

# 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.<sup>1</sup>



### Sustainability is a growing focus

Leading companies are **investing millions** in sustainability initiatives for reducing waste, water, and CO<sub>2</sub> emissions, as well as zero landfill.



### Cost optimisation is paramount

It's essential for creating competitive advantage and **improving operating margins**.<sup>2</sup>



### Production isn't slowing

In fact, **74% expect increased** production this year.<sup>3</sup>

## 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**.<sup>4</sup>

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<sup>5</sup>

### 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

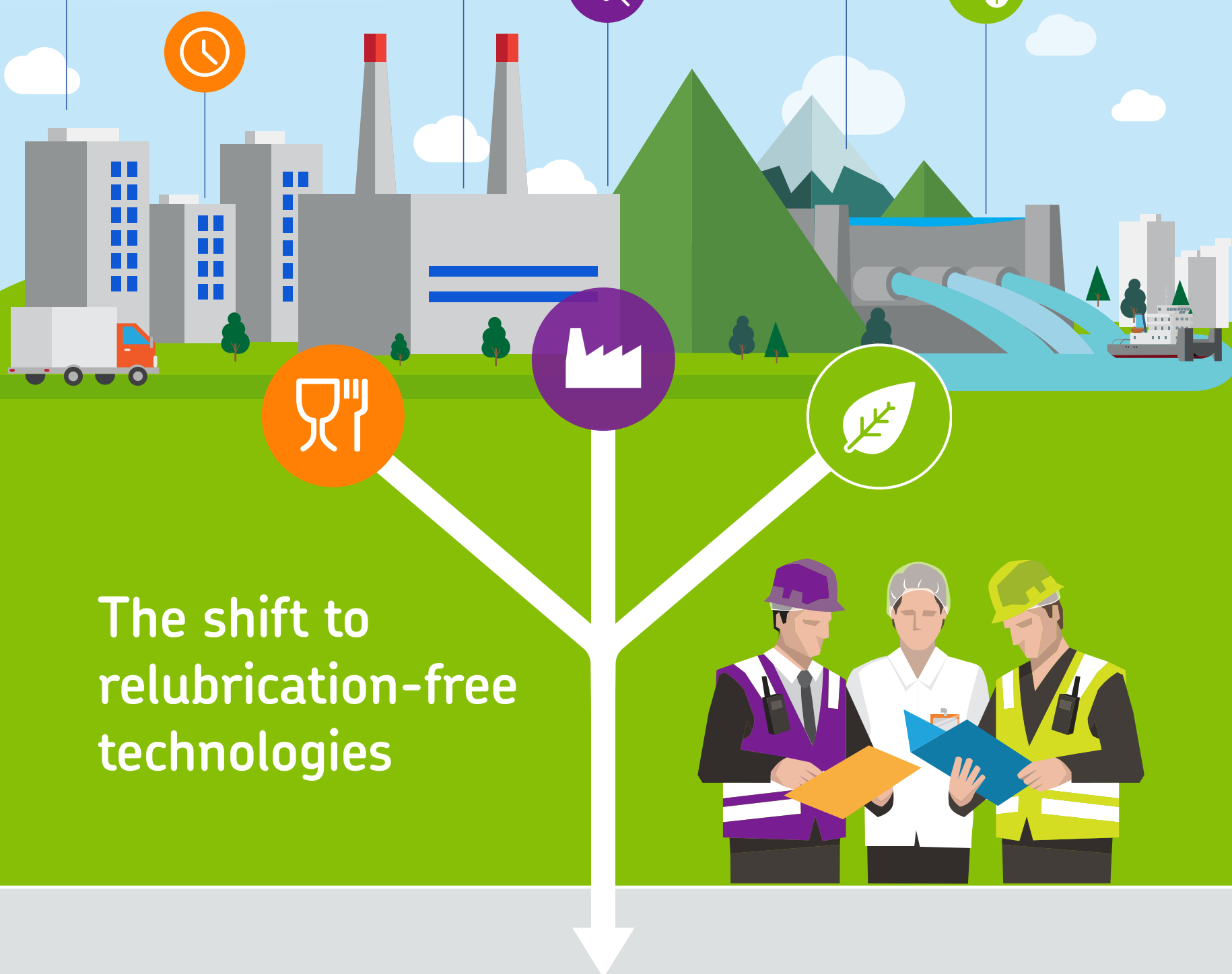


#### Wastewater contamination

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