

The **6 biggest mistakes** in planning food production that you should definitely avoid.

1. Long cost-intensive production processes
Outdated buildings and plants, cost-intensive production
2. Intersecting material flows
Cross-over delivery of excipients, cross-over of processes between „pure“ and „impure“
3. Inadequate fulfillment of hygiene standards
Only partial compliance or non-compliance with current hygiene guidelines
4. Insufficient expansion possibilities
Lack of expansion areas, non-expandable production facilities
5. Personnel-intensive production
Only partially used or completely unused possibilities for automation
6. Inefficient energy use
Obsolete building and mechanical systems, long media and installation paths

Any questions?

We would be pleased to advise you in a no-cost first meeting.