

Common Food & Beverage Processing Challenges



MAXIMIZE PRODUCTION

Time-consuming changeovers required to accommodate a growing number of complex SKUs limit throughput and increase supply risks.

1 Billion

new middle class consumers in emerging markets by 2025



INCREASE RELIABILITY

Downtime caused by bottlenecks, inefficient maintenance, nuisance stops and unexpected equipment failures impedes production and threatens your profitability.

50%

of the typical OEE percent in a packaging line



ENSURE QUALITY

Product losses and rework resulting from improper setup, system upsets and out-of-spec batches drive up production costs and can damage your brand's reputation.

1 Day

is the average time producers take to respond to shipments with quality issues



ACHIEVE SUSTAINABILITY

Inefficient processes and equipment prevent you from hitting sustainability targets by causing your operations to produce excess waste and increase your carbon footprint.

74%

of facilities reside within aquifers whose water supply is projected to decrease



EVOLVE EXPERTISE

From engineering, maintenance, to the executive level, talent acquisition continues to be an ongoing challenge.

94%

of employees would stay if employers would invest in long term training

Learn how to overcome these challenges at [Emerson.com/FoodAndBeverageMeasurement](https://www.emerson.com/FoodAndBeverageMeasurement)

