

# The Recipe for Smarter Manufacturing



SAM GUARD

# Optimizing Every Step of Your Food & Beverage Production

How do you satisfy a market that's hungry for more – more personalization, healthier options, and faster delivery – while building a smarter production process that keeps quality high?

Consumers want everything from sugar-free snacks to seasonal flavors, pushing manufacturers to constantly adapt recipes, reconfigure production lines, and meet ever-evolving health regulations. On top of that, the pressure to cut costs, reduce waste, and embrace sustainable practices adds another layer of complexity.

Imagine a production line that works smarter, not harder. Advanced technology creates opportunities to increase profitability, enhance safety, and optimize production performance. With the right tools, your manufacturing process can become smoother, more efficient, and ready to meet every challenge.



## How It Works

### Smarter Factories, Seamless Processes

Advanced technology ensures smoother operations and consistent product quality. Real-time data empowers teams to make instant adjustments, avoiding inefficiencies before they escalate.

### Quality That Meets Every Standard

Machine learning identifies even the smallest deviations from quality standards, preventing defects and minimizing waste. The result? Every product meets expectations, batch after batch.

### Proactive Maintenance, Minimal Downtime

Predictive analytics track equipment health continuously, scheduling maintenance before problems arise. This keeps the line running and reduces unplanned costs.

### Tailored to Every Product

Whether crafting seasonal flavors or scaling a new recipe, smart systems adapt to each batch's needs. With Process Split, you can precisely monitor and compare the right phase of each batch, even when products share equipment. Ensuring consistent quality and flawless results..

### Efficient and Sustainable

By streamlining processes and cutting down waste, these solutions help manufacturers meet sustainability goals while boosting profitability.

## Numbers Tell the Story



months to proven ROI



reduction in unplanned downtime events

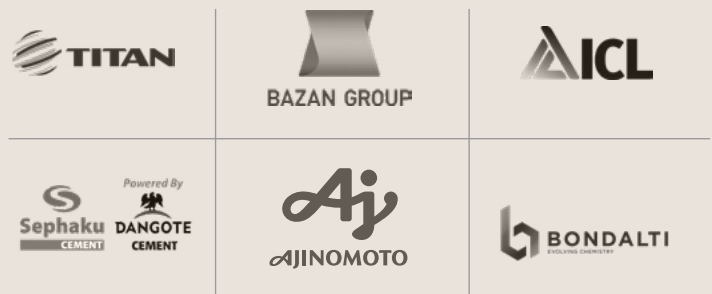


reduction in emissions thanks to early fault detection

# Simplify Your Workflow

- 1 **Seamless Integration:** Utilizes existing sensors embedded in your equipment.
- 2 **Dynamic Thresholds:** Analyzes past performance to create intelligent, behavior-driven thresholds for precise monitoring.
- 3 **Central Monitoring System:** Detects abnormal deviations and provides actionable insights.
- 4 **Real-Time Insights:** Alerts reach operators through flexible, user-friendly channels like dashboards, App, email, and SMS ensuring timely and effective action.
- 5 **Expert Support:** Our engineers, experienced in the food and beverage industry and digital ecosystems, provide tailored assistance, leveraging industry insights to enhance reliability and efficiency

## Driving Success, Together



## Your Savings, Measured

Use our ROI calculator to see how much your company can save on unexpected failures, preventative maintenance, and unplanned downtime – all while improving efficiency and safety.

[Let's Talk Numbers »](#)

## AI-Driven Operational Excellence

With SAM GUARD platform, it's not just about upgrading technology—it's about transforming the way you work. AI and smart algorithms are at the heart of what we do, sending you alerts at the perfect moment to boost efficiency and minimize downtime.

Expect faster ROI—real, tangible results within just weeks of implementation. We've made the integration process simple, so your workflow stays smooth and connected.

We see the big picture. By monitoring every part of your process—from pumps to heat exchangers and compressors—we catch issues early, long before other systems even notice.

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