

# RECP Best Practice Catalogue

*Prevention of losses through the central  
dispensing unit*

*Developed within the framework  
of MED TEST II*



UNITED NATIONS  
INDUSTRIAL DEVELOPMENT ORGANIZATION



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# Best practice - Prevention of losses through the central dispensing unit

SECTOR:	<b>Food &amp; Beverage</b>
SUBSECTOR:	Bakery and farinaceous products
PRODUCTS	Variety of biscuits and pastry products
CATEGORY	Technology upgrade/Eco-innovation
APPLICABILITY	Process

COMPANY NAME	---
COMPANY SIZE	250 Full time employees and Turnover of 12 million USD/an = 10,736,533 Euro/an

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## Description of the problem (Base scenario):

Raw materials and ingredients for production of pastry are dispensed to the mixers from the holding tanks. Originally, all operations were done manually. Already the initial walk through the company pointed out waste of raw and auxiliary materials on the floor.

Later analysis showed also high economic significance of this non product output. Based on breaking down origin of these losses there were defined two focus areas - storage and transport to particular units: whey, milk powder, lecithin, sodium carbonate and gelatine.

Consequent detailed balance showed that amount of raw material lost in the transport between the storage tanks and specific units is appr. 10 ton/an. This balance was based on collecting and weighting material lost in selected shifts multiplying average loss by number of shifts per year.

## Description of the solution

As the most effective preventive measure was within the feasibility study identified installation of the central dispensing unit. This solution will eliminate manual work and dosing which were evaluated as major causes of the losses and lower product quality. New dispensing unit will serve all concerned units will minimise the losses and it will keep the area clean.

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## Economic Benefits

- Reduction of losses of raw material by 10 t/year
- Resulting operational savings: 17,500 EUR/y
- This measure will contribute to increase of overall productivity by 0,4%.

**TOTAL Saving:** The savings will be in the range of 17,500 EUR/y

## Environmental Benefits

Reduction of material losses and waste by 10 ton/y

## Health and safety impact

Reduced risk due to clean floor (raw and auxiliary materials on the floor represented a safety risk)

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<b>Capital investments &amp; financial indicators</b>	5,000 EUR Capital investment Pay back period 0,3 year
<b>Suppliers</b>	-
<b>Other aspects</b>	Part of the measure was training for relevant staff members how to operate new unit and how to implement related good housekeeping measures in preventing losses of materials.
<b>Implementation</b>	The company top management placed this project as a top priority for implementation. Implementation of this measure requires also modifications in the production lines which are already being implemented.