



Executive Brief

# Fresh Ordering

Robust ordering tool to maintain an adequate level of ingredients and reduce waste.



# Fresh Ordering

Successfully ordering fresh ingredients can be challenging. An ordering solution must connect sales of prepared items to ingredient levels, incorporate production planning demand, and support varying lead times for delivery.

Managers often rely on intuition or past order history for placing orders. This can leave retailers with an insufficient ingredient level inventory for production or an over-supply of ingredients, leading to waste.

ADC Fresh Ordering takes the guesswork out of forecasting, scheduling, managing, and tracking fresh ordering throughout stores or central production facilities.

## Key Benefits



Proper sourcing of ingredients, materials and primals required to satisfy demand from both e-Commerce order flows and store-based sales



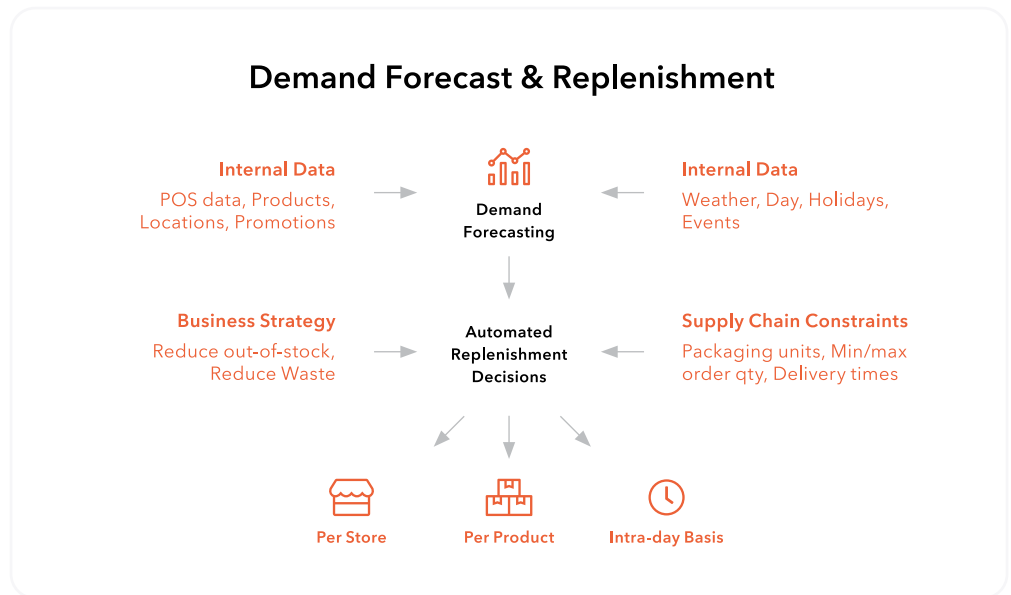
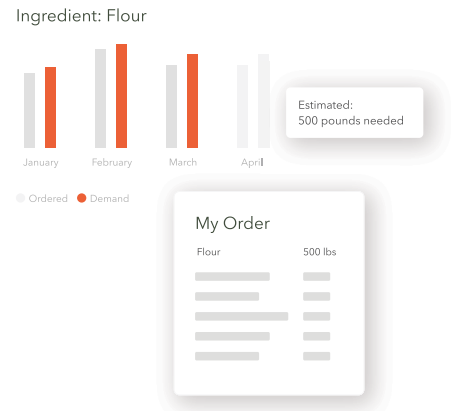
Reduce food waste caused by inaccurate ingredient ordering



Improve in store labor efficiencies by eliminating paper-based processes and gut intuition

## Key Features

- Forecast based on historical data
- Produce more accurate order quantities
- Minimize ingredient ordering mistakes



To learn more, contact us at **1-813-849-1818** or email [sales@applieddatacorp.com](mailto:sales@applieddatacorp.com)