



Extenda Retail Insight

7 ways to grow your business with Fresh Food Management



The rising customer demand for fresh and prepared food in retail is opening up for great opportunities. Dive into our insights on how a Fresh Food Management solution will simplify the complexity of operating with fresh food.



1 Optimise on-shelf availability

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Use real-time data insight to ensure optimised fresh food inventory levels. Accurate forecasts will help you avoid empty shelves and excess items. By efficiently managing and optimising production, you will increase availability and maximise freshness in-store.



2 Increase efficiency with Recipe Management

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A full Fresh Food Management solution should include vital modules such as a Recipe Management in order to **streamline the preparation of fresh food to-go**. By digitising the whole operation; from ingredients and units of measure to instructional guides, the system will facilitate the process of picking, composing and selling prepared food.



3 Provide safety and quality for the conscious consumer

3

The rising consumer demand for healthy and quality food is making it all more important to keep track of the entire fresh food supply chain from raw material to ready-to-serve. A Fresh Food Management solution will give you and your customer full insights on ingredients, nutrition, and allergens as well as equipping your staff for questions regarding the entire supply chain.





Ensure correct nutrition labeling

4

By automating the production of nutrition labels for freshly prepared food you will significantly reduce the risk of manual errors and at the same time fulfill all legislation standards. The system ensures that every ingredient, allergen and accurate nutritional facts are well documented and visible for the customer.

Secure a desired margin on prepared food

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A Fresh Food Management solution will provide visibility to costs of ingredients, packaging and labor. The 360-degree view of the cost will enable your staff to set the right price to achieve the desired margin.



Provide full traceability

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Full traceability in fresh food handling is vital for your business. A Fresh Food Management solution will provide comprehensive insight on origin, batch origin, purchase history and what is left on the shelves considering fresh items and ingredients. As recalls may occur from time to time, your staff will be in total control of which articles, batches and prepared food that are affected.

Reduce waste

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Based on intelligent insights you will know what and when to order the right amount of fresh food by taking events under consideration like holidays, seasons, and consumer trends such as purchase behavior during certain weather periods. Also, your staff will be able to choose recipes on prepared food based on what you have in stock and therefore make redundant fresh food into profitable food on-the-go while avoiding unnecessary food waste.

Extenda Retail Fresh Food Management

Extenda Fresh Food Management can be integrated with your retail ERP in order to maximise the profits from fresh items and facilitate prepared fresh food to-go.

[Learn more here](#) or contact us:
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