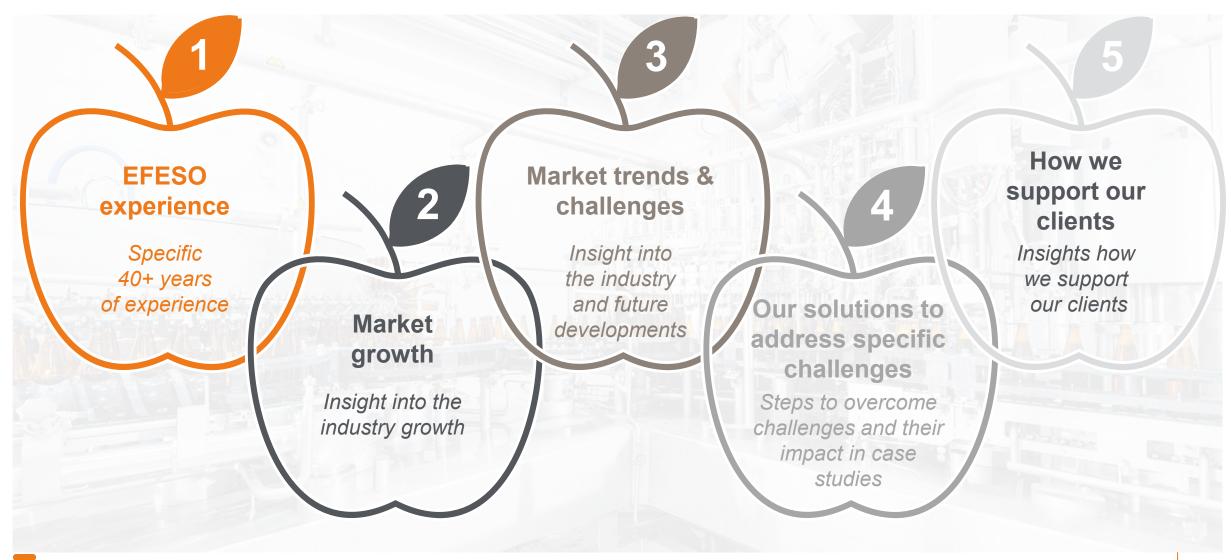




FOOD & BEVERAGE

INSIGHT

Overview of Food & Beverage industry in Central Eastern Europa



The Food & Beverage sector is growing with new trends & technologies on the rise



F&B figures – global situation



F&B figures in Central Eastern Europe

- F&B industry projected to reach \$9 trillion by 2026 (>8.7% p.a.)
- **Bio products** segment showing exceptional performance > 9.6% p.a.
- Online F&B delivery market projected to reach \$220 billion by 2027
- Personalized nutrition market projected to reach \$35 billion by 2030

+ €1.2 billion turnover

Leading manufacturing sector in the EU

+ €182 billion external trade

Exports

+ 1.9% Value added

of EU gross value added

+ €102 billion internal trade

Imports



This demand gains increasing relevance as the following breakdown of some key trends continues to evolve.



Game-changing trends challenge the Food & Beverage industry to future-proof their business

Market trends



Polarized food world

Consumer needs are diverging: indulgent, enjoyable products coexist with clean, healthy and functional food choices



Personalized complexity

Consumers expect tailored offerings and transparency – from personalized nutrition to clear ingredient and origin information



Food compliance paradigm

Stricter regulations demand transparent, traceable, and digitally supported processes



Smart products & packaging

Digitalized, sustainable packaging and sensor-based solutions increase product interaction, traceability, and efficiency



Farm-to-fork sustainability

Sustainability is key along the entire value chain - from regenerative sourcing to low-impact production and logistics



Agile food distribution

E-commerce and quick delivery require agile, tech-enabled fulfillment and flexible supply chains



Industry challenges



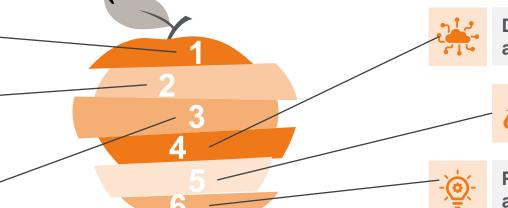
Cost reduction & increased efficiency

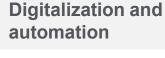


Viable supply chains



Quality and customer confidence







Sustainability



Product evolution and innovation

Cost reduction & increased efficiency – consistently leveraging cost and efficiency potentials while focusing resources and capacities on growth opportunities



HOW does optimizing production and supply chains impact financials?



WHAT KPIs and processes are necessary for effective cost and operational efficiency?





Viable supply chains – increasing the resilience and performance of supply networks



Is your manufacturing strategy location and footprint face today's challenges and mitigate risks?



WHAT are key strategies for strengthening supply network resilience and performance?



Quality and customer confidence – designing cost-efficient and future-oriented quality and customer management



WHAT requirements are necessary to support evolving consumer expectations and quality?



WHAT solutions has the company implemented to improve transparency and sustainability?





Digitalization and automation – implementing digitalization projects, from automating single processes to global digital production and supply chain networks



HOW can the F&B industry enhance efficiency through digitalization & automation?



WHICH areas of your operations and supply chain hold potential for digitalization and automation?

YOUR OUR OUR **CHALLENGES IMPACT** SOLUTIONS Integration of Factory planning & future factory >25% digital Output technologies Production, logistics, building planning **Aging workforce** >35% and lack of Labor cost skilled workers **Process automation** digitalization of planning **Implementing** future factory Competence and role development



Sustainability – operationalization of ambitious sustainability strategies



WHAT sustainability strategy is necessary to comply with dynamic regulations?



HOW can energy consumption and CO₂ footprint be reduced along the value chain?

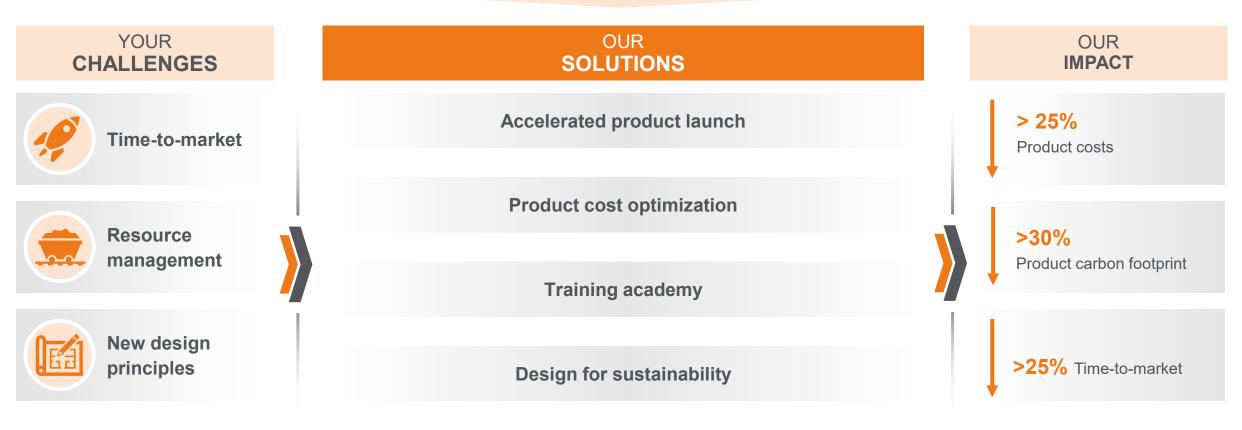
YOUR OUR OUR **CHALLENGES SOLUTIONS IMPACT** Complete **Operationalization of strategy** 40-100% avoidance of CO₂ emissions negative impacts Life cycle analysis 100% >30% transparency **Energy consumption Resource-efficient production Dynamic** >30% p.a. regulatory Recycling requirements Material costs



Product evolution and innovation – focused, integrated, and efficient design of innovation processes

HOW can food and beverage companies streamline the product innovation process?

WHAT are the best practices for achieving both speed and efficiency in bringing new products to market?





Whatever your challenges, EFESO will find a tailored approach with you, offering specific impactful solutions

Solutions

Challenges Cost reduction & increased efficiency Viable supply chains Quality and **Customer confidence Digitalization and** automation Sustainability

Product evolution

and innovation

Operations Footprint	Operational Excellence 4.0	CAPEX excellence	Resource efficiency and scrap reduction
Operations network planning	Supply Chain Excellence	E2E transparency	Smart Logistics
Quality management	Planning and simulation	Customer Integration	Digital traceability
Factory Planning & Future Factory	Production, Logistics, Building planning	Process automation Digitalization of planning	Competence and role development
Operationalization of strategy	Life cycle analysis	Resource-efficient production	Recycling
Accelerated product launch	Product cost optimization	Training academy	Design for Sustainability



EFESO has a specific 40+ years of experience in the F&B industry



DRINKS (NON / ALCOHOLIC)



DAIRY PRODUCTS & ALTERNATIVES



FRUITS & VEGETABLES



BAKERY PRODUCTS. BISCUITS & CEREALS



PROCESSED & PACKAGED PRODUCTS



INGREDIENTS & RAW MATERIALS



AGRICULTURAL PROCESSING



MEAT PRODUCTS PROTEINS

Worked with 30 among the top 100 Food & Beverage companies

> 500 successful projects completed globally in the last three years

We were impressed by how quickly the EFESO consultants were able to understand the peculiarities of our various labs. Their ability to engage with our people and guide them to develop innovative tailored solutions was excellent. These solutions quickly delivered significant productivity improvements and with EFESO's support we were also able to fully 'internalize' the learnings

Says a global leader of the beer industry

