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**GRAIN MILLERS**  
I N C O R P O R A T E D

Strategies to Improve  
Healthy Foods  
(Cost Optimization)

# Cost Savings – by Optimization

Replace expensive ingredients

- Fibers (soluble & insol), gums
- Brans, modified starches
- Compensate for healthy ingredient costs

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Breakage/Fines/Packaging/Rework

Shelf-life/Waste/Returns

Bowl life/Softening

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Freight consolidation

Preblending = Labor/inventory

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Bulk density, volume, fluffiness

Tomato solids/cheese

Consistency (cookie packaging)

**Ingredient \$**

**Quality**

**Supply Chain**

**Sell air/water**



# Cost Savings Summary

- Replace fibers currently in use
  - Oat fiber
  - Other insoluble fibers
  - Soluble fiber
- Use fibers to reduce other costs (e.g. breakage)
- Other ideas:
  - Replace other expensive ingredients (brans, gums, modified starches)
  - Pre-blending (Labor, inventory costs)
  - Consolidation of Freight
- Concurrent quality Improvement (texture, etc.)