | D027574 00 | MLK NFDME | 27 | Bags | West WI | X |
| 39 | D027592 00 | ALANATE25 | 185 | Bags | | X |
| 40 | D027626 00 | PWC DI809 | 1 | Bags | 50 | C9B |
| 41 | D027632 00 | MPH 948 | 7 | Bags | | X |
| 42 | D027638 00 | PWC DI892 | 46 | Bags | 50 | |
| 43 | D027670 00 | CMP-HP ML | 16 | Not List | | wow2 |
| 44 | D027676 00 | WPC DI879 | 19 | Bags | | E16 |
| 45 | D027698 00 | DARITEK D | 87 | Paper Bag | 2000 | E3 |
| 46 | D027710 00 | ALAPRO485 | 5 | Paper Bag | 1760 | E30 |
| 47 | D028180 00 | DARITEK L | 4 | Tanker | 47000 | X |
| 48 | D028235 00 | M/P GS206 | 21 | Cdbrd Drum | 1200/100 | E3 |
| | D029217 00 | TRYPSIN NOVO | | Barrels | | |
| 49 | D030522 00 | SODM CITR | 15 | Bags | | E14 |
| 50 | D030528 00 | FRC ORTPH | 3 | Not List | | NONE |
| 51 | D030530 00 | SODM CHLO | 17 | | | |
| 52 | D030540 00 | CALC CHLO | 17 | Paper Bag | 110 | E11 |
| | D030548 00 | SODIUM BICAR | | | | NONE |
| 53 | D030554 00 | SODM HYDR | 7 | Box | 1108/26.5 | E17 |
| 54 | D030564 00 | M/P1250-1 | 3 | Cdbrd Drum | 1000 | C8A |
| 55 | D030574 00 | POTS HYDR | 26 | Box | 1980/44 | E1 |
| 56 | D030594 00 | DISOD PHO | 12 | Bags | 50 | E1 |
| 57 | D030606 00 | POTS CITR | 17 | Paper Bag | 2500 | E14 |
| 58 | D030636 00 | HYDRCHL A | 3 | Box | 149 | X |
| 59 | D030646 00 | MAG CHLOR | 28 | Cdbrd Drum | 1200/100 | E17 |
| 60 | D030654 00 | CALC HYDR | 13 | Bags | 1600/50 | D8B |
| 61 | D030658 00 | MAG OXIDE | 22 | Cdbrd Drum | 220/55 | E14 |
| 62 | D030666 00 | M/P FU SO | 3 | Not List | | SALTS |
| 63 | D030670 00 | POTS CHLO | 7 | Cdbrd Drum | 660/110 | E11 |
| 64 | D030672 00 | M/P TE509 | 8 | Cdbrd Drum | 1200/100 | E12 |
| 65 | D030676 00 | M/P TE21 | 1 | Cdbrd Drum | | C13B |
| 66 | D030680 00 | M/P TE512 | 8 | Cdbrd | /100 | C11B |

| | | | | | | |
|----|------------|------------|----|------------|----------|----------|
| | | | | Drum | | |
| 67 | D030682 00 | M/P AMINO | 1 | Cdbrd Drum | 900/100 | E12 |
| 68 | D030684 00 | M/P FU206 | 1 | Not List | | REJECT 2 |
| 69 | D030686 00 | DIPOT PHO | 18 | Paper Bag | 2450/50 | E9 |
| 70 | D030716 00 | DIMAG PHO | 4 | Cdbrd Drum | 600/100 | E2 |
| 71 | D030740 00 | TRCL PHS | 33 | Cdbrd Drum | 250/50 | E1 |
| 72 | D030746 00 | M/P TE514 | 3 | Cdbrd Drum | /100 | C12A |
| 73 | D030758 00 | ZINC SULF | 3 | Cdbrd Drum | | E1 |
| 74 | D030760 00 | M/P-PROBA | 6 | Cdbrd Drum | 1000/100 | C7A |
| | D030764 00 | MIN PREMIX | | Cdbrd Drum | | C10A |
| 75 | D030770 00 | CAL CITR | 1 | Cdbrd Drum | | C13B |
| 76 | D030778 00 | AMINO-RE2 | 1 | Cdbrd Drum | | D8C |
| 77 | D030782 00 | TAURINE | 1 | Drums | | X |
| 78 | D030794 00 | CHOLINE B | 12 | Cdbrd Drum | 1102/101 | C2A |
| 79 | D030878 00 | M/P CIB 2 | 8 | Cdbrd Drum | | D7A |
| 80 | D032388 00 | ANTIFM152 | 4 | Jug | 176/40 | B6A |
| 81 | D032389 00 | HYLON VII | 8 | Paper Bag | 2250/50 | E5 |
| 82 | D032907 00 | V/PWNM141 | 1 | Not List | | REJECT 2 |
| 83 | D032908 00 | M/PWNM140 | 2 | Cdbrd Drum | | C5B |
| 84 | D033983 00 | M/PP513AR | 4 | Cdbrd Drum | | C4A |
| 85 | D033984 00 | V/P FU206 | 1 | Not List | | C9A |
| 86 | D034074 00 | V/P123832 | 5 | Barrels | | C7A |
