

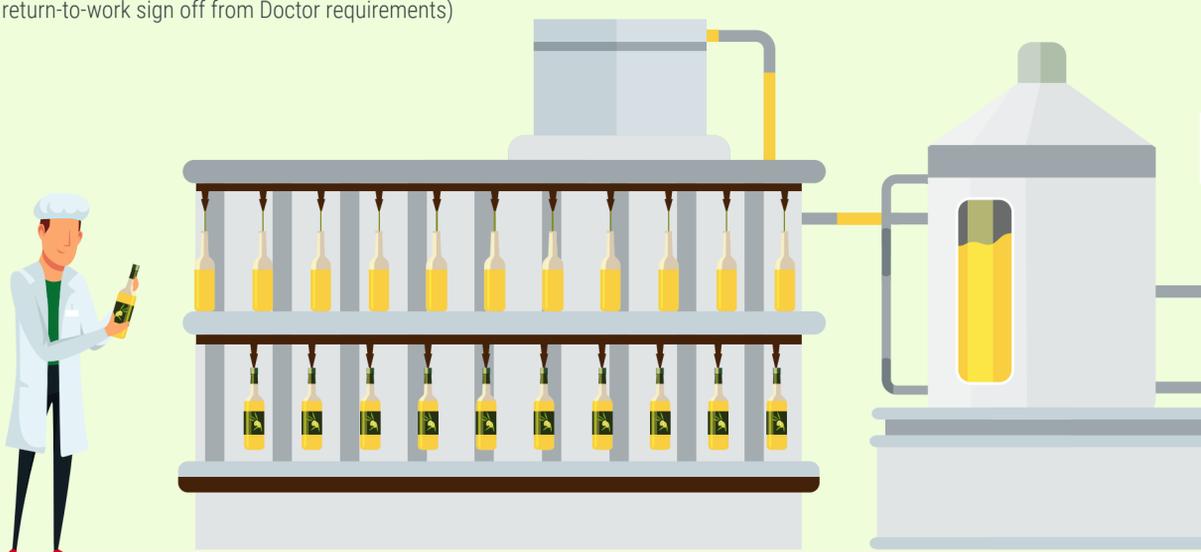
# FUTURE SHIFTS IN THE FOOD & BEVERAGE PROCESSING SECTOR POST-COVID-19

Enhanced Health & Safety Protocols and Practices The New Normal



## 10 FOCUS AREAS IN PREPARATION FOR UNCERTAINTY AND VOLATILITY IN THE FUTURE

-  Robust business continuity plan (including cash/liquidity planning, scenario-based planning and specific risk mitigation strategies to address unprecedented large-scale disaster events)
-  Ensuring adequate supply of:
  - a. Personal protective equipment (such as masks and gloves)
  - b. Cleaning chemicals (such as surface cleaners and disinfectants)
  - c. Hand hygiene chemicals (such as hand rubs, hand sanitisers and hand-wash)
-  Higher frequency of cleaning in high-touch and high-footfall areas
-  Education of processing workforce on personal hygiene habits (including coughing and sneezing etiquette)
-  Formalised screening and isolation protocols for unwell workforce (including more stringent return-to-work sign off from Doctor requirements)
-  Reinforcing good manufacturing and food handling practices (e.g. separation of raw from cooked foods, prompt refrigeration, cooking at appropriate temperatures, etc.)
-  Shift away from conventional chemicals that reduce, but do not eliminate pathogens. Increased focus on antiviral activity of disinfectants (in contrast to the traditional focus on antibacterial activity only)
-  Increased use of no-touch sanitisers and dispensing. For example aerosol or vapourised versions of sanitisers
-  Review of raw material suppliers (to ensure traceability, safety, resilience and security of supply in times of disruption)
-  Exploration of increased leverage of digital technologies to address massive disruption



## 5 DIGITAL TECHNOLOGIES BEING USED TO ADDRESS DISRUPTION



Sources: Frost & Sullivan