



## Pacific Foods takes a fresh approach to improvement with Redzone

Organic food producer Pacific Foods are on target to unlock hidden capacity and reduce waste with the Redzone continuous improvement initiative.

## CUSTOMER BRIEF

### KEY PROJECT GOALS

- 200K + additional cases in under 90 days (single area)
- 2.5% efficiency uplift in under 90 days (single building)
- Unlock hidden capacity
- Waste Reduction
- Catalyst for cultural change & engagement
- Drive CI Skills down to the shop floor

Located in Tualation, OR and founded 25 years ago, Pacific Foods started with a clear endeavor to produce clean, organic food using simple ingredients, farming sustainably and acting kinder towards people, animals and the environment. This continues today with a product suite that includes broths/stocks; soups; meals & sides; sauces and purees as well as non-dairy beverages.

Having experienced rapid expansion the team at Pacific Foods recognized the need to consolidate their isolated 'pockets' of plant performance intelligence into a consistent real-time framework that could drive performance improvements on the shop floor. With 12 lines operating across 3 buildings Pacific Foods have implemented the Redzone System to provide a common OEE (Overall Equipment Effectiveness) metric across the shop floor teams and used it as a catalyst for employee workplace engagement. The Redzone project will be used as a platform to expedite these changes, instigate Kaizen continuous improvement events that are owned by the shop floor and reduce paperwork.

The project commenced with only a week's implementation. They fully expect to realize an additional 200K case volume increase through the planned 90-day Kaizen campaign within a single building.



Redzone is helping us to consolidate all our pockets of data into one unified intelligence engine that the shop floor teams will own and come to rely on. The mobile iPads make it simple for our teams to be engaged with continuous improvement. The combination of this new technology and a 'hands-on' Kaizen approach will deliver significant volume improvements.

- Erik Gottschalk, VP Operations, Pacific Foods

