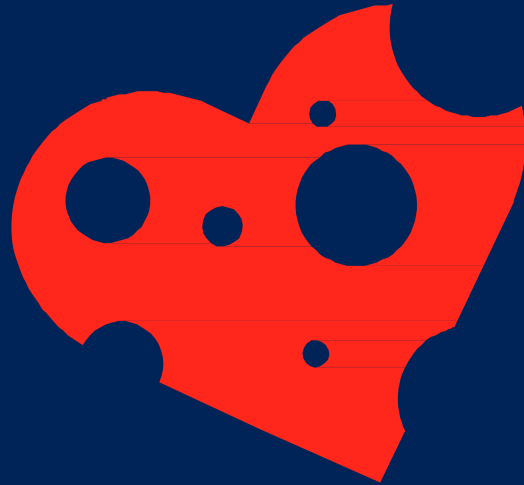


Quality Counts

By
Chris Edwards
Head of Quality Müller Yogurts and
Desserts



Unternehmensgruppe
Theo Müller



Release to Culina

Traditional testing

Accelerated Shelf Life (ASL) testing – 30°C for 4 days

Other incubation in support

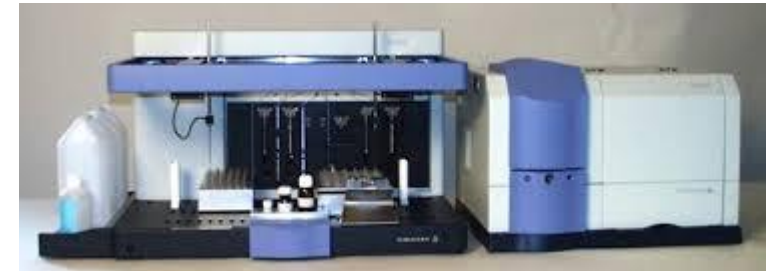
Micro and pH with taste panels etc

Issue: Spoilage issues, caught but supply chain disruption, frustration and additional work

- ✓ Line improvement activity
- ✓ CiP and SiP - alarms
- ✓ Fruit vessels

Advanced testing

- ✓ **Accelerated Shelf Life (ASL) testing – D-Count**
- ✓ ASL (30°C 4 days) incubation in support
- ✓ Micro and pH with taste panels etc
- ✓ **Result: Release after 27 hours**



So what?



What does quality think?

Has quality signed this off?

Let's wait.....

Objective: Release from Line

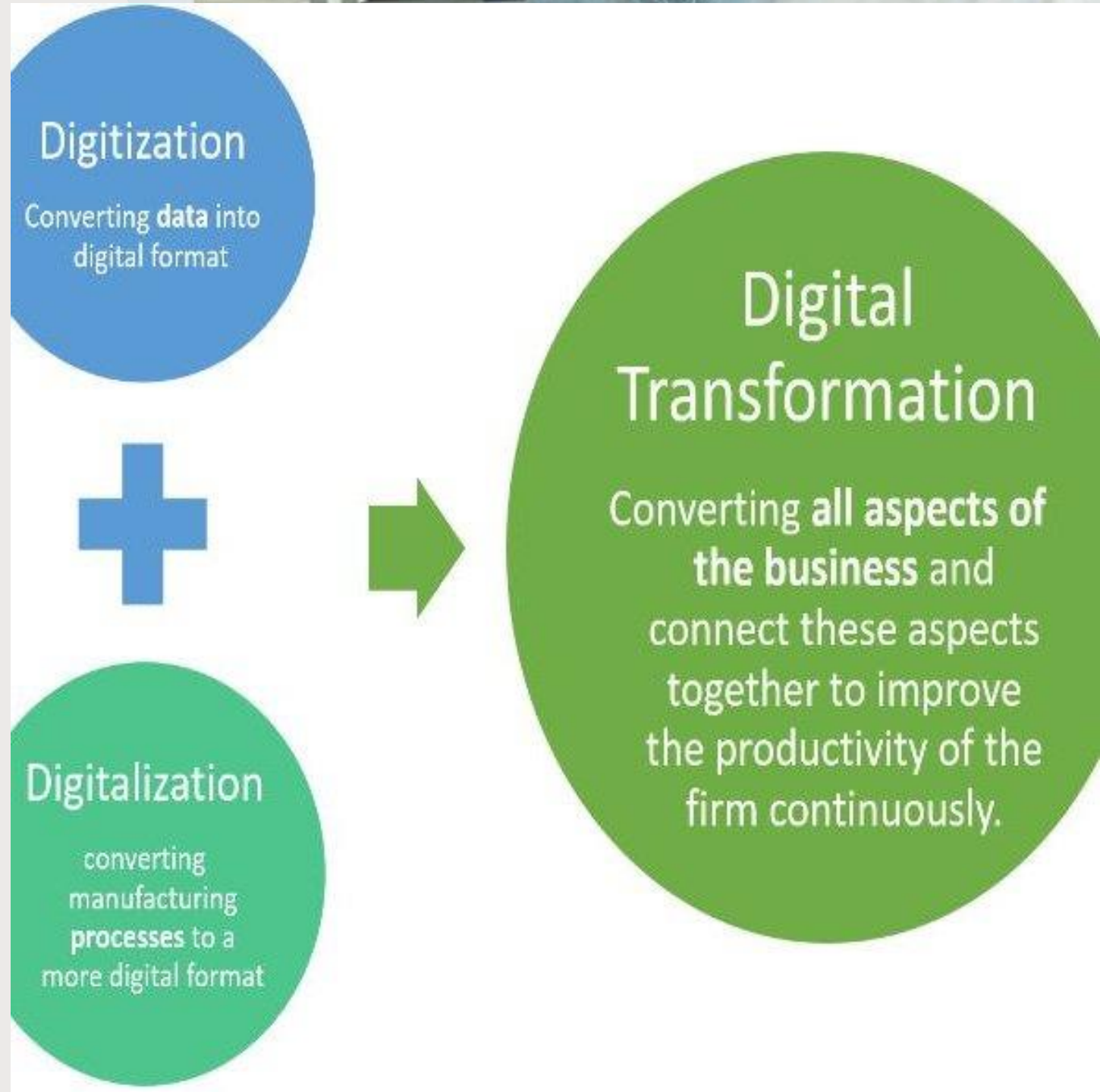
- ✓ People
 - ☐ Organisation
 - ☐ Training
- ✓ Standards
- ✓ SOPs
- ✓ Process
- ✓ Audit

