



PRODUCTIVITY NOW FOR

Soups, Sauces & Dips



Why QAD 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 QAD Redzone Community



As Benchmarked

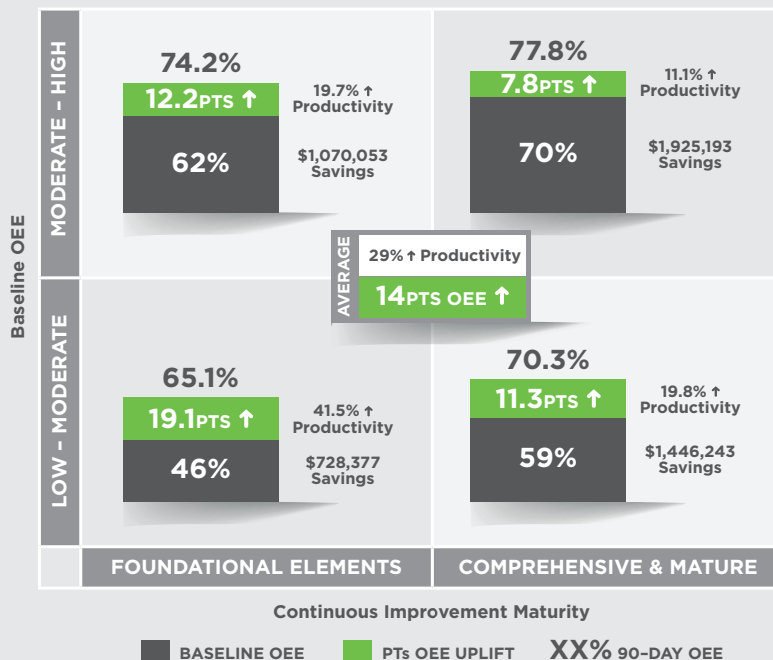
To assess the effectiveness of the QAD Redzone Connected Workforce Solution, a benchmark study is conducted against the QAD Redzone 90-Day productivity program every other year. The analysis compares baseline OEE to the resulting OEE uplift after 90 days and presents the resulting productivity improvement.

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

The average 14pt OEE uplift with an associated 29% 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 factories 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

New Starting OEE	48.6pts
90-Day OEE Uplift	14.5pts
90-Day Productivity Improvements	29.8%

“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.”

Pablo Cussati
SVP of Manufacturing, Ventura Foods