

THE HIDDEN COSTS OF HUMAN ERROR IN FOOD MANUFACTURING

Addressing human error is not about eliminating the human factor but empowering it.

BOTTOM LINE IMPLICATIONS

Financial impacts of a recall can reach \$30 million, with 23% of respondents reporting even higher costs

**\$30+
M**

HUMAN ERRORS HAPPEN

56% of recalls, resulted from operational mistakes, such as incorrect labelling, the presence of an undeclared ingredient, or contamination during the production process

56%

CUSTOMER LOYALTY

53% of people said they avoid buying specific brands or types of food because of a recall or advisory

53%

INCREASED DOWNTIME

Up to 23% of unplanned downtime are attributed to human error

23%

OPERATIONAL INEFFICIENCY

Daily transgressions made during the food production process account for 10.9% of food waste.

53%

CHOOSE PROACTIVE

By proactively reducing human errors, reduce risk, streamline processes and boost productivity.



CHOOSE TRANSPARENT

Enhances brand trust and consumer loyalty in a market where transparency and safety are non-negotiable.



Reducing human error is more than a risk management strategy—it is an investment in the future of your operations. By implementing proactive measures and prioritizing the integration of human and machine data, food manufacturers can achieve lasting financial savings, operational excellence, and strategic growth.

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