

Winnie Lee Consulting LLC

5 Tips for Ingredient Management in Food & Beverage Applications



winnieleeconsulting@gmail.com

Swipe Left



Understand Sourcing Location

Is location important to your brand? Does the supplier have more than one location? Does one country have more tariffs than another?



Qualify the Material

Just like when buying a new car, there are factors to vet out in a new material as well. Should you test it yourself? Does it taste the way you want it to?



Identify Important Parameters

Understanding which specifications are critical to your product performance will enable you to maintain quality. I.e. Does moisture matter? What about particle size?



To contract or not to contract

This ensures that you will have adequate supply for the entire year to limit supply disruptions. Timing depends on crop seasonality. Is this crop in high demand?



Ensure Ongoing Quality

Knowing how to set-up your facility to ensure no unqualified material enters your factory to continue ensuring quality. What are the must haves for success?

winnieleeconsulting@gmail.com

Winnie Lee Consulting LLC

Thanks!

Contact me if you need assistance
with your company

winnieleeconsulting@gmail.com