

THE EVOLVING LANDSCAPE OF FOOD SAFETY AND QUALITY MANAGEMENT

The food and beverage (F&B) landscape has changed dramatically over the past decade. Increasing regulatory requirements, like the Food Safety Modernization Act (FSMA), are forcing companies to rethink the way they approach quality and traceability across the enterprise. In fact, the pressure of cost reductions has been almost cut in half since FSMA has come into effect (Q1 2010). Quality and regulatory compliance can no longer be sacrificed when looking to cut costs. Leaders in the F&B industry realize this fact, and take an enterprise wide approach to quality management to ensure that they stay compliant, while keeping costs to a minimum.



F&B Leaders are:



as compared to Followers.



[Read the full report: Food Safety and Quality: Ensuring Compliance and Traceability Across the Enterprise, December 2014, Aberdeen Group](#)

The bottom line: Food & beverage organizations started out making business decisions based on cost management; however, the thinking has now shifted to focus on quality and compliance. Leaders use real-time data to become less reactive and make adjustments at the manufacturing moment. This is furthered by injecting continuous improvement thinking to bring the business to higher levels of success.