



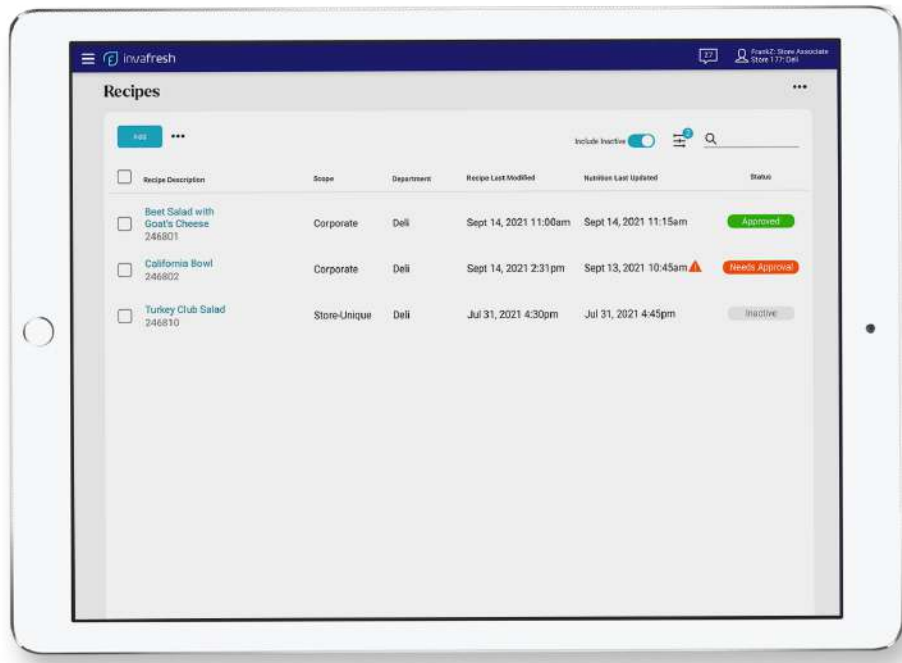
Managing recipes for your fresh operations is critical to ensuring your grocery operation remains compliant with federal regulations. Manual recipe management processes can lead to increased food waste, food safety issues, and cost overruns. All adversely impacting your operating margins.

Make your recipes count and boost your bottom line with Invafresh Recipe Management. Easily manage complex recipes, maintain conversion rates for fresh ordering and integrate seamlessly with production planning while generating regulatory compliant nutrition labels.

Features

- 1 Fresh Food Transformation**
Integrates with Production Planning to provide you with detailed preparation worksheets and pick lists of raw ingredients. Integrates with Fresh Ordering to provide you with accurate order recommendations to replenish both ingredients and direct-to-shelf.
- 2 Cost/Margin Management & Alerting**
Account for production based on food, labor, packaging cost and the recipe yield.
- 3 Labor Forecasting**
Calculate labor required for your future production cycles based on sales forecasts.
- 4 Regulatory Compliant Nutrition Labels**
Produce nutrition labels with ingredients and allergen statements to ensure regulatory compliance with full label content control.
- 5 Comprehensive Data Sheets**
Provides everything your operations need to see in a recipe in a single view.
- 6 Audit Logs**
Track all changes made to a recipe by user to ensure accountability.
- 7 Recipe Approval**
Approve recipes before they are moved to production to ensure accuracy and minimize errors.
- 8 Extensive Food and Ingredient Database**
Centralize recipe information through Esha Genesis including raw materials, chemical/additives, and industry ingredients. Attach all relevant documents associated to the recipe such as nutritional analysis, vendor details and more.
- 9 Non-Standard Conversions**
Ability to convert non-standard units of measure, such as a pinch or slice, to standard weights for nutrition calculation.





Benefits

Be the Best in Fresh with Invafresh:

- 1 Enhance your operational efficiency and reduce labor
- 2 Reduce fresh food waste
- 3 Improve food safety
- 4 Improve recipe cost management
- 5 Create dynamic recipe books



1 centralized source of recipe truth



10% margin protection



100% standardization of recipes

Be the Best in Fresh!

Deployed in more than 25,000 grocery stores across 15 countries, Invafresh is the industry leader of Freshology™ with its cloud-based, AI enhanced, and award-winning Fresh Retail Platform, empowering grocery retailers with omnichannel merchandising, replenishment, and sustainability and compliance. Invafresh's technology has contributed to \$150 million annually in waste reduction and is used in \$100 million worth of transactions daily.

We'd love to show you how Invafresh Recipe Management can make your business run better. Schedule a demo with a Freshologist™ at invafresh.com/demo.