Confidence



Now how is that operationalised?

- **Factors affecting operationalising**
- **Efficient Organisation**
 - Capability and adding value at the line (Quality -QA, QC, QI and QM)
 - The military comparison - capability focused 'At-Line'
- **Well socialised Standards and specifications**
- Implement Robust Standard Operating Procedures (SOPs)
- **Embrace Technological Advancements**
- Staff Training and Skill Development
- Regular Audits and Inspections
- Supplier Collaboration and Ingredient Control
- Continuous Improvement Culture
- Data-Driven Decision Making
 - Digitalisation and
 - Digitisation



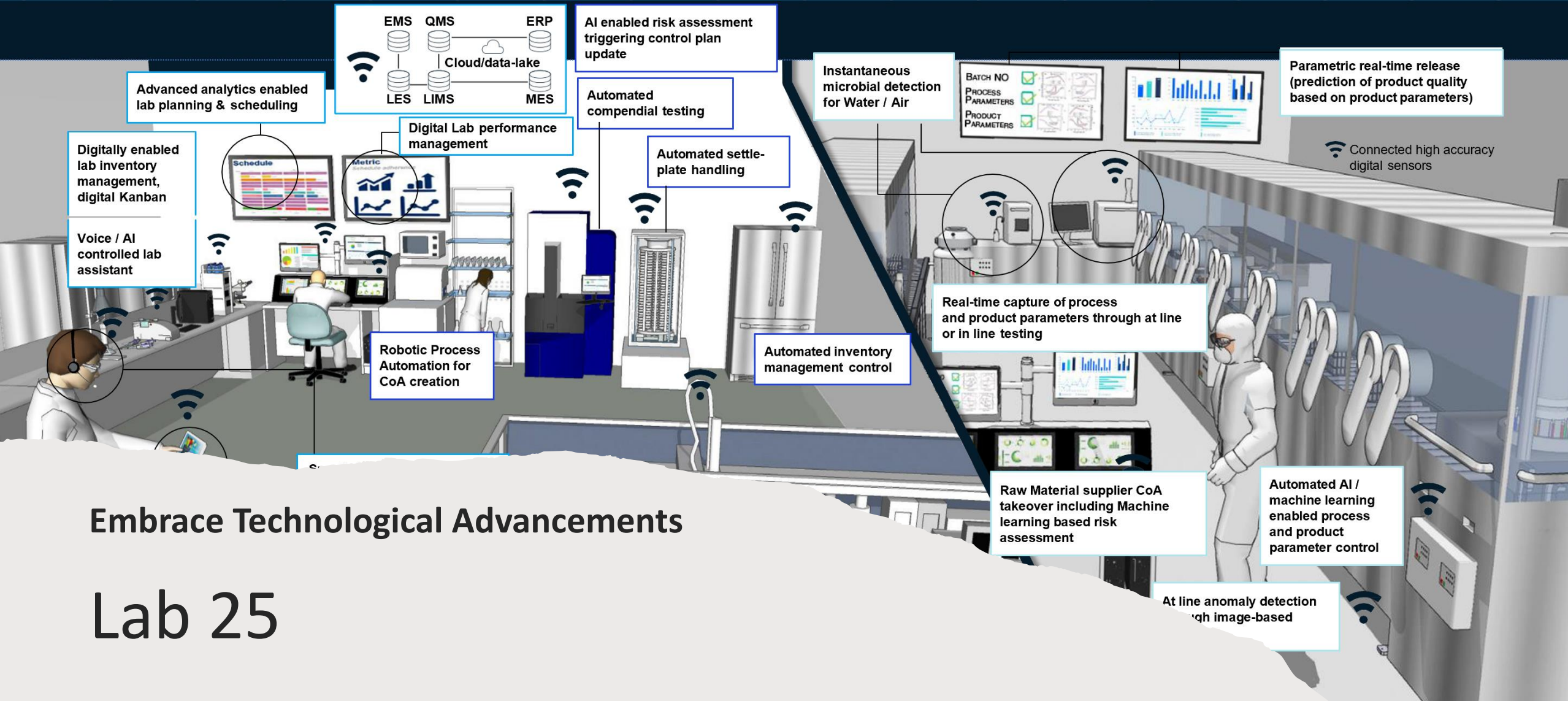
← Today's Lab →

Digitally enabled
manually connected

Automated
the digital twin

Lab of the Future

Digital Native
fully integrated ecosystem





Questions
and points