

MONASH INDUSTRY TEAM INITIATIVE (MITI) PRODUCT LOSSES THROUGH FOOD PREPARATION PROCESSES

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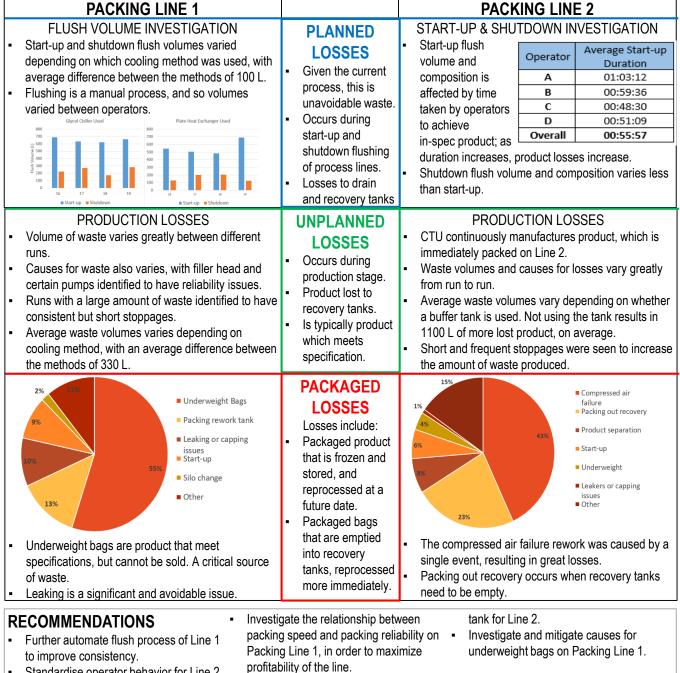
INTRODUCTION

The frozen packing line is a crucial asset to Burra Foods. It produces a number of high-demand, high-profit products. Over the past year, a number of major changes have been made to the packing lines. These changes include improved automation and temperature control. Because of these changes, previous data on the packing line is outdated and a measure of the performance of the updated packing line is required.

PROJECT SCOPE

This project will investigate losses on the two frozen packing lines: Line 1 and Line 2. The Cream Treatment Unit (CTU) is within the scope, as it is an extension of Line 2. The focus of the investigation will be on the three main waste

streams from the frozen packing lines, identified to be: losses to the drain; losses to the recovery tanks or rework/melt tank; and losses packaged as rework.



• Standardise operator behavior for Line 2 start-up procedure.

Investigate the regular use of the buffer





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