

## What Redzone can do for manufacturers of Meat, Seafood & Pet Food Products



### What is Redzone?

Redzone is a production system that combines social mobile technology with a structured coaching program to improve plant floor operations for food & beverage manufacturers. Removing the shackles of manual systems, our technology is quickly deployed with new behaviors and skills coached in over 90 days; shining a light on opportunities, motivating the workforce and delivering double digit productivity improvements every time. The perfect fit for meat, seafood and pet food manufacturers.



#### Common Challenges in Meat, Seafoods & Pet Foods

- Competitive market creates pressure to be low cost producer
- High volumes necessitate high machine reliability
- Theoretical running speed targets often vary by product
- High degree of co-ordination is required up and downstream
- Changeovers typically require CIP and sanitation
- Material scrap has a high cost and is difficult to measure
- Giveaway is a systemic problem that is difficult to address
- Environment is wet and not suited to automation or technology

#### Addressing the Challenges with Redzone

- Fast productivity improvements. Meat seafood & pet food products benchmark = 8.9% points of OEE
- Lower 'cost per unit' and eliminate variability
- Out-of-the-box metrics and workflows, meeting content based on Food/Beverage
- Familiar iPad application, live in 1 week
- Employee access to SOPs and 1 point lessons at work center
- Action management, social communication, custom alerts and notifications
- Cloud technology, low cost IP68 hardware, minimal data acquisition
- Scrap, Quality Management and Statistical Process Control
- Risk-free productivity trial



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# Meat, Seafood & Pet Food Manufacturers in the Redzone Community



*We see Redzone as the mobilizing force to gather all our pockets of shop floor intelligence together under one roof and help our teams work smarter together.*

**Jeff Geyer – General Manager,  
Truitt Brothers**



## Results of the first 400 F&B Customers

To assess the effectiveness of the Redzone Production System a study was conducted on the first 400 food & beverage companies that had embarked on the Redzone 90 Day Productivity Program. We analyzed the success of the journey, investments made, financial impact and sustainability of results.

Many of the findings exceeded the original targets defined prior to the commencement of the study and demonstrate a remarkably consistent picture between organizations, regardless of their starting point, size or existing improvement infrastructure.

The majority of the organizations reported that their most significant change has been in the attitudes of people on the shop floor.

## Target Results vs. Actual Results

The table below shows a summary of the results taken from the Benchmark Study.

#	Factor	Target	Actual Result
1	Average baseline OEE	N/A	58.8%
2	Length of time to "Go Live"	OEE live within 1 week	Live within 1 week
3	% increase in OEE in 90 days	Minimum 5%	7.8%
4	% increase in productivity in 90 days	Minimum 8%	13.3%
5	% increase in productivity after 2 yrs	N/A	28%
6	Annualized savings per plant	Savings greater than \$100k	\$612,235

## Meat, Seafood & Pet Food Benchmark

We extracted a subset of the benchmark data to just focus on the results achieved by meat & seafood manufacturers and the results in this sector are as follows:

### Meat, Seafood & Pet Food Results

Avg. OEE baseline	52.9%
90 Day OEE Uplift	8.9%
90 Day Productivity Improvements	16.8%
Comparison to Benchmark Productivity	3.5%



The full details of these results and how they were achieved and sustained are documented in the latest Redzone food & beverage productivity benchmark report. Ask us for a copy or download it from our website [rzsoftware.com](http://rzsoftware.com)

For more information  
and testimonials go to  
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