

PRODUCTIVITY NOW FOR

## Soups, Sauces & Dips



### Why Redzone?

Enjoy sustainable productivity improvements with organic **double-digit productivity improvements** to increase revenue and margins—without adding people or equipment.

Dramatically **reduce worker turnover** with an engaged workforce, energized to excel, by transforming into a more collaborative, more engaged team.

Create a lean manufacturing culture with **ongoing continuous improvement** driven by shop floor ownership.

# Benefits for Soups, Sauces & Dips Manufacturers:

- Increase competitiveness by significantly increasing productivity in just 90 days to become the lowest cost provider.
- Keep volumes high with improved equipment reliability driven by operator care across your facility.
- Dramatically shorten changeovers and other planned downtime (such as sanitation and clean in place (CIP) activities) to reduce pressure on products with sensitive shelf life.
- Become more action-oriented with action management and kaizen events to streamline and coordinate manual processes.
- Protect costly raw materials with statistical process control (SPC) and out-of-the-box analytics to reduce waste and giveaway.
- Improve food safety and compliance by digitizing paper-based processes for real-time accuracy and quicker, more impactful audits.
- Minimize IT burden and wet environment risks with secure cloud technology and off-the-shelf automation hardware.



### Soups, Sauces & Dips Manufacturers in the Redzone Community



SAUER'S









































DIAMOND CRYSTAL











21.0%

#### As Benchmarked

To assess the effectiveness of the Redzone Connected Workforce Solution, a benchmark study is conducted against the Redzone 90-Day productivity program every other year. The analysis compares baseline OEE to the resulting OEE uplift after 90 days and presents the resulting productivity improvement.

All Redzone community members demonstrate OEE uplifts in 90 days. Sophisticated, global manufacturers can expect double-digit increases while smaller, less mature plants enjoy >30% OEE uplifts.

The average 12% OEE uplift with an associated 22% productivity improvement across the entire sample means that users can enjoy additional capacity without adding resources or reduce costs without increasing output.

Perhaps the most impactful—but immeasurable—outcome has been the cultural phenomenon that resulted from improved communication across the plants considered in this study.

**Initial 90-Day Benchmark Results Matrix** 



Soups, Sauces & Dips Benchmark Below is a data extract of the results achieved by soups, sauces & dips manufacturers: Soups, Sauces & Dips Results Avg. OEE baseline 52.4% 90-Day OEE Uplift 11.0%

> "I always tell people it's not about the tool. It's about the people and the process and how you connect them. That's the benefit of Redzone. It's not just a tool or software, it's connecting your people to your processes.

90-Day Productivity Improvements

Pablo Cussati **SVP of Manufacturing, Ventura Foods**