



## Key Benefits



Quickly calculate the costs of anything you make



Enables compliance with nutrition labeling requirements



Replace paper-based recipe cookbooks



Provide a single standardized solution for vendor ingredients

# Recipe Management

FreshIQ™ Recipe Management solution takes the hassle out of recipe and ingredient management by providing centralized recipe data, accurate nutritional information and enabling compliance with government regulations, including the FDA's Menu Labeling Law and the updated Nutrition Facts Panel (effective January 2020) and EU1169 labeling requirements.

## Solution Overview

ADC's Recipe Management enables fresh food retailers to manage their recipes in one centralized location. The solution automatically generates accurate ingredient and nutritional statements with calorie counts and allergens.

Recipes in FreshIQ™ become the foundation for production planning in fresh departments. Retailers can use the solution in conjunction with production planning to give store production users a list of all ingredients required for a production run, then explode the recipe up to production values removing the need for quick math in the production area. These list of ingredients can also be used to with production planning to generate estimated orders of ingredients based on anticipated demand and production schedules to gain more accurate orders.

## Features

- Provide in-store associates with a digital view of the recipe via report or mobile device.
- Store associates can quickly scan a product to view allergen and nutritional information.
- Keep up with current and future regulations, such as the updated Nutrition Facts Panel, by using ADC's Labeling solution to send the newly required label formats to store devices.
- Generate workflows for ingredient and recipe approvals.
- Enable quick responses to market changes, such as the recall of an ingredient that requires a substitution. With the click of a button, an ingredient can be swapped out for all recipes that use the impacted ingredient.
- Allows retailers to integrate with existing PMR systems where master data may be held if required.
- Automatically maintain complete yielded costs of recipes with ingredients, packaging and labor, with built in alerting on margin violations.
- FreshIQ™'s Vendor Portal enables retailers to direct all ingredient suppliers to one central site to for remotely uploading nutrients, ingredients and allergen information. Tools then give the retailer access to see what suppliers have complied and control what information is required for a complete record upload.
- Sