Achieving Operational Excellence in Food & Beverage

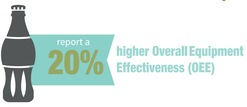
Operational excellence (OpEx) for the food and beverage industry can be a challenge as a result of competing priorities. The combination of pressures around rising operational costs, production efficiency, and product quality form a complex operating environment for the food & beverage industry as a whole.

Leaders in the Food & Beverage (F&B) industry achieve operational excellence by:

Production Efficiency:

Increasing productivity across the enterprise is an important first step.

Leading F&B companies:

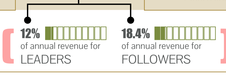


Product Safety and Quality:

LEADERS vs FOLLOWERS

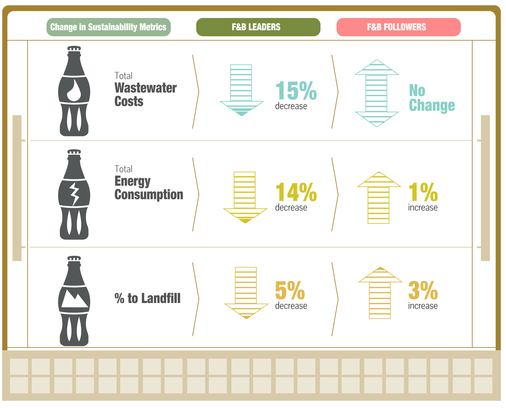
The products F&B companies produce have a direct impact on the health and safety of their consumers, because of this, ensuring the quality of products cannot be sacrificed.

vs



Sustainability Costs:

Reducing the sustainability (energy, water, wastewater, etc.) needs of the enterprise is an often untapped resource in both the quest for profits and social responsibility. Leading companies understand this and are more likely than their competitors to factor sustainability into their operational decision making:



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face constant pressures around costs, quality, and efficiency. Making effective decisions to address all three of these concerns can be a major challenge for companies that rely on manual processes. Leaders in the industry differentiate themselves by utilizing software to digitize their production processes, which provides the necessary visibility to execute on their business goals. This automation allows Leaders to use their operational data to drive better decision making. The operational excellence program that leading companies rely upon is one that aims to maximize productivity, ensure product quality, and limit sustainability costs.

The benefits of this program shows on the bottom line;

Leaders ultimately outperform planned margin goals by +9%.

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