



FOOD ANALYSIS LABORATORIES AN ALLY FOR YOUR ROI

Due to increasing international regulations, corporate requirements, and consumer demand, the food industry is pressured to increase the use of robust validated verification activities to ensure safe and quality.

These preventive activities can be measured at the bottom line of profitability in the form of cost avoidance of adverse events such as safety recalls, product spoilage, and brand protection.

Investing in food laboratories using advanced technologies for faster, more accurate, and efficient results brings a significant ROI to the operation of food companies. They are an integral piece of the overall company portfolio.

“ The Benjamin Franklin axiom “an ounce of prevention is worth a pound of cure” is as true today as when Franklin coined the term in 1736.

CONSUMER PERCEPTION & THE NEED FOR TRANSPARENCY

In a world that is demanding more prevention, more transparency and traceability, food microbiology laboratories and the food industry must work together. Food manufacturers heavily rely on food laboratories to verify that processes, environments, and products meet safety and quality standards to protect both consumers and brands.

CONSUMER PERCEPTION

- 66%** of consumers worldwide consider it likely that their health will be affected by what they eat
- 65%** of consumers maintain it is important or extremely important to know how their food is produced
- 34%** of consumers consider that food companies strive for transparency

NEED FOR TRANSPARENCY WHEN CHOOSING PRODUCTS

- 69%** of consumers want freshness
- 46%** of consumers want natural flavourings
- 42%** of consumers want products without hormones
- 42%** of consumers want products without antibiotics
- 37%** of consumers want products without GMO

CONTAMINATED PRODUCT BEARS SIGNIFICANT COST

FOOD SPOILAGE

is a matter of food quality



FOOD WASTE



PATHOGEN CONTAMINATION

is a matter of food safety



FOOD RECALLS



21%
waste

FOOD SPOILAGE COSTS

On average, 21 percent of all waste arises from spoilage, and fresh fruits and vegetables make up around half of this waste due to their temperature sensitivity. In addition, these products can largely be affected by other external conditions post-harvest and require constant refrigeration to maintain freshness.

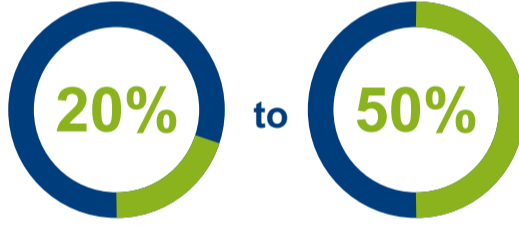
50%
fruit&veg



In 2015, the UK Waste & Resources Action Programme (WRAP) released a report which highlighted the monetary benefits of reducing food waste. According to the report, by reducing food waste from 20 to 50 percent, the food industry could save between \$120 billion to \$300 billion.*

* Source Rentokil

REDUCTION OF



IN FOOD WASTE



SAVINGS OF



BILLION

PATHOGEN CONTAMINATION FIGURES

According to WHO, each year, in the world, one person out of 10 falls ill through eating contaminated food products. The number of deaths, it is estimated at over 400,000*. * WHO study (2017)

1 in 10



600, 000,000 hospitalised

Per year



420 000 deaths

THE DIRECT COSTS OF A FOOD RECALL INCLUDE:

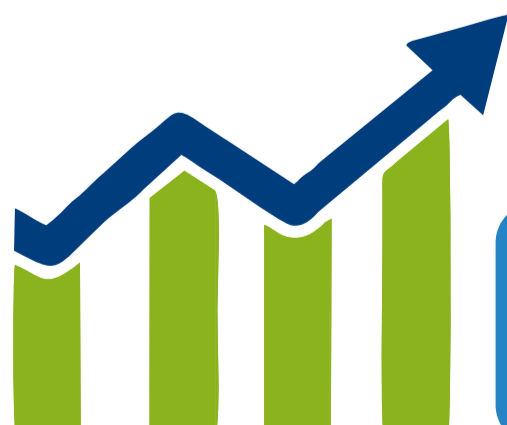
- Assembling the crisis team
- Removal of the product from the market, which includes:
- Issuing notifications to:
 - Regulatory bodies
 - Businesses affected in the supply chain
 - Consumers

- Collecting the product from warehouses, retailers and consumers
- Storage of the recalled product
- Destruction of the product
- Investigation of the root cause of the factor that resulted in the recall
- Managing the PR to inform customers and protect the business reputation

The other direct costs involve:

- Penalties for non-compliance
- Non-compliance fee (e.g. auditor expenses, including travel, lodging etc.) for: tasks related to re-inspecting facilities found to be non-compliant and tasks related to non-compliance with a recall order.

THE COSTS OF FOOD RECALLS IN FIGURES



Food recalls cost American companies in the food sector on average of 10 million dollars in direct costs.* *Study Food Marketing Institute

\$10
MILLION
IN COSTS

In both the US and Great Britain, the number of recalled products has been increasing over the years. A study concludes that 58% of companies questioned have been affected by food recalls in the last 5 years.* *Study GMA

58%
AFFECTED
BY RECALLS

After analysis of 367 insurance claims for recalled products in 28 countries, Allianz Global Corporate & Speciality (AGCS) have estimated a total loss in insurance of 312.4 billion euros. Far from becoming more stable, this trend is increasing from year to year/the situation is getting worse from year to year *Allianz Global Corporate & Speciality

€312
BILLION
LOSS

“ Don't wait for the worst to happen. Prepare now and avoid it altogether. ”

BIOMÉRIEUX IS HERE TO HELP

With its deep roots and leadership in growth-based microbiology, bioMérieux continuously brings innovation to this diagnostic discipline, which remains unsurpassed in its ability to identify a very wide range of microorganisms as well as their susceptibility to antibiotic treatments. Research and Development efforts focus on enhancing Laboratory automation, reducing time to results, and expanding our range of tests for resistant bacteria.

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