



# F&B INDUSTRY INSIGHTS

## EPISODE THREE



## PRODUCT AND SERVICE DURABILITY IN THE FOOD & BEVERAGE INDUSTRY

**T**he food and beverage manufacturing industry of Australia is like no other in what it requires of product and service durability and longevity. For the suppliers unaware of the many challenges in this industry, it is a tough learning curve. While the standards remain the same across all Food and Beverage manufacturing facilities, the challenges vary widely.

Take a facility heavily using sugar as a key ingredient. From handling raw sugar cane at the beginning of the process through to juice production, concrete corrosion and abrasion are considered two major issues for plant managers, particularly when it comes to the maintenance and upkeep of sugar processing equipment as well as the facility's fittings and fixtures.

Corrosion can be eliminated by applying high-performing resin floor coating systems to protect concrete surfaces. These coatings offer enhanced strength, durability and chemical resistance. If not treated with the appropriate materials, serious degradation problems can occur immediately.







Without knowledge or understanding of these issues, it's easy for suppliers to make very costly mistakes - costly to both you and to their company. Sugar is only one example, and concrete corrosion is only one issue associated with the manufacturing process involving sugar. There are many elements to food manufacturing that can cause products to fail if they are not ready to face up to these challenges.

Building consumer trust through consistency is key, it not only keeps you ahead of the competition but also sustains a loyal relationship between you and the customer.

Quality assurance is at the backbone of food manufacturing. With standards constantly changing and increasing due to customer demand, nothing could be more important than ensuring experienced and well-known suppliers are used when the quality of the food is at stake.

Maintaining quality is vital for ensuring you are delivering safe and consistent products that meet consumer demands. To ensure the product and services you implement are durable and set up for long-term use, it is important to follow known quality control methods. Some of the main steps quality assurance personnel must take include regular GMP audits to monitor site standards, microbiology testing of materials and inspection of finished products via sampling, and a thorough sanitation process, with swabs taken to indicate cleanliness and hygiene, and daily taste panels based on sensory analysis. Without strong, solid suppliers that know and understand the industry requirements, success is not likely, and growth is unthinkable.



## About F&BI

**Food & Beverage Industry Insights** is about connecting the industry with solid suppliers, purely based on our recommendation, and the recommendation on trustworthy persons in this industry. For the coming editions, we will be speaking with many such experts, that understand the importance of 100% compliance in the food and beverage industry of Australia.

Allied Finishes are not sponsored by any company to provide recommendations. The company's aim is to provide honest insights and solutions to food and beverage producers so that they can uphold their honourable reputations.

## About Allied Finishes

**Allied Finishes** specialises in antimicrobial, fast-curing flooring and drainage solutions for the food, beverage and pharmaceutical sectors. This Australian company supplies and installs premium floors that are durable, safe, compliant and delivered fast; reducing production downtime to deliver uptime for their valued customers.

Allied Finishes' expert team works closely with architects and engineers as well as site and maintenance managers to provide premium flooring solutions and high quality assurance through exceptional service and industry expertise. This is why the company is trusted across the industry, developing strong relationships with many wellknown food and beverage facilities.

