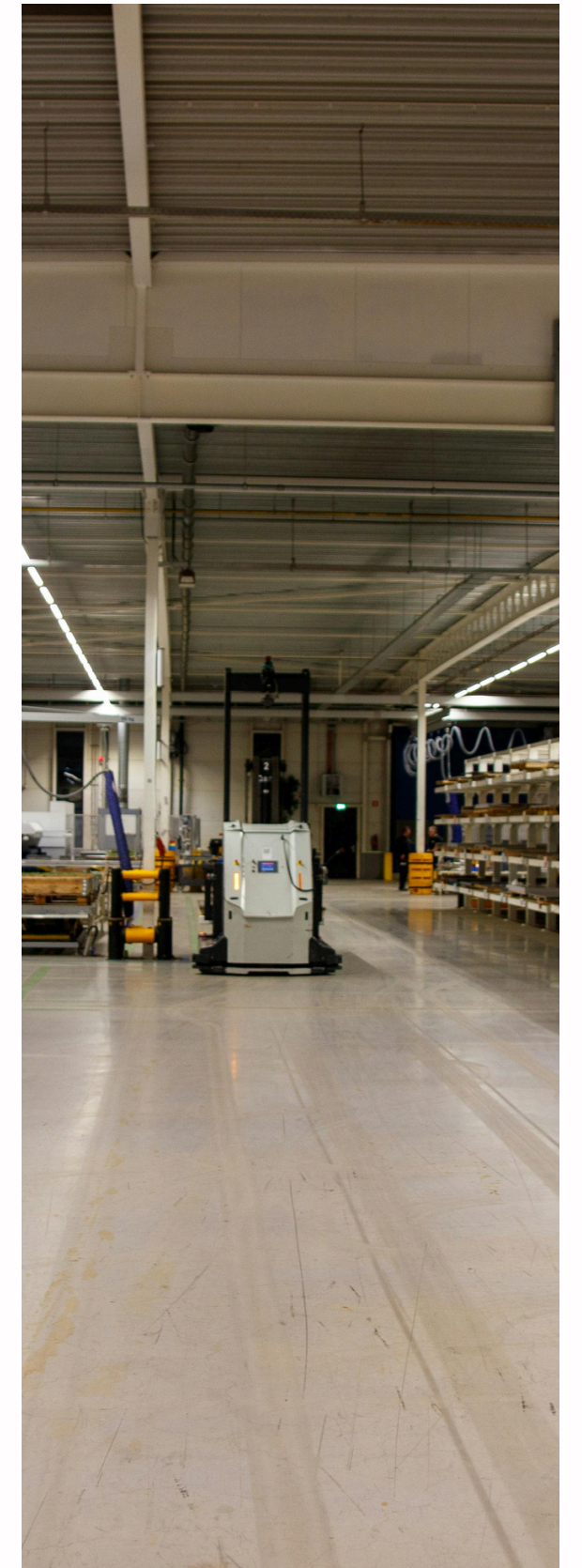


01

Industry Insight 2025

**What's Changing in Food
Industry Automation**



02



Hygienic Automation Takes Priority

What's changing:

Equipment is now designed with hygiene-first engineering & minimal contact points.

Why it matters:

- Reduced contamination risk
- Faster cleaning cycles, easier sanitation

PMG Insight:

Hygienic automation is now a compliance requirement, not a luxury.

03



AI for Quality & Predictive Control

What's changing:

AI is detecting defects, monitoring quality, and predicting failures before they occur.

Why it matters:

- 30–50% fewer quality issues
- Stable taste, texture, and product consistency

PMG Insight:

Plants using AI achieve fewer rejections and more consistent batches.

04



End-to-End Traceability

What's changing:

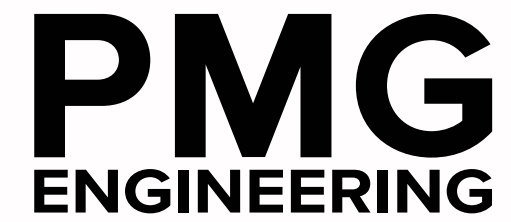
Automation systems now track ingredients from raw material → processing → packing → dispatch

Why it matters:

- Stronger food safety compliance
- Faster recalls & zero mix-ups
- Transparent supply chain

PMG Edge:

Digital traceability reduces risk and boosts brand trust.



FOOD AUTOMATION IS NO LONGER OPTIONAL



it's essential for speed, safety, and global compliance.
PMG helps food manufacturers implement smart, hygienic, and first-time-right automation.