GE VERNOVA

**Safer and more sustainable:**

How Food & Beverage and CPG manufacturers can make progress where it matters

# TURN WHAT SLOWS YOU DOWN INTO SOMETHING MORE ENERGIZING...

## INSIDE:

Examples of how to make real progress toward improving safety and sustainability

## IMPROVING SAFETY AND SUSTAINABILITY.

They're both critical goals for manufacturers — especially across the F&B and CPG industry. And yet, they're often treated separately. In truth, delivering high quality, safe products can lead to efficiency savings and a more sustainable manufacturing process.

But to make real progress, you need the ability to capture, track, and analyze all of your manufacturing data. Here's how Proficy® Smart Factory MES makes that possible.

## PROFICY SMART FACTORY MES HELPS YOU:

### Measure
Automatically capture production process data to measure your use of materials, generation of waste, and consumption of utilities.

### Reduce
Harness advanced analytics to monitor and control utilities, then make informed decisions that reduce your energy consumption.

### Optimize
Get data-driven insights that help optimize your production process, such as eliminating assembly line inefficiencies and identifying ways to cut material usage.

## WE'VE HELPED MANUFACTURERS ACHIEVE:

**25%**
Reduction in product defects

**35%**
Reduction in product waste

**20%**
Reduction in energy usage*

*Achieved over a four-year period.

## START YOUR JOURNEY WITH PROFICY SMART FACTORY

With our Proficy Smart Factory portfolio, you can harness your manufacturing data and identify ways to reduce waste, lower energy usage, identify product defects, and improve your customer safety standards. See how it could transform your operation today.

**Learn more** ▶

## CREATE A SAFER AND MORE SUSTAINABLE OPERATION

### Increase sustainably by:

**Turning waste into reusable energy with maximum efficiency**

Food manufacturing produces bio-waste that can end up in landfills. We're helping a global rice producer turn their waste into bio-fuel with maximum efficiency, which they can then export to the national grid to drive additional revenue.

**Wasting less and doing more**

By linking F&B plant and business systems, our software can boost your control and help you reduce your waste. For one Australian brewer, that's translated into a 35% reduction in product waste, and a 90% decrease in finished goods holds and packaging waste.

### Increase safety by:

**Providing your quality assurance and quality control organization with the visibility they need**

Our software helps you deliver crystal clear reporting to meet food safety standards. Since partnering with a leading American dairy company, our software has helped them decrease their quality control audit time by 50%.

**Reducing defects to protect customers**

Our software can help your processes become more effective and safer for your customers. Our collaboration with a beverage leader helped them reduce defects by 25%, saving them $5M every year through improved quality.

## SEE ALL OUR FOOD AND BEVERAGE SUCCESS STORIES.

**See more** ▶