



Industry Brief

**FOOD & BEVERAGE
MANUFACTURING**

SIMONEAU

NAVERICK

Feeding a Growing Market with Reliable Steam

How Simoneau supports food and beverage manufacturers facing rising energy costs, decarbonization pressure, production risks, and strict food safety requirements.



Supporting Today's Food Manufacturers Through Their Toughest Steam Challenges

Today's food manufacturers are under pressure to cut energy costs, decarbonize process heat, protect uptime, and maintain strict food safety standards, all while managing aging boiler infrastructure and a shortage of in-house steam expertise.

Steam remains essential across the sector: more than **60% of food and beverage production processes rely on steam for heating, cooking, sterilization, and CIP***. Simultaneously, unplanned downtime can quickly escalate into major production losses, making reliability non-negotiable.

Discover how Simoneau, as your one true boiler partner, brings in-house expertise, steam and heating innovation, and integrated services & rentals to address these challenges in real-world food processing environments.

KEY CHALLENGES

Rising energy costs and efficiency pressure

Decarbonization and evolving regulatory expectations

Reliability risks and costly unplanned downtime

Strict food safety, quality, and temperature-control requirements

Aging boiler rooms and limited in-house steam expertise

Seasonal production peaks and variable load demands



IN-HOUSE EXPERTISE

Steam underpins the daily reality of food production, supporting cooking, sterilization, CIP, and all temperature-critical processes. When systems are aging or poorly tuned, even small inefficiencies can drive up energy costs, compromise food safety, or threaten uptime.

Across the industry, **poorly tuned boilers can waste 10–15% of fuel***, and over **40% of plants report a shortage of qualified boiler operators***. Simoneau's in-house expertise brings clarity to this complexity, helping plants understand what's happening in their boiler room, why it matters, and how to improve performance with confidence.

Poorly tuned boilers can waste 10–15% of fuel*

Optimization of existing steam systems

Simoneau evaluates current boiler and steam distribution performance, identifying inefficiencies, bottlenecks, and opportunities to reduce fuel use while improving steam quality and process stability.

Site assessments, tuning, and performance improvements

Through hands-on assessments and precise tuning, Simoneau ensures combustion, controls, and load management are aligned with production needs, resulting in more reliable temperatures and fewer operational surprises.

Guidance on regulatory, safety, and decarbonization roadmaps

Food plants face increasing pressure to meet safety standards, reduce emissions, and prepare for future regulations. Simoneau provides clear, actionable guidance to help teams navigate compliance, plan upgrades, and move toward lower carbon steam solutions.



Training for plant teams on safe, efficient boiler operation

With fewer in-house steam specialists available, operators need practical, accessible training. Simoneau equips plant teams with the knowledge to run systems safely, respond to issues quickly, and maintain consistent performance day-to-day.

A simple first step

A two-hour combustion and controls tune-up can immediately reduce fuel waste and stabilize temperatures, often delivering measurable savings within days.

A black and white photograph of a worker in a full-body white protective suit and a dark helmet with a visor. The worker is leaning over a corrugated metal surface, possibly a roof or a large industrial tank, and appears to be using a tool or equipment. The background shows a dark, industrial interior with structural beams. A large red diagonal shape cuts across the bottom right of the image, serving as a background for the text.

STEAM & HEATING INNOVATION

Energy costs, emissions pressure, and the need for precise temperature control are pushing food manufacturers to modernize their steam systems. High-efficiency boilers and advanced controls can reduce energy consumption by **10–20%***, while modern heat-recovery systems can cut fuel use by an additional **5–10%***. Simoneau delivers future-ready solutions designed to reduce fuel use, stabilize processes, and support long-term decarbonization goals.

Simoneau provides guidance and solutions compatible with future energy sources

High-efficiency boilers and right-sized systems

Simoneau helps plants transition to equipment that matches real production loads, reducing cycling, improving part-load efficiency, and lowering operating costs.

Advanced controls for stable, precise steam delivery

Modern control systems improve responsiveness, reduce temperature swings, and ensure consistent steam quality, critical for cooking, pasteurization, sterilization, and CIP.

Heat recovery and combustion optimization

By capturing waste heat and improving burner performance, Simoneau helps plants reduce fuel consumption and emissions without compromising throughput.

Support for low-carbon fuels and electrification pathways

As the industry moves toward decarbonization, Simoneau provides guidance and solutions compatible with future energy sources, including electric boilers, biofuels, and hybrid systems.