| 87 | D034231 00 | STRCH CLR | 1 | Paper Bag | 1650/50 | C1A |
| 88 | D035597 00 | VAN 4058R | 18 | Box | 750/50 | E34 |
| 89 | D035758 00 | M180 BULK | 7 | Bulk Bags | | WOW2 |
| 90 | D035759 00 | MED HT BL | 56 | Bulk Bags | | WOW2 |
| | D035954 00 | FIBER PEA | | | | D7B |
| 91 | D036308 00 | BTTRSCTCH | 3 | Plast.Drum | | B4B |
| 92 | D036365 00 | RAFTILI G | 1 | Bags | | X |
| 93 | D036366 00 | OLIRFT P9 | 1 | Bags | | X |
| 94 | D036788 00 | FERR FUMA | 2 | Drums | | X |

| | | | | | | |
|-----|------------|-----------|-----|------------|----------|----------|
| 95 | D036792 00 | FERRIC PH | 8 | Cdbrd Drum | 400/100 | E8 |
| 96 | D036793 00 | PEAR POWD | 6 | | | Central |
| 97 | D036794 00 | APPLE POW | 3 | | | Central |
| 98 | D036795 00 | APRICOT P | 3 | | | Central |
| 99 | D036796 00 | BANANA FL | 8 | Box | | C2D |
| 100 | D036797 00 | CUPRIC SU | 1 | Cdbrd Drum | | C1A |
| 101 | D036822 00 | RICE CRL | 1 | Variable | | X |
| 102 | D036823 00 | MIXED BAS | 100 | Variable | | X |
| 103 | D037984 00 | DE10,MALT | 12 | Bulk Bags | | D3A |
| 104 | D038094 00 | CALC CARB | 1 | Cdbrd Drum | | C3C |
| 105 | D039191 00 | AMINO FAA | 3 | Cdbrd Drum | 800/100 | C11A |
| 106 | D039245 00 | MALTO DE1 | 66 | Bulk Bags | 2000 | E21 |
| 107 | D039848 00 | GL01922 B | 24 | Paper Bag | 2500/ | E4 |
| 108 | D039849 00 | GL01922 B | 27 | Bulk Bags | 2000 | E24 |
| 109 | D040572 00 | SUPRO 175 | 9 | Paper Bag | 2200/44 | E8 |
| 110 | D040640 00 | SUPRO 150 | 6 | Paper Bag | 2200/ | E17 |
| 111 | D040891 00 | ENZ SUBTI | 2 | Not List | | REJECT 2 |
| 112 | D040931 00 | OIL VG MC | 3 | Tanker | 47000 | X |
| 113 | D042140 00 | MLK DRYBL | 21 | Paper Bag | 2475 | E2 |
| 114 | D043107 00 | CALCIT224 | 51 | Cdbrd Drum | 550/110 | E5 |
| 115 | D043863 00 | V/P 11020 | 5 | Drums | 100 | X |
| 116 | D043986 00 | SUGAR DRY | 2 | Paper Bag | 2500/50 | C2A |
| 117 | D044293 00 | MP 149922 | 1 | Not List | | REJECT 2 |
| 118 | D044294 00 | VP 149921 | 2 | Not List | | REJECT 2 |
| 119 | D044797 00 | SUG LAC B | 182 | Bulk Bags | 2000 | E27 |
| 120 | D045287 00 | DEM DE18 | 18 | Bags | 50 | WOW |
| 121 | D045303 00 | DEM DE10 | 12 | Bags | 50 | E25 |
| 122 | D045304 00 | DEM DE15 | 23 | Bags | 50 | E9 |
| 123 | D045305 00 | DEM DE10B | 101 | Bags | 50 | E23 |
| 124 | D045306 00 | DEM DE15B | 32 | Bags | 50 | D5C |
| 125 | D045307 00 | DEM DE18B | 13 | Bags | 50 | |
| 126 | D046267 00 | ACESUFAM | 2 | | | D15 |
| 127 | D046439 00 | FOS NUTRA | 2 | | | D11A |
| 128 | D046657 00 | PWC DI819 | 6 | Paper Bag | 1760/ | E3 |
| 129 | D047352 00 | OAT CRL B | 151 | Not List | | C24 |
| 130 | D047535 00 | PSI E0282 | 1 | Paper Bag | 2200/ | E11 |
| 131 | D048122 00 | VPFU2061R | 9 | Cdbrd | 1200/100 | E8 |

| | | | | | | |
|-----|------------|-----------|----|---------------|----------|----------|
| | | | | Drum | | |
| 132 | D048123 00 | VPGS2062R | 30 | Cdbrd Drum | 1200/100 | E7 |
| 133 | D048124 00 | VP 9302R1 | 1 | Drums | 1000/100 | X |
| 134 | D048125 00 | MP TE121R | 9 | Cdbrd Drum | 1200/100 | C3A |
| 135 | D048201 00 | MPTE2061R | 4 | Cdbrd Drum | 1200/100 | E12 |
