



**Amy's Kitchen live with Redzone in 1 week, with real time visibility on iPads!**

We are delighted to announce that Amy's Kitchen has joined the Redzone Reference program and system goes live in a week!

## CUSTOMER BRIEF

### QUICK FACTS

- Visibility and real-time transparency of line performance in 1 week!

### KEY GOALS

- Accelerate Gemba process & introduce Kaizen reviews
- Unlock hidden capacity

Based in Medford, OR Amy's Kitchen is the nation's leading natural frozen food brand that has created over 88 frozen meal varieties including pizzas, pocket sandwiches, pot pies, entrées, snacks and whole meals. Their grocery line also includes delicious canned soups, beans and chili as well as jarred pasta sauces and salsas.

No strangers to innovation and having a pre-disposition for improvement, Amy's are using the Redzone Continuous CIS to extend the culture of improvement out on the plant floor.

With a strong emphasis on quality the Redzone system was used to drive the daily Gemba review process. This created focus and accountability on the shop floor and ensured line efficiencies were optimized. The Redzone initiative also introduced a structured Kaizen process providing the technology and coaching to ensure this had an immediate impact on performance.



We're delighted at the pace of change that Redzone has delivered. Having experienced other MES systems, I was impressed by the speed of the deployment and how quickly the operators and supervisors have taken to using Redzone. We have seen our teams immediately take advantage of the real-time data visibility and it's driving a quicker response to issues. We are now focused on applying the Redzone Kaizen Process and look forward to making lasting gains across our capacity-constrained lines. It's a great start!

- Kevin Haslebacher, EVP Operations, Amy's Kitchen.

