

Goodman Fielder Dairy war on waste Stops \$170,000 from going down the Drain!

Based on the success of the “Despicable Waste” Team during the site’s second cycle of their Continuous Improvement journey, the Leadership Team at **Goodman Fielder Palmerston North Dairy** wanted to continue with their War on Waste in Cycle three.

Each cycle comprises of a 12 to 14 week improvement program where each week teams meet for 1 to 1.5hrs and then spend another 1 to 2hrs analysing, testing, trialling, and eventually implementing improvements in their workplace, all during their normal work hours.

As a result of the cycle two success the “**Despicable II**” Team was formed, with a new Team Leader and some new members, to carry on the work of the first team.

Figure 1: The “Despicable II” Team



The teams mandate was to identify and eliminate all waste losses going down the drains, with a focus on recovering as much product for reclaiming, to divert waste from drains to alternate food use and to reduce water going down the drain.

Figure 2: Cream being lost down the drains



They got off to a quick start, picking up on the improvement opportunities identified by the original Despicable Waste Team. They also held presentations to employees explaining the improvements made to date and projects currently underway, while conducting surveys to get employees ideas on where the losses were and how to better reduce waste on Site.



After thorough analysis of the waste identified, the Team developed their “**High Five**” vision for the future with a **5% reduction in water use; 5% reduction in fat and 5% reduction in protein going**

down the drain. Some of the improvements they have implemented include:

1. Removed redundant pipe work in Cultured pasteuriser to reduce end of run pipe line losses;
2. Captured end of run flushes of export cream pasteuriser and UF plant retentate, instead of letting it go down the drain, as seen in Figure 2;
3. Reduced product losses in Cultured Foods by changing the filler feed tanks from 3 hoppers to a single feed hopper, as seen in Figures 3 and 4; and
4. Stopped Filler 1 and 2 to reclaim accidental overflow to drain by initiating reclaim pump cycle earlier to prevent spill over.

Figure 3: Before – Filler feed system with 3 hoppers



Figure 4: After – Filler feed with single hopper



The team has identified over twenty significant projects that will reduce water usage, improve product recovery and reduce fat and protein going down the drain. Of those opportunities to improve, the team has fully implemented seven improvements that resulted in:

- **Recovery of product** through reclaiming to the **value of \$130K/year** of usable milk products;

- **Cost reduction of \$41K/year of effluent treatment** through a 5% reduction in fat and 4% reduction of protein going down the drains; and
- **4% reduction in water usage** on Site by recirculation of dairy dessert cooling water.

We at CTPM wish to congratulate the “Despicable II” Minions at Goodman Fielder Palmerston North Dairy for their thorough analysis of the situation and the implementation of root cause solutions to deliver fantastic savings. We wish the upcoming sequel, the “Despicable III” Team all the best with their continuing saga to eliminate waste and water losses in 2016.

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