



Robert E. Lamb, Inc.



Food Manufacturing Planning

- Confectionery
- Snack Food
- Food and Beverage

Introduction

Lamb has always offered Facility Planning Services for new buildings and renovation projects to our Food Manufacturing clients.



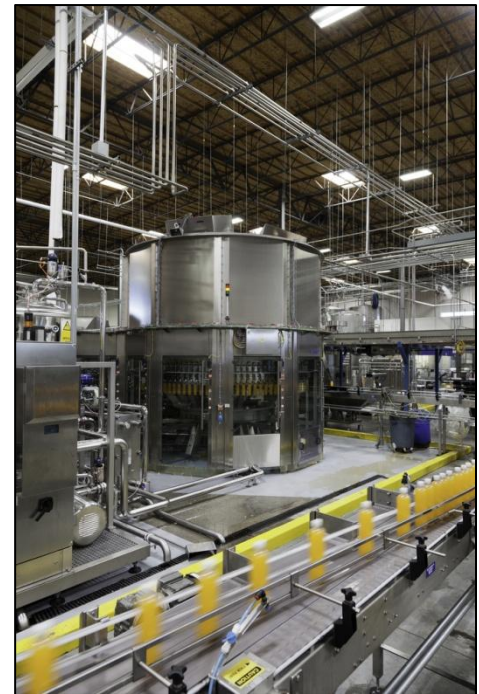
Entering 2015 we've expanded our Planning team's capabilities to include a focus on Food Manufacturing Operations.



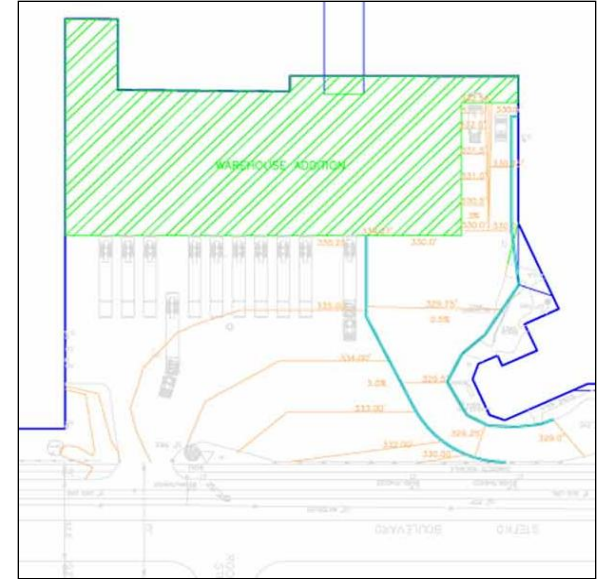
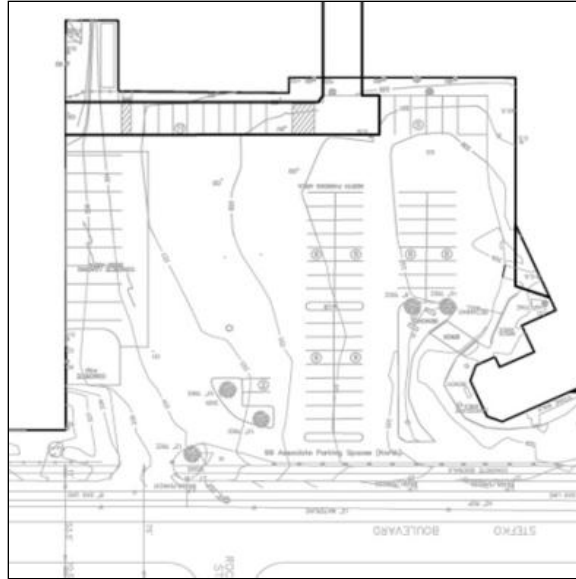
Enhanced Planning Approach

Our approach, specific to clients in the food industry, now addresses more of their operational needs. We've added process and operations expertise with Food Manufacturing including:

- Facility Planning
- Manufacturing Work Flow Analysis
- SQF Certification Preparation
- Lean Six Sigma Manufacturing Principles
- Strategic Initiative Implementation



Facility Planning



A Lamb Facility Planning Study addresses the facility dilemma by developing short and long-term options to align facility resources with the strategic objectives of the business. Planning enables management to evaluate a project's practical and economic feasibility on paper before substantial funds are committed to Design and Construction.

Manufacturing Work Flow Analysis

Lamb's Planning Team works with the client's Manufacturing Staff to pinpoint potential areas of improvement using tools such as:

- Value Stream Mapping
 - ✓ Identify non-value added functions
- Allergen Isolation
 - ✓ Identify potential allergen risks and containment strategies
- Lean Manufacturing Principles
 - ✓ Techniques used to yield streamlined operations
- Manufacturing Environment Control
 - ✓ Limit airborne particulates and humidity



SQF Certification Preparation

Lamb's Planning Team assists in obtaining the client's desired level of certification through review, documentation, and implementation of their SQF system.

- Level 1 – Food Safety Fundamentals
- Level 2 – Certified HACCP (Hazard Analysis and Critical Control Points) Based Food Safety Plans
- Level 3 – Comprehensive Food Safety and Quality Management System



Lean Six Sigma Principles

Based on an appropriate implementation, these techniques yield significant operational improvements.

- Review current methods
- Identify areas of opportunity including:
 - ✓ Waste Drivers
 - ✓ Process Inconsistency
 - ✓ Excess Material Handling / Storage
- Develop proposed methodology and layout changes
- Quantify process system improvement
- Prepare Cost Benefit Analysis

Strategic Initiative Implementation

Lamb's Planning Team helps our clients meet the challenges in their 3-5 year business plan. This includes:

- New Product Lines
- Identify/Eliminate Production Bottlenecks
- Production Capacity Growth
- Process Modernization
- Vertical Integration
- Future Facility Concepts
- Capital Budget Projections



Path Forward

Thank you for reviewing this brief presentation of Lamb's Food Manufacturing Planning Approach. For more information you can email Will Brown at wbrown@relamb.com or call 610-666-9200 ext. 254.

Our web site: www.relamb.com

Robert E. Lamb, Inc.
P.O. Box 133
Valley Forge, PA 19481

