

Tips for Balancing Agility & Quality

Key Questions for Managing the SKU-mageddon

What's Driving the "SKU-mageddon"?

It doesn't take an industry analyst to tell you that SKU proliferation is accelerating. Any grocery shopper today is familiar with the overwhelming variety and choices contained in just one aisle of your typical modern supermarket.



Younger Consumers Crave Experimentation



Health Niches Expanding



Snacking on the Rise

The Challenges of De-Specialised Production

For food and beverage production facilities, de-specialisation is the undeniable future: Four out of five food and beverage production facilities now produce more than 100 product SKUs and most expect this number to grow in the near future.¹

Productivity

Facilities must manage more frequent changeovers that cut into production numbers.

Inventory Management

More SKUs often mean a wider variety of ingredients to manage.

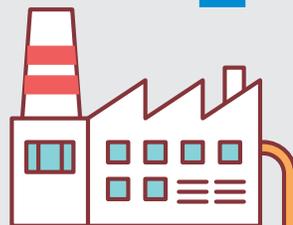
Quality & Compliance

More products expand the challenge of maintaining quality & compliance.

Food Safety

New ingredients, production workflows and changeovers increase potential fail points for contamination.

4 out of 5



food & beverage production facilities now produce more than 100 product SKUs

Cleaning & Sanitisation Comes into the Spotlight

The new challenges and increased risks presented by de-specialisation and expanding SKU production are bringing facilities' cleaning and sanitisation programmes into the spotlight. Forward-thinking production facilities are making proactive adjustments to these traditionally behind-the-scenes programmes, laying the foundation for operational agility while enhancing their confidence in quality assurance and food safety compliance.

1. PMMI Food Packaging Trends and Advances Report

Key Questions for Managing Risk & Enabling Operational Agility

To help you get started, here are critical questions that allow you to evaluate your current programme and identify gaps and opportunities for improvement:

Being Audit-Ready

- Do you have an audit-readiness programme that helps you proactively maintain ongoing compliance with relevant food safety and public health regulations?
- Do your vendor partners (cleaning, sanitation, pest management, etc.) provide audit-readiness services, such as pre-audit assessments to help you identify and address issues?

Ensuring Ingredient Quality

- Do you have clearly defined protocol for receiving and inspecting ingredients?
- Do you have metrics that allow you to evaluate your ingredient storage practices (i.e., spoilage and contamination rates, pest management costs, etc.)?
- Do you have a process for developing new receiving, inspecting and storage protocols for new ingredients?

Evaluating & Identifying Risk

- Do you know your facility's specific key risk points for contamination issues like allergen cross-contact and flavour carry-over?
- Does your cleaning, sanitisation and pest management programme account for the specific ingredients, unique allergen and contamination risks of your current production environment?
- Do you have a process for re-evaluating and/or adapting your cleaning, sanitisation and pest management programme when new ingredients or new SKUs are introduced?

Streamlining Your Cleaning & Sanitisation Programme

- Do you know what elements of your current cleaning and sanitisation programme do not comply with organic food manufacturing standards?
- Do you have metrics that define the impact of your cleaning and sanitisation practices on production throughput, downtime and overall facility performance?

Don't Face SKU-Mageddon Alone

The good news for food and beverage production facilities: You don't have to shoulder the added burdens of de-specialisation and SKU-mageddon alone. Leaning on high-value partners not only allow you to solve these emerging challenges – but gives you more time and renewed confidence to focus on the larger strategies of building and running a successful production operation.



Learn more at www.ecolab.com/FoodBeverageIPM

UK 0800 789 600 | ROI 1 800 21 02 07 | custhelpdesk.uk@ecolab.com