

USCCG

When It Comes To
Food Processing,
We Can Bring
A Lot To The Table

*USC Consulting Group:
An Experienced Professional
Resource for the Food Industry*



food processing

Food Industry Experience

USCCG has been actively engaged in the food processing industry for many years. During that time we've helped many well known and highly regarded companies to:

- Improve labor productivity
- Improve maintenance and sanitation
- Improve order fill rates
- Improve process reliability
- Increase material yield
- Increase throughput
- Reduce freight and warehouse management costs
- Reduce process variation

Processes Worked

We've improved nearly every process including:

- Aseptic (pudding, jellies)
- Bakery
- Brewing
- Canning
- Carbonation
- Dry grain milling (e.g. flour)
- Food service
- IQF

- Juice extraction
- Kill through processing (beef, pork, poultry, seafood)
- Kosher
- Prepared refrigerated foods (e.g. potato salad)
- Value added products (raw, cooked)

Totally Customized Approach

Our approach is totally customized for each client and situation but will typically include some or all of the following components and/or methodologies:

- Adaptive planning systems
- Capability studies and audits
- Capacity analysis
- Cellular manufacturing
- Continuous flow processing
- Employee involvement
- Flexible crewing matrices
- Freight cost/warehouse management
- Loss point analysis
- Maintenance and sanitation coordination

- Management accountability
- Manufacturing strategy
- Process/equipment calibration
- Process flow/variation analysis
- Process/line balancing
- Process mapping-value analysis
- Project management
- Quality functional deployment
- Shop floor management control systems
- Skills development
- Supply chain analysis
- Visibility management
- Yield management and recovery

Client Benefits

These tools and techniques enable us to deliver a wide range of benefits to our clients:

1. Improved asset utilization
2. Improved customer service
3. Improved yield
4. Increased throughput
5. Less waste
6. Lower operating costs
7. Reduced process variation
8. Repeatable process

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Our Work

Let's take a look at some of our work in the food processing industry. Each of the following solutions was totally customized and implemented by USCCG professionals, using proprietary techniques and methodologies, to meet the unique needs of individual clients. Here are some highlights from three real engagements.

Case History # 1

With annual volumes already in excess of 250 million pizzas, this supplier to major food service and retail outlets needed to keep up with growing demand for its products while remaining competitive on cost and quality.

Our Assignment: Increase throughput, labor productivity and material yields.

Our Approach:

1. Based on capacity analysis, identified and prioritized process constraints.
2. Aggressively attacked all non-productive activities to improve uptime and reliability.
3. Used detailed process mapping to eliminate non-value-added activities across all production lines.
4. Modified process steps and re-balanced work content and sequence to improve labor productivity.
5. Installed various yield management tools to improve yields while minimizing process variation.

The Results:

1. Improved yield 4% - 27% depending on finished product or ingredient
2. Reduced pan die changeover time up to 30%
3. Improved throughput 30%
4. Improved labor productivity 20%

Case History # 2

This multi-billion-dollar meat processing company had just completed a major expansion but was not achieving optimal throughput from its plant.

Our Assignment: Increase throughput and material yield without capital investment.

Our Approach:

1. Used process flow analysis to examine all critical path and support process flows.
2. Conducted in-depth material loss point and capacity erosion analyses to identify and recover waste.
3. Tested different trimming table configurations to determine most efficient process flow.
4. Modified individual workstations and refined product trimming and handling techniques.
5. Conducted supervisor skill development sessions to support and institutionalize continuous improvement process.

The Results:

1. Meat trimming pounds/labor hour improved 68%
2. Trim yield improved more than 6%
3. Raw end and piece losses were reduced 46%
4. Equivalent people worked reduced 34%

Case History # 3

A top five food processing company wanted to cut over \$75 million in costs out of a \$2 billion division. This division had 14 plants, 7500 employees and produced over 100 million cases of product annually.

Our Assignment: Drive cost reduction in all facilities simultaneously while improving process line efficiency, material yields, labor productivity and service levels.

Our Approach:

1. Developed a unique cross-functional USCCG/dedicated client team approach.
2. Selected pilot sites and conducted extensive skills development sessions with dedicated team members and plant management groups.
3. Utilized a consistent set of analytical tools, methodologies and implementation techniques to drive rapid opportunity identification and recovery.
4. Aggressively attacked yield loss, capacity erosion and labor cost.
5. Installed comprehensive yield and shop floor management control systems.

The Results:

1. Over \$120 million worth of cost reduced in less than one year
2. Pre-tax profits improved an average of 3%
3. Material yields (inedible, rework, overfill, etc.) improved 2% - 10%
4. Process effectiveness improved an average of 15%
5. Labor productivity improved 20% - 45% depending on site location
6. Consolidated and closed three facilities to date with further savings likely.

These results are fairly typical of what we've been able to accomplish in the food industry. You can review other case histories by visiting our web site.

For more information, contact us at **800-888-8872** or www.usccg.com.



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