Food and Beverage Safety and Regulations:

COSTLY CHALLENGE OR STRATEGIC OPPORTUNITY?

SIEMENS
Ingenuity for life

The Issues You Face

Difficulty monitoring large number of critical control points (CCP)

Challenges to ensuring correct labeling for customized products

Threats from criminals to the safety of food and beverages

Risk profile updates after any change

Slowness in finding sources of contamination

These Can Lead to High Costs

$10 million
The average cost of a recall for food companies[1]

$15.6 billion
Annual cost of foodborne illnesses[2]

48 million
Number of Americans suffering foodborne illness each year – *128,000 are hospitalized*, and *3,000 die*[3]

Over 8,000
Recalled food products in 2016[4]

Regulations That Impact You

FDA's 2015 Food Safety Modernization Act (FSMA) requires detailed action plans to prevent foodborne illness

Hazard Analysis Critical Point Control (HACCP) HACCP is a systematic, preventive approach to food and beverage safety

The International Organization for Standardization (ISO) incorporates HACCP principles into food safety standard, ISO 22000

Standards for fault-tolerant operations, such as IEC 61508, define functional safety of automation components

According to McKinsey & Company, "Producers and food companies that embrace more stringent environmental and social standards, organic certification requirements, and traceability standards should be able to better position themselves in the face of evolving regulation and continue to grow to take advantage of this trend."

How Can Siemens Help You?

SEAMLESS SAFETY INTEGRATION
SIMATIC Safety Integrated seamlessly integrates safety technology into standard automation applications.

COMPREHENSIVE GENEALOGIES
TIA and an MES build product genealogies by recording data on ingredients along the entire manufacturing lifecycle.

AUTOMATED REPORTING
TIA and MES systems generate needed HACCP reports almost instantly from the plant database.