ABB’s close relationship with the food and beverage industry is getting closer

TATJANA MILENOVIC – For many years, ABB has been involved with the food and beverage industry. Much development effort and collaboration has gone into products and services that help the industry become safer and more efficient. Now, as announced in its Next Level strategy, ABB is placing a special focus on this sector to intensify the relationship and support its customers in achieving their sustainability, operational and financial targets, embrace digitalization and benefit daily from predictive, condition-based maintenance with reliability in focus.
n late 2014, ABB presented its Next Level strategy and financial targets for the 2015–2020 period. These are aimed at accelerating sustainable value creation. The strategy calls for the company to drive profitable growth by shifting its center of gravity toward high-growth end markets, enhancing competitiveness and lowering risk in business models. The strategy puts a special focus on the food and beverage industry.

Sustainability and social responsibility
Optimized use of scarce resources like energy and water, together with waste reduction and utilization of renewable energy sources is tightly linked to food companies’ performance. From proven and established power technologies and renewables to innovative microgrids solutions, automation and Internet of Things, Services and People, ABB customers enjoy holistic approach to sustainable production.

ABB’s products and solutions
ABB’s offering for the food and beverage industry control the machines, control the process in which the machines find themselves and make the machines safe for people to work with → 1. ABB supports its customers so they can prevent “out of stock” situations, have reliable power and run uninterrupted critical processes. Furthermore, ABB enables its customers to implement full tracking and traceability of products and processes, improve productivity and reduce operational cost.

Food safety
Food safety is particularly important and ABB offers solutions that support production of safe food – from products that have specially welded seams and surfaces that allow water to drip off and prevent food from sneaking into tiny crevices, to products that can be detected by metal or vision scanning systems. This means that if a cable tie breaks and drops onto a food conveyor, it will be found and the food will be disposed of before it is packaged. This is not only the most cost-effective course of action but is also far preferable to the cable tie ending up on the consumer’s fork, with the associated reputational damage for the company.

Efficient use of resources
ABB’s offering enables manufacturers to use their raw ingredients more precisely, reduce waste and improve the quality of
ABB offers a holistic approach and innovative technologies for a sustainable food future.

the overall processes and products. From variable-speed drives that control a flow wrapper to instruments that measure incoming raw milk more accurately to save the dairy money, and from robots that stack and palletize final products more efficiently to a mixer operator’s onscreen instructions that check the dosed ingredient against the recipe to make sure the correct ingredient and correct amount are added at the correct time, ABB continuously addresses industry challenges.

Focusing people on productive, value-added tasks
Automation can take the repetition out of tedious jobs like sorting, picking and packing. Robotic automation solutions relieve the operator of the stress that comes from staring at a conveyor belt and picking product, hour after hour, day after day – stress that can result in either poor sorting, and thus lower-quality product being shipped, or safety risks. Robots will sort all day without complaint. They can work next to hot ovens or cold freezers without needing gloves. They can even work with the lights off, saving more energy. Robotic picking helps improve open food safety.

ABB also makes running the plant easier for the maintenance teams, with service options that are adapted to the customer’s specific maintenance needs, from keeping spare parts on hand to advanced condition-based and remote monitoring, preventive and predictive maintenance solutions.

A global network with experience
In short, ABB supports improved food safety, more efficient use of production assets and improved product quality. With many years’ experience in the sector, the company has accumulated a wealth of process knowledge that food producers, machine builders and process line integrators can benefit from.

ABB’s global supply network makes it easy to obtain products and a global service network provides a safety net to keep production up and running, and, more importantly, help prevent unexpected downtime in the first place.

The world has a constantly growing and rapidly urbanizing population that is creating an ever-increasing demand for more, and a wider variety of, food and drink products. This demand is driving greater complexity in the production process, where ABB offers innovative solutions from process control, interoperability to simulations and virtual models for testing set-ups and performance before actual investment is made.

Further, global food safety regulations continue to improve. Meeting new, stricter mandatory regulations often means that processes, production lines and even ingredient traceability systems need to be futureproof or, at least, anticipate what the future may bring – another area where ABB’s offering makes an impact and support food companies in meeting evolving challenges. After all, everyone has an interest in making sure that the only surprise in a box of cereal is the free gift.

With its special focus on the food and beverage industry, ABB continues to serve industry and work together with food and beverage producers towards sustainable food future with power and productivity solutions for a better world.

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