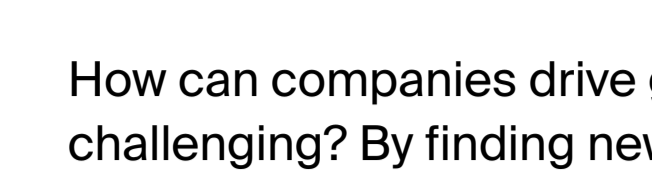


6 Tactics to Reduce the Cost of Food Production



External pressures are weighing heavily on the minds of food and beverage executives. **Four in 10 say operating costs are their biggest concern for the next five years.**⁽¹⁾

How can companies drive growth, even when the market is challenging? By finding new opportunities to reduce the cost of doing business.

Aptean has identified six tactics to reduce your food and beverage production costs using industry-leading technology:

1 Automate More Processes

Digitising data-intensive processes can reduce your business costs by up to 90%⁽²⁾

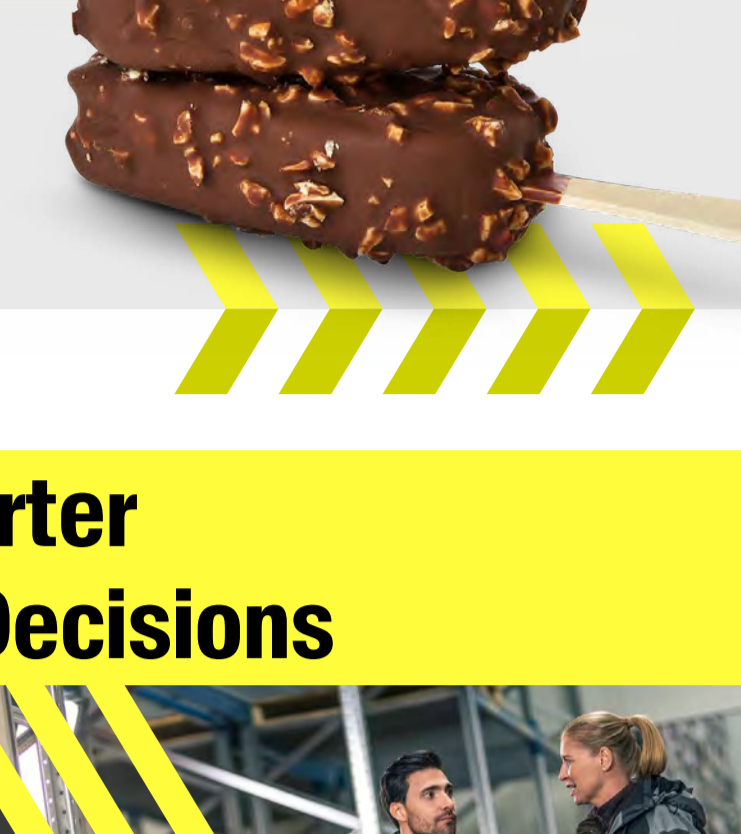
Automating time-consuming, repetitive tasks gives your organisation the opportunity to streamline labour-intensive processes while increasing output.

Many food and beverage companies are already using specialist food ERP software to:

- » Offset labour and skills shortages
- » Eliminate manual errors
- » Increase speed and efficiency of production

Ready to automate more processes?

[Explore Food & Beverage ERP >>](#)



2 Make Smarter Sourcing Decisions

Supply chain optimisation can cut operational costs by up to 25%⁽³⁾

The food supply chain is notoriously unpredictable. Centralising vendor data using food ERP software will help you to analyse what's happening and better match supply and demand:

- » Compare vendor quotes and negotiate on prices
- » Automatically generate quote/order requests when inventory runs low
- » Track the position of raw materials for accurate lead times

Deep Dive:
The 4 Biggest Food Supply Chain Issues and How Purpose-Built Software Can Help You Overcome Them

[Learn More >>](#)



3 Streamline Production

77% of food companies have improved production KPIs by investing in digital transformation⁽⁴⁾

Profitability can be won and lost on the factory floor. Optimising your production processes and machinery assets using specialist food software will enable your organisation to:

- » Dynamically schedule work based on available resources and materials
- » Identify and resolve production bottlenecks before they impact productivity
- » Improve equipment reliability and performance

How ERP Software for Food Manufacturers Unlocks Savings and Increases Profitability

[Learn More >>](#)

Maximising Equipment Profitability: Aptean EAM Reduces Downtime and Boosts Efficiency

[Learn More >>](#)

4 Reduce Food Waste

One in four companies have made cost savings through sustainability projects⁽⁵⁾

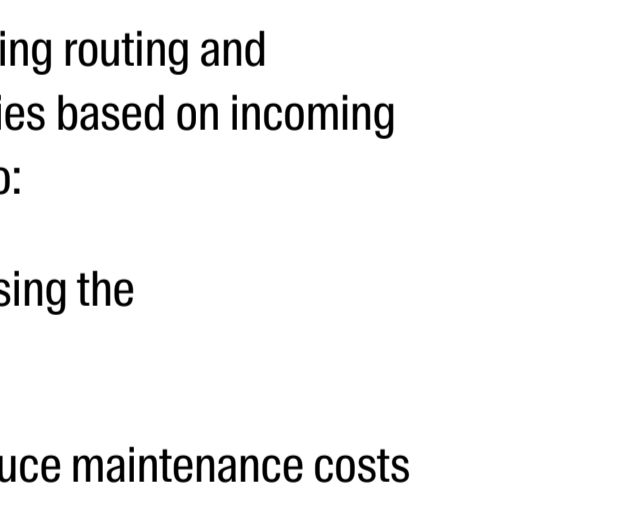
Reducing food waste is an eco-goal for many organisations, but it also makes commercial sense.

Specialist food software will empower your organisation to reduce food waste by improving production processes:

- » Use perishable ingredients in sell-by date order (first expire, first out)
- » Improve quality control checks to reduce non-compliance incidents
- » Limit the damage caused by product recalls by tracing ingredients from end-to-end

How sustainable is your company?

[Take the Quiz >>](#)



5 Minimise Mileage

Better-optimised routes can reduce delivery costs by 10-30%⁽⁶⁾

Industry-leading food companies are using routing and scheduling software to calculate deliveries based on incoming orders and telematics data. This helps to:

- » Reduce fuel consumption by minimising the distance travelled
- » Manage vehicle wear and tear to reduce maintenance costs
- » Extend the lifetime of your fleet to avoid major capital expenditures

Could you reduce fleet costs?

Use our calculator to find out.

[Calculate Now >>](#)



6 Extract Growth-Propelling Insights

80% of companies using real-time data analytics report an uplift in revenue⁽⁷⁾

The insights generated from integrated software increase scalability and accelerate revenue growth. Connecting your business systems will generate valuable data that your organisation can use to:

- » Make smart, efficient and strategic decisions day-in, day-out
- » Model 'what if' scenarios to understand how changing your production process impacts your bottom line
- » Track KPIs to measure and benchmark your profitability

Are you insight driven?
Discover Aptean Business Intelligence for the food industry.

[Learn More >>](#)



Reduce Your Cost of Doing Business with Aptean Food Software

Aptean's suite of food and beverage solutions can deliver the cost-saving measures your organisation needs to drive business growth.

[Book your Aptean food software demo](#)

Sources

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4. Aptean.com: "IDC Whitepaper: Global Food and Beverage Industry Trends and Strategic Insights 2022," September 2022.

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6. Aptean.com: "Routing and Scheduling Software: Where the Savings Come From," October 2020.

7. Cision PR Newswire: "Real-time, real value: 80% of businesses see revenue increases thanks to real-time data," May 2022.