

**G&L Consulting Group, LLC  
- Food Industry Consultants –  
“From Farm to Fork”**



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**FOOD SPOILAGE – Find & Fix Program**

The industry has spent a great deal of time addressing food safety issues, but what about spoilage? This area, if properly controlled, can not only have an immediate affect on your bottom line but also position your company as a preferred supplier.

We will work with you to identify spoilage issues and seek root cause solutions. We understand processing, products and what is needed to assure shelf life and consistent product quality.

**Some examples of what we have done.....**

- Responsible for identifying food spoilage issues and finding solutions for baked goods and poultry companies.
- Identified food spoilage issues and found solutions for manufacturers of baked goods, meat & poultry products, produce, snack foods, condiments and beverages.
- Developed training documents to help product developers understand the possible causes of spoilage in the products they were developing.