

Serving Up Smarter Scheduling for Food & Beverage Manufacturers



▲ Schedulers in Food & Beverage are hungry for solutions. Plants face mounting complexity: hundreds of SKUs and lines, unpredictable demand, and high storage costs. Manually managing schedules and disruptions consumes valuable scheduling time, slows throughput, and eats into margins.

Zinata delivers scheduling solutions designed to bring rhythm, predictability, and agility to your operations so your teams can spend less time wrestling with schedules and more time delivering for customers. We believe scheduling isn't just about machines and metrics—it's about **empowering the people** behind them to work with confidence, collaboration, and clarity.

THE CHALLENGES

Food & Beverage scheduling is unlike any other:

- **Line imbalances:** With hundreds of lines and SKUs, some lines run hot while others sit idle. The result is overtime, underutilization, shortages, and excess inventory positions.
- **Expensive frozen storage:** Every case sitting in leased frozen storage chips away at margins. Balancing throughput and inventory is critical.
- **Forecast accuracy gaps:** Good in aggregate but weak at the SKU level make day-to-day scheduling an exercise in constant firefighting.
- **Disruption as the norm:** Supply volatility, customer changes, and plant disruptions make rescheduling constant and stressful.
- **Lack of change management expertise:** New technologies often miss the human element. Schedulers need tools that truly reduce effort, capture tribal knowledge, and simplify daily life.

THE ZINATA RECIPE FOR SUCCESS

We bring structure and predictability with Aligned Product Wheels™ and proven change management approaches:

- **Economies of repetition:** Regular cycles and sequencing minimize changeovers, reduce complexity, and maximize run rates.
- **Aligned strategy with execution:** Connect boardroom goals (cash, cost, service) with shop-floor execution.
- **Automation that works for people:** Attribute-based rules capture tribal knowledge so schedules are developed faster, easier, and with more accuracy.
- **Thriving through change:** Our approach balances technology with the human side of adoption, building confidence and buy-in from schedulers and key stakeholders.

CUSTOMER PROOF POINTS

200

major line turnovers
eliminated

30%

throughput
increase

12pts

OEE
improvement

6%

annual volume
increase

Sauces and puddings producer

- Eliminated most Saturday overtime; improved efficiency by 6%.
- The scheduler who planned to retire stayed—because Zinata made the role sustainable.
- Easy onboarding of backup schedulers with tribal knowledge fully captured.

Large-scale frozen foods manufacturer

- Major line changeovers reduced by 200.
- Overtime dropped 35%; Saturday runs down 67%.
- 6%+ increase in annual volume with 2% fewer hours worked.

Frozen and packaged foods producer

- Average OEE gain: 4–6 points (2–3x the goal).
- Payback in under 4 months.
- Regularity, predictability, and rhythm across 200+ SKUs and 20 lines.

Global Food ingredients and flavors supplier

- Changeover hours down 30%.
- OTIF performance improved significantly.
- Seamless scheduling separation (RTE vs. RTC).

WHY ZINATA?

- **Schedulers are set for success:** Predictable, repeatable scheduling reduces chaos and stress.
- **Built for complexity:** Attribute-based wheels handle hundreds of SKUs and multiple lines.
- **Fast payback:** Typical projects return value in under 6 months.
- **Thriving through change:** We don't just deliver technology—we bring people along, making change stick.

Zinata delivers rhythm, predictability, and agility to Food & Beverage scheduling—helping manufacturers unlock capacity, increase agility, and thrive through disruption.

**ELEVATE YOUR PEOPLE.
TRANSFORM YOUR SUPPLY CHAIN.**



Contact Zinata to get started.