

EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

COST REDUCTIONS - YIELD IMPROVEMENT, QUANTITY AND GIVEAWAY CONTROL SYSTEMS:

- **Several clients** - Rationalised smoking and cooking regimes to retain flavour and appropriate pasteurisation levels but increase yield, at the same time introduced rapid chilling to avoid potential multiplication of pathogens from heat tolerant bacterial spores.
- **Meat Processor** - Developed simple methods to use up by product and create additional products demanded by client.
- **Fish processor** - Improved the utilisation of by product (trimmings) by developing the pate making process, resulting in higher factory yield and better overall prices.
- **Drinks processor** - Improved processing yields in a soft fruit sprit drink process via use of enzymes introduced at the appropriate stages in the preparation process.
- **High volume fish packer** - Introduced an average weight control system, with a payback of <4 months, saving approx 1-2% of selling price (2-3g per pack) and increasing packing productivity.
- **Confectioner** - Introduced a manual (low cost) average weight control system to reduce giveaway and increase packing speeds on high value small pack size products.

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