1. Look into your asset utilisation
Asset utilisation in the food and beverage industry is low compared to other industries.

<table>
<thead>
<tr>
<th>Industry</th>
<th>Utilisation Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>OIL &amp; GAS</td>
<td>80%</td>
</tr>
<tr>
<td>AUTOMOTIVE</td>
<td>45-60%</td>
</tr>
<tr>
<td>FOOD &amp; BEVERAGE</td>
<td>20-40%</td>
</tr>
</tbody>
</table>

2. See how you compare to competition
How well does your performance measure up against your competitors? Our measure and benchmark approach makes sure you’re informed.

3. Understand your potential
Increasing Total Capacity Utilisation (TCU) by 10% yields a large reduction in operational costs.

\[
\text{TCU} \times 10\% = \text{5000€} \times 0.10 = 500€
\]

4. Use data to optimise
Using real-time performance data helps you know where and when to make improvements.

5. Increase on-time delivery
Improving equipment performance leads to increased uptime and reduced quality issues, ensuring you can deliver on time and in full and that your stock levels are optimised.

Ready to meet all your targets?
Contact us to get the improvements started.

ToutersPAK® Services ensures that your equipment is running at its best and downtime is kept to a minimum. So you can deliver on time.

www.touterspak.com/services