| 136 | D048386 00 | MPTE516AR | 1 | Not List | | REJECT 2 |
| 137 | D048638 00 | GUM SCM61 | 2 | Box | | X |
| 138 | D048760 00 | GUM GUAR | 1 | Bags | 2000 | X |
| 139 | D048762 00 | GUM SCM51 | 14 | | | C2A |
| 140 | D048764 00 | GUM VSA35 | 10 | Box | | X |
| 141 | D048778 00 | GUM PGL20 | 5 | Bags | 1409 | C8A |
| 142 | D048780 00 | SEKM CM61 | 1 | Box | 662/55 | C11A |
| 143 | D048796 00 | GUM TALHA | 21 | Paper Bag | 2200/55 | E11 |
| 144 | D048800 00 | GUMVGP209 | 2 | Not List | | C12B |
| 145 | D048832 00 | PWC DI879 | 3 | Bags | | X |
| 146 | D048842 00 | XANTHAN G | 2 | | | C4A |
| 147 | D048844 00 | GUM SGP35 | 2 | Box | | X |
| 148 | D049217 00 | VP141A R1 | 2 | Cdbrd Drum | | C13B |
| 149 | D050514 00 | PRDNT B89 | 15 | Paper Bag | 2500 | E2 |
| 150 | D050534 00 | MELOJEL S | 1 | Paper Bag | 2250/50 | E13 |
| 151 | D054018 00 | SUGAR FIN | 39 | Paper Bag | 2500/50 | E10 |
| 152 | D054030 00 | MALTO M15 | 22 | Paper Bag | | E2 |
| 153 | D054040 00 | C*GL01946 | 3 | Not List | | C6B |
| 154 | D054042 00 | SYRUP COR | 3 | Tanker | 47000 | X |
| 155 | D054088 00 | DE18,MALT | 6 | Bags | 50 | E12 |
| 156 | D054096 00 | LACTOSE | 23 | Paper Bag | 2500/50 | E6 |
| 157 | D054098 00 | KRYSTAR F | 21 | Paper Bag | 2250/ | E9 |
| 158 | D054144 00 | M100,MALT | 12 | Paper Bag | 2500 | E2 |
| 159 | D058504 00 | SODM ASCO | 11 | Cdbrd Drum | | C9A |
| 160 | D058510 00 | THMN MN-B | 4 | Drums | | X |
| 161 | D058530 00 | L-CARNITI | 25 | Drums | | X |
| 162 | D058556 00 | V/P1250-1 | 5 | Cdbrd Drum | 1000/100 | E12 |
| 163 | D058560 00 | VIT FOLIC | 5 | Drums | 100 | X |
| 164 | D058616 00 | V/P GS206 | 1 | Not List | | D8C |
| 165 | D058646 00 | VIT A PAL | 3 | Drums | 100 | X |
| 166 | D058656 00 | V/P VP247 | 3 | Drums | | X |

| | | | | | | |
|-----|------------|-----------|----|---------------|---------|--------|
| 167 | D058680 00 | CHOLN CHL | 21 | Cdbrd Drum | 1268/55 | E11 |
| 168 | D058684 00 | V/P VP248 | 2 | Cdbrd Drum | 100 | X |
| 169 | D058698 00 | VT A AC32 | 3 | Drums | | X |
| 170 | D058726 00 | V/P VP207 | 2 | Drums | | X |
| 171 | D058734 00 | V/P VP246 | 8 | Drums | | X |
| 172 | D058738 00 | V/P CIB-C | 1 | Cdbrd Drum | | NONE |
| 173 | D058780 00 | V/P VP254 | 1 | Cdbrd Drum | | C1A |
| 174 | D058786 00 | VIT K1 1% | 2 | Cdbrd Drum | | D15 |
| 175 | D058792 00 | V/P CIB 2 | 4 | Cdbrd Drum | | D7A |
| 176 | D058796 00 | NUCLEOTID | 11 | Drums | | X |
| 177 | D058798 00 | VP10992 | 2 | Drums | | X |
| 178 | D058804 00 | V/P P2406 | 4 | Cdbrd Drum | | C3A |
| 179 | D142100 00 | MILK FAT | 12 | Barrels | | X |
| 180 | D250468 00 | VP 9101R1 | 4 | Box | 1000/50 | E8 |
| 181 | D250681 00 | VP 2072R1 | 11 | Box | 1000/50 | E12 |
| 182 | D251031 00 | MP FUSOYR | 2 | Cdbrd Drum | | C9B |
| 183 | D251476 00 | VP2477 R1 | 2 | Cdbrd Drum | | C13B |
| 184 | D251498 00 | VP2483 R1 | 2 | Drums | | X |
| 185 | D251499 00 | VP2540 R1 | 1 | Cdbrd Drum | | C1C |
| 186 | D251597 00 | MPTE516AR | 3 | Cdbrd Drum | | C10B |
| 187 | D251598 00 | MP 1244R1 | 2 | Not List | | C6C |
| 188 | D251923 00 | OIL ARADH | 1 | | | Cooler |
| 189 | D532907 00 | ACD CITRI | 12 | Bags | | C8B |