A simple first step

A quick steam trap audit often recovers 5–10% efficiency immediately; a low-cost action that improves both energy performance and steam quality.



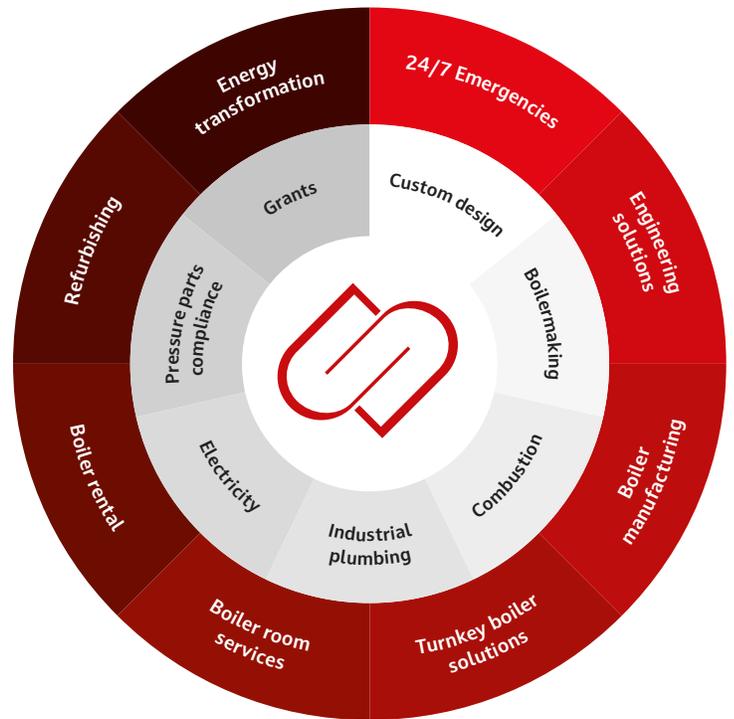


INTEGRATED SERVICES & RENTALS

For food processors, uptime is non-negotiable: even brief interruptions can disrupt production, spoil product, or delay shipments. Across the sector, unplanned downtime can quickly escalate into significant production and revenue losses, and seasonal demand spikes can strain aging systems.

Simoneau's integrated services and rental solutions ensure continuity, no matter the season or system condition.

Simoneau provides consistent support across the entire lifecycle of the boiler room



Rental boilers for peak season, shutdowns, or emergencies

Simoneau provides rapid-deployment rental units that keep production running during maintenance, equipment failures, or seasonal demand spikes.

Preventive maintenance and rapid response

Service agreements ensure regular inspections, proactive repairs, and fast intervention, reducing the risk of unplanned downtime and extending equipment life.

Lifecycle planning and phased modernization strategies

For plants with aging infrastructure, Simoneau develops long-term plans that balance reliability, budget, and production needs, allowing upgrades to be phased in without disrupting operations.

Continuity from emergency response to long-term support

Whether it's a short-term rental or a multi-year modernization plan, Simoneau provides consistent support across the entire lifecycle of the boiler room.

A simple first step

A preventive maintenance visit before peak season can identify issues early and prevent costly mid-season failures.

OUR **COMMITMENT** TO THE FOOD & BEVERAGE SECTOR

Food and beverage manufacturers operate in an environment that is constantly evolving, shaped by rising costs, stricter standards, and increasing pressure to do more with less. Simoneau recognizes these realities. Our commitment is simple: help producers optimize cost efficiency, maintain consistent quality, and maximize performance across every stage of their operations.

Whether it's improving energy use, stabilizing temperatures, or ensuring uninterrupted production, we stand beside the teams who feed our communities every day.

Nancy Simoneau
President & CEO, Simoneau



OUTCOME



Reduced fuel consumption and improved energy performance



Increased uptime and production continuity



Stronger audit readiness and food safety compliance



A clearer roadmap toward decarbonization and modernization



More stable and reliable process temperatures

Sources

- * Industry boiler efficiency and energy savings data: U.S. Department of Energy, Energy Star, Bonafide Research
- * Downtime cost data: Aberdeen Group, Food Processing Magazine
- * Workforce shortage data: Food Industry Association, Manufacturing Institute
- * Steam usage in F&B: U.S. EPA, North American Industrial Steam Survey

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