

Where Food Factories Lose Money

Food factories rarely lose money in one big failure.
They lose it quietly — every shift, every day.



1 Inefficient Layout & Flow

Extra people/ material movement, unhygienic cross-overs, and poor HVAC increase costs, decrease productivity, and lead to quality failures.



2. **Poor Zoning and Cleanability**

Poor zoning and hard-to-clean areas lead to over-cleaning, re-cleaning, longer CIP cycles, and higher chemical and water consumption.



3 Invisible Utility Losses

Steam leaks, compressed air leaks, excess water use, and oversized utilities quietly inflate operating costs month after month.



4. Rework & Overprocessing

Sub-optimal process design causes extra handling, reprocessing, and quality corrections that don't add value but add cost.



PMG ENGINEERING

Build World Class Food Factories

Most food factory losses are not visible on balance sheets. They are embedded in design, layout, and daily operations.

