

6 Strategies for Increasing Resilience in Your Food Supply Chain

aptean Ready for What's Next, Now



Increasing supply chain resilience is a priority goal for UK food and beverage companies in 2024. But what tactics are organisations using to strengthen their networks?

1



Work With More Suppliers

- » 51% of UK food and beverage companies have increased their supplier base over the past 12 months, and 40% plan to add more in 2024.
- » 61% also want to streamline their supplier onboarding to simplify the process of adding these new suppliers.
- » Plus, 54% plan to spread orders across a wider number of suppliers, once new vendors are on board, to mitigate the impact of delays and material shortages.

2



Make Smarter Use of Inventory

- » With one in four companies worried about ingredient availability, 56% of food and beverage brands have spent 2023 building up inventory, and 50% plan to carry more stock in 2024.
- » But some organisations believe greater supply chain resilience lies in being more intelligent with the inventory they've got. In fact, a third (33%) plan to put more resources into improving their production scheduling.

3



Get Better at Predicting Demand

- » It's not just current inventory that food and beverage brands want to optimise in 2024.
- » 56% have already invested in improving their forecasting capabilities, and a further 35% plan to get better at anticipating demand over the next 12 months.

4



Plan for the Worst-Case Scenario

- » 58% of food and beverage companies have enhanced their contingency planning capabilities in 2023, and 37% want to create a stronger contingency plan in 2024.
- » To prepare for supply chain challenges, 31% of organisations want to use technology to improve end-to-end visibility, while a further 40% are aiming to increase supply chain traceability.

5



Explore Local Sourcing

- » Appetite for overseas vendors remains strong, yet 35% of food and beverage brands plan to use more local suppliers in 2024 to avoid the variables associated with international shipping.

6



Take Control of the Manufacturing Process

- » 35% of food and beverage brands want to manufacture more of their own products in 2024 to maintain control over the process.
- » To promote consumer satisfaction, 31% plan to increase quality control checks throughout the supply chain.
- » While a further 36% are interested in using different ingredients in their products, an approach that is easier to implement with in-house manufacturing capabilities.

Ready to Strengthen Your Supply Chain?

If you've got 3 minutes...

Read this blog: [Can Reformulation Combat Supply Chain Disruption?](#)

If you've got 7 minutes...

Read our [2024 Food & Beverage Trends and Outlook](#).

If you've got 15 minutes...

[Schedule a free consultation](#) with an Apteian food and beverage supply chain expert.

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All statistics quoted in this asset are from an original research survey conducted by Apteian and B2B International in Q3 2023.