


Avoid a product recall with our free eBook: A guide to removing human error in the packaging hall



A guide to removing human error in the packaging hall

The security, provenance and traceability of the food we eat has become an area of great focus in both the public eye and the food manufacturing industry. The accuracy of the packaging and date coding information is a key part of that problem and yet it remains an area where manufacturers consistently make errors which result in products being supplied which cannot be sold or have to be withdrawn from the retailer's shelves to protect the public.

One simple mistake in the packaging hall can result in huge commercial damage to your business in terms of financial loss and damage to your brand and customer confidence.

Did you know that [one recent survey](#) stated that 70% of coding mistakes are caused by human error, with the most common mistakes consisting of incorrect data entry and job selection at the coding machine?  [\[click to tweet\]](#)

Even if you are lucky enough to identify an error before it enters the distribution chain, it's likely that you will still incur significant rework or scrap costs to rectify the problem, with the added risk of shorting customer deliveries on shelf life critical products.

If you are frustrated that you feel vulnerable to such incidents, despite all the manual procedures and checklists you have put in place to try to prevent these errors, then in this guide we'll show you:

- ☐ How to ensure compliance with all the relevant standards in packaging and coding
- ☐ What the root causes are behind errors in the packaging hall
- ☐ The best way to minimise or eradicate those errors using automation
- ☐ The key things to look for in a system supplier

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