

Five Labelling Mistakes to Avoid in Food and Beverage Processing Facilities

Every facility uses labels or signs for point-of-need communication. It can be informative messaging, lean visuals, safety signage, you name it! As with most projects, there is a right way and a wrong way to do it.

Here are five labelling mistakes you don't want to make:

1 Using office labellers and low quality labels

These labels fail to stand up to the rigors of the food processing environment. They tear, break apart, and fall off, potentially contaminating the food stream. Stay away!

2 Handwritten messages

Personal? Yes. Readable? No. The ink won't last in washdown and sterilisation protocols. Try reading a message that is smudged, faded or simply gone. Not a good idea.

3 No pictogram? No header?

Pictures are universal. Bright and bold headers are clear. Eye catching formats are the way to go and easy to digest at a glance.

4 Settling for generic messages

Maybe you have exhausted your sign search. Everything you found doesn't quite fit. Don't settle. Customise it and remove the guesswork.

5 "I can't risk using labels and signs," mentality

Signs haven't survived washdown in the past. We get it. The consequences of a failed label hitting the food stream aren't good – to say the least. However, now there are solutions and no excuse to avoid labelling.

Check out how you can avoid these mistakes!
www.bradyID.com.au/food.



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