

Call me when you need

FOOD MANUFACTURING FACTORY SCALE- UP ASSISTANCE

1



Defining Ingredient
end-to-end
process

2



Ensure recipe is
compliant by
design

3



Review of
manufacturing
process gaps

4



Ensure proper
quality control
testing is in-
place

5



Provide
coaching and
training to the
teams

Schedule your 30 minute discovery call:

winnieleeconsulting@gmail.com

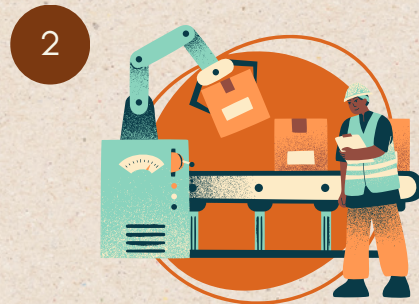
Phone: 818-671-1711

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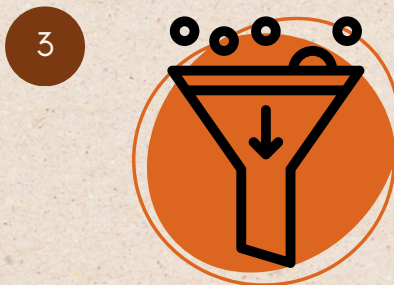
FOOD & BEVERAGE INNOVATION BRAINSTORMING



Participate in idea
generation (as
manufacturing expert)



Determine manufacturing
feasibility of ideas and
refine ideas



Modify marketing concepts to be feasible in
real life based on manufacturing capability,
taste, and ingredient availability

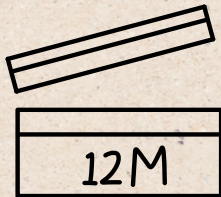
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FOOD & BEVERAGE PRODUCT ISSUE TROUBLESHOOTING

1



Defining shelf life
studies

2



Replacing
ingredients

3



Fixing Sensory
Issues

4



Generating
Cost Savings
Ideas

5



Reducing
contaminants
and improving
safety

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FRACTIONAL LEAD FOR FOOD & BEVERAGE R&D

1



Create/Optimize
existing product
development
process

2



Build relationships
with internal and
external partners

3



Coach and
train existing
team

4



Create budget
and allocate
resources

5



Improve
Commercialization
Success at the
factory

6



Create
Innovation
Pipeline

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SUBJECT MATTER EXPERT ON FOOD MANUFACTURING

1



Keep an expert on retainer

2

Nutrition Facts

Serving Size oz.	
Serving Per Container	
Amount Per Serving	
Calories	Calories From Fat
% Daily Value*	
Total Fat	%
Saturated Fat	%
Trans Fat	%
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Sugars	%
Protein	
*Percent Daily values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

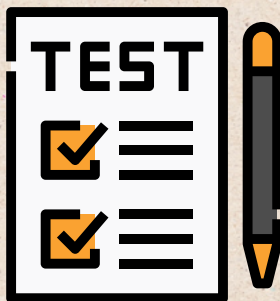
Answer questions on regulatory compliance to label claims

3



Coach and train existing team

4



Explain product specifications and testing criteria

5



Extra set of eyes to review documentation

6



Miscellaneous questions like "How do I ...?"

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QUESTIONS ANSWERED ON FOOD SAFETY AND GMP

1



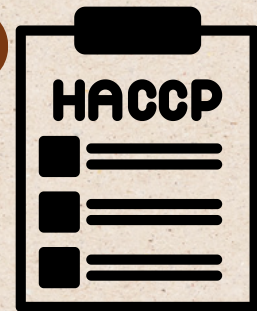
Supplier and
Vendor
management

2



Finished product
testing
specifications

3



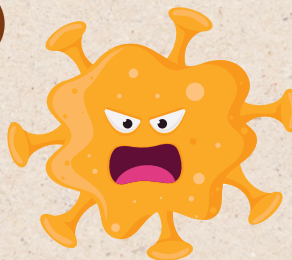
Critical control
points

4

Nutrition Facts	
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Correct labeling

5



Pathogen
reduction

6



Miscellaneous
questions like
"How do I ...?"

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