



Key Results

Our customers are seeing great results with production planning, including:

35%

Average waste reduction in meat/seafood and deli departments

50%

Average waste reduction in bakery and produce departments

60%

Reduction in markdowns



Better product availability

Production Planning

Fresh food items are a competitive differentiator for grocery and convenience store retailers. These items typically have short shelf lives which can lead to lost profits due to over-production or out-of-stocks. FreshIQ™ production planning enables retailers to address these issues, while increasing fresh food sales.

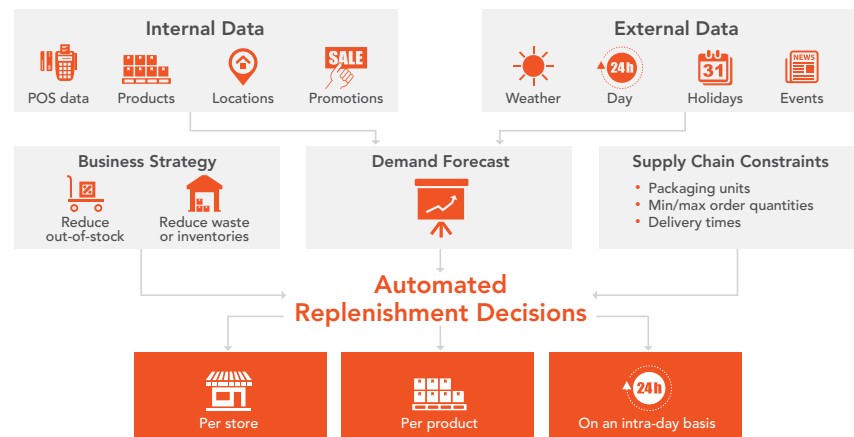
Solution Overview

Understanding what and how much fresh product should be available throughout the day is one of the most challenging tasks in fresh food departments. In many instances, what and how much to produce is based on experience or instinct.

Production planning helps grocery and convenience retailers take the guesswork out of forecasting, scheduling, managing, and tracking the production of fresh foods throughout your stores or central production facilities.

FreshIQ™ provides near real-time visibility of what is happening in all of your fresh food departments, enabling you to make fresh possible in your stores, while increasing gross margin and reducing waste.

Demand Forecast & Replenishment



Features

- Easy to use, mobile friendly, standardized solution allowing for quick adaptation and use.
- Generate production list based off historical data, current events and anticipated demand.
- Identify low performing items.
- Reporting & Dashboards are available to provide management with KPI information to understand what is occurring within their departments.

Interested in Learning More?

+1.813.849.1818

www.AppliedDataCorp.com

Sales@AppliedDataCorp.com



www.AppliedDataCorp.com