Break the Cycle

Rethinking lubrication in the light of food safety, costs and sustainability

Trends driving change in food and beverage

Regulations are ramping up

Proactive food safety programs and tools will be the **largest investment** many companies make over the next five years.[1]

Sustainability is a growing focus

Leading companies are **investing millions** in sustainability initiatives for reducing waste, water, and CO_2 emissions, as well as zero landfill.

Cost optimisation is paramount

It's essential for creating competitive advantage and **improving operating margins**.[2]

Production isn't slowing

In fact, **74% expect increased** production this year.[3]

How current lubrication management impacts ...

Food safety

$10m+

The average cost of a food recall is $10 million in direct costs, plus **brand damage and lost sales**.[4]

As a result of safety or health recall of food product

- **55%** would switch brands at least temporarily
- **16%** would never purchase the product again
- **17%** would avoid any product with the recalled brand[5]

Maintenance costs

15-25%

of maintenance budget can be **lost due to poor lubrication management**.

Downtime and rework

Relubrication often requires **costly downtime** of production lines, while ineffective lubrication causes equipment failure and expensive rework.

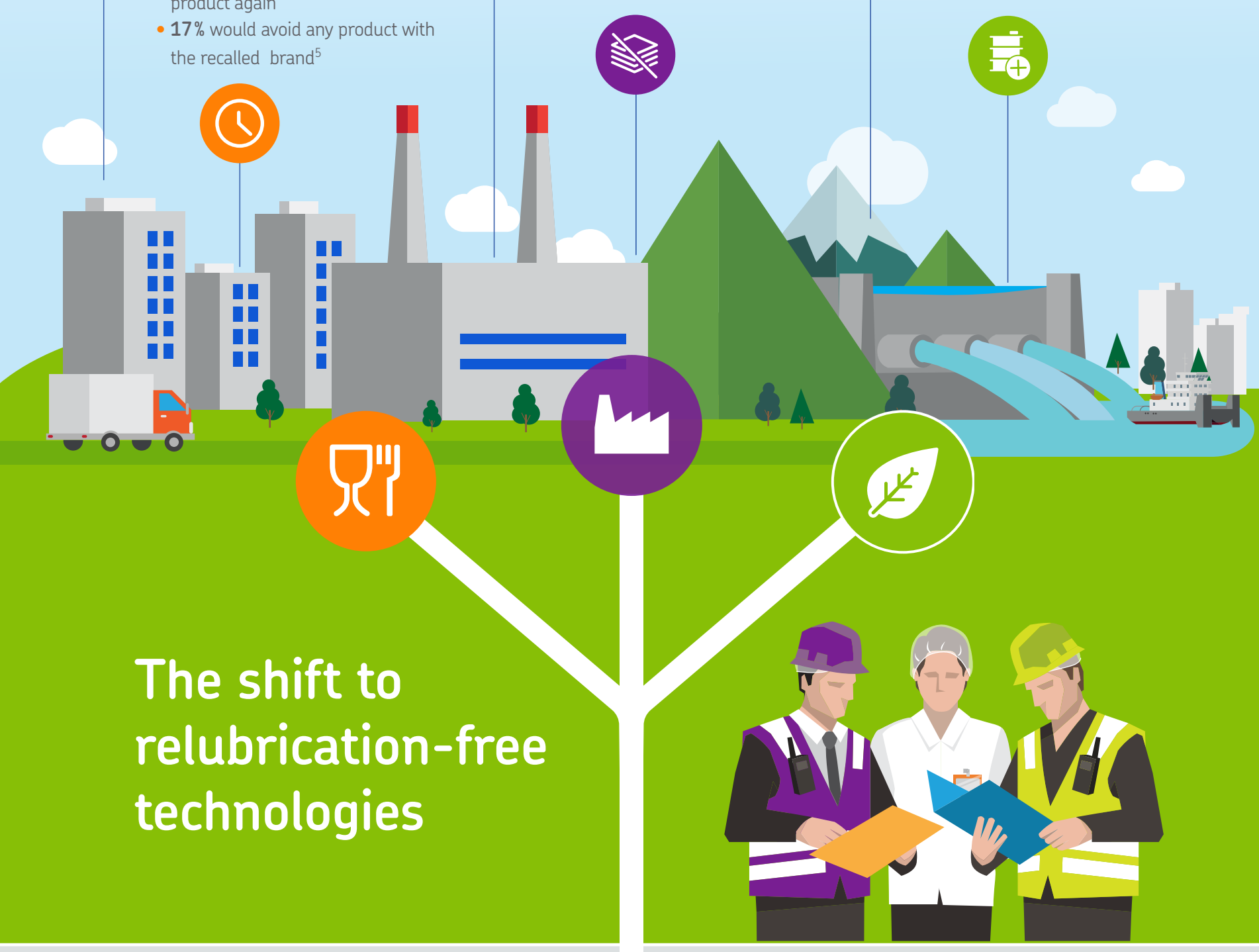
Sustainability

Wastewater contamination

High-pressure washdowns open the door for grease in over-lubricated bearing positions to **contaminate wastewater**.

Increased waste

Relubrication **requires large quantities** of lubricants, paper and towels which must be disposed of and/or incinerated.



The shift to relubrication-free technologies

What if you could...

Reduce risks to food and operator safety?

- Reduce the risk of lubricants from accidentally contaminating food
- Limit employees exposure to unsafe environment

Reduce your maintenance costs

- Optimize your practices to decrease the costs of relubrication and redirect staff to more productive tasks
- Increase equipment reliability – anticipate and address poor lubrication conditions

Reduce the need for relubrication?

- Alleviate environmental impacts of wastes created through relubrication

For more information about how **SKF can help you** achieve your safety, sustainability, . and business objectives, **download the ebook**.

1. King, Hal, Ph.D., and Gary Ades, Ph.D., "Hazard Analysis and Risk-Based Preventive Controls (HARPC): The New GMP for Food Manufacturing," FoodSafety Magazine, October/November 2015.
2. Higgins, Kevin, "Manufacturing Outlook Survey: Mixed Signals for Manufacturing," Food Processing, January, 2016.
3. Ibid.
4. Tyco Integrated Security,"Recall: The Food Industry's Biggest Threat to Profitability."
5. Harris Poll, 2014

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