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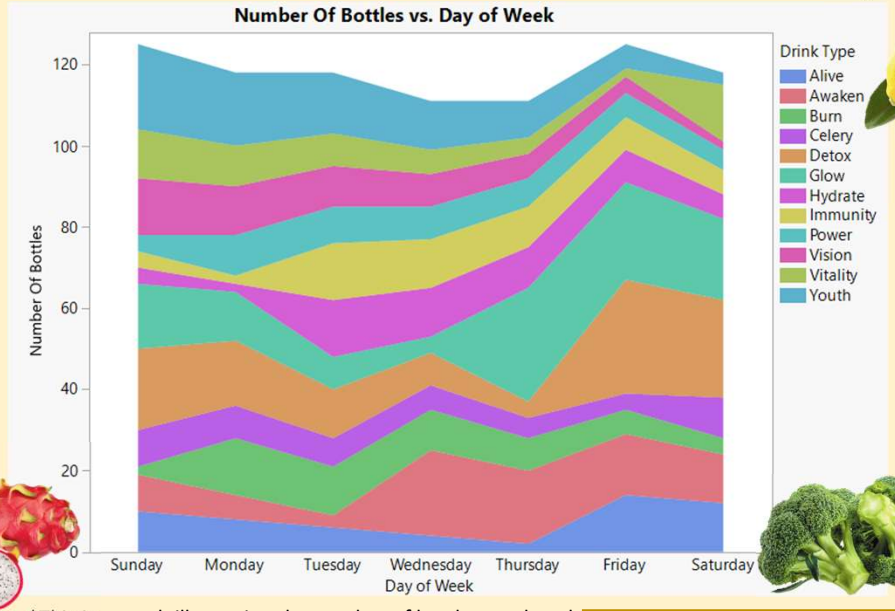
Background

When juice is over produced it causes the company a significant loss over time due to the amount of the juice being thrown away. When the juice is underproduced it causes the store to run out of juice or brew it last minute.

Process Improvement Data Collection / Analysis

Using the sales trends over a 30-day period we were able to see the volume at which each juice is sold. These numbers were used to calculate 7-day averages of the fluid ounces and bottles sold. These averages allow us to see exactly how many ounces of each juice are sold per week. After evaluating these numbers, a schedule can be constructed illustrating what day of the week each juice should be brewed and the batch size that should be brewed.



*This is a graph illustrating the number of bottles produced every day of the week, color coordinated by juice type.

Batch Type	Batch Size (Fl. Oz.) by Days Of The Week						
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Vision	252						
Detox						504	
Awaken				378			
Alive						252	
Burn		252					
Glow					504		
Vitality							252
Power		180					
Celery							180
Immunity			252				
Youth	378						
Hydrate			252				
Total Batches Pressed	2	2	2	1	1	2	2
fl. Oz Pressed	630	432	504	378	504	756	432
Bottles Made	35	24	28	21	28	42	24

*This is a table illustrating the day of the week and volume at which each juice should be pressed.

The Problem

- Main Squeeze presses these juices in batches no smaller than 180 fl. Oz (10 bottles)
- Batch is not big enough and must constantly be made due to high demand
- Batches go bad if too much is pressed due to the seven-day shelf life of the juice
- Main Squeeze lacks a standard schedule for freshly squeezing their juice

Alternatives

- Produce all juice based on the quantity currently on hand
- Requiring a daily count of all the juices to determine which ones need to be pressed.
- Allow employees to wait until there are only one or two bottles to press another batch.
  - Downside is that it can lead to pressing a very high volume of juice all on the same day.
  - Does not have a standard for the size of the batch which can lead to over or under producing.

Recommendation

- Implementing a standardized juicing schedule would be beneficial to Main Squeeze as a business. A schedule uses data to predict how many bottles will be sold throughout a given week allowing the store to produce to fulfill a certain volume.
- A juice schedule also minimizes waste by projecting which juice will be sold the least allowing a minimum sized batch to be pressed.

References

"Juice Menu", Main Squeeze, 2023, https://www.mainsqueezejuiceco.com/, October 31, 2023
"Juice-cleanse-handbook", Main Squeeze, 2023, https://www.mainsqueezejuiceco.com/juice-cleans-handbook, October 31, 2023