The Food Industry Needs LEAN Manufacturing

Washington is a strong agricultural state and consequently has a very important food processing and packaging sector.

We are the number one producer of apples and cherries producing about 64% of the nation’s total. We are second in potatoes and fifth in overall wheat production. Production of fine foods and beverages are a natural outgrowth. Wineries and craft breweries are growing like wildfire!

Agriculture and food processing is a tough business with tight bottom lines. Lean concepts are an important part of making that bottom line consistent and strong.

Improvement can’t be a “once in a while” effort. It needs to be continuous and companies need to tap into the treasure trove of ideas for improvement from their entire team.

Food processors and packers around the state are embracing Lean.

Join in and enjoy the improvement!

Best,

Loren Lyon, President
Lean Manufacturing and the Food Industry

Lean is a philosophy of delivering value from a customer’s point of view, eliminating waste and continuously and actively improving a company’s processes. Lean can drastically change how a company does business. After gaining a better understanding of the lean philosophy, we will take a closer look at how it can apply to the food industry.

Why the Food Industry is Going Lean

The food industry is vast and serves hundreds of millions of people each year, more than any other industry. The complex industry includes:

- Agriculture – livestock, crops, and seafood
- Manufacturing – farm and processing equipment, supplies, and construction of facilities
- Food processing – manufacturing and preparation of food for markets

The overall aim of Lean manufacturing is to help people in the food industry to make improvements in performance. For things to improve, a recognition and understanding of improvement is required. This will ensure that the right improvement is chosen for the right reasons, obviously without sacrificing quality or safety! Read more here.
food
• Food service – fast food, restaurants, catering, etc.
• Retail markets – grocery stores, farmers' markets, etc.

Partially because of its complex nature and because it has arguably the largest consumer base, the food industry is taxed with keeping up with trends, like gluten free and organic products. To make things more difficult, consumers expect products to be fresh, free from defects, and safe for consumption.

To meet these challenges, the food industry has turned to lean manufacturing tools like Value Stream Mapping (VSM) and 5S to keep pace with the needs of consumers as well as improve quality. Read more here.

Bridging the Quality Control Gap:
How Six Sigma Can Increase Plant Food Safety and Profitability
In order for food safety professionals to preserve a value-perceived position in industry, we have to understand the business. We also must be able to make and support business decisions; however, we must always be the ethical and legal conscience of the organization when food safety is being encroached upon to deliver business results—that is our credo as food safety professionals. It seems like this

Handbook of Lean Manufacturing in the Food Industry
The principles of lean manufacturing – increasing efficiency, reducing waste, lowering costs and improving control – may be applied to any industry. However, the food industry is unique, and creates unique demands. The political, social and economic importance of food is unrivalled by any other form of produce, as is the scrutiny to which the manufacture of food is subjected. For the food industry, lean manufacturing is not simply a cost-saving strategy, but is directly linked to issues of sustainability, the environment, ethics and public accountability.

Handbook of Lean Manufacturing in the Food Industry is a major new source of information and ideas for those working in food manufacturing. Offering a fresh and modern perspective on best practice, it points the way to fewer breakdowns, reduced quality faults, improved teamwork and

https://mailchi.mp/fd22cac6ffa8/impact-washingtons-may-newsletter-the-food-industry-needs-lean
principle should be understood by now, but when managing complicated processes within expansive supply chains under extreme pressure to exceed cost reduction targets we must continue to remind our peers and executive teams that food safety is a mandatory prerequisite to the business model. Why? Because of all business deliverables it is the most noticeable when it is absent. Read more here.

Impact Washington hosts events on many topics, including LEAN, ISO, FSMA, and many more. Please check our Events page for our latest offerings and to register. We look forward to seeing you!

Coming Soon...

Toyota Kata Workshop – Spokane, WA – June 19 & 20, 2018

FSPCA Preventive Controls for Human Food Course – Vancouver, WA – June 25th & 26th

FSPCA Foreign Supplier Verification Training – Vancouver, WA – June 27th & 28th

Lean 101 Program

Impact Washington’s one-day Lean 101 training programs provide students with training, simulation kits, and all necessary workbooks and course materials. Our programs help manufacturers learn how to:

- Reduce cycle time and floor space
- Reduce inventory
- Stimulate teamwork
- Improve productivity
- Improve cash flow

Each training session accommodates 20-22 students and includes four hours of classroom training and four hours of simulation game where trainees assume different roles in an imaginary company that transforms from mass production to Lean methods. Learn more and order here.
Training – Kennewick, WA –

November 13th

Learn About Our Made in Washington Program
Manufacturing is a vital arm of Washington’s economy, and it’s our mission to support and energize our local industry. The Made in Washington program is a free service to the community that certifies, promotes, and connects Washington State manufacturers. Check out our directory of Made in Washington businesses, or get certified and listed today! The program is at no cost to join and includes such benefits as listing in our on-line guide and use of the Made in Washington logo on your website. For more information or to sign up, visit our Made in Washington page.

Principles of lean production system
There are five principles of lean production system:
1. Precisely specify value by specific product.
2. Identify the value stream for each product.
3. Make the value flow without interruption.
4. Let the customer pull value from the production line.
5. Pursue perfection.

What We’ve Accomplished for Washington State Manufacturing
In the past five years we’ve helped over 400 manufacturers resulting in a statewide impact of:

- $372M in New Sales
- $240M in Retained Sales
- $418M in increased Investment
- 4,569 Jobs Created and Retained
Submissions are welcomed!
Please submit entries or report errors to our newsletter editor.

Schedule a Free Business Consultation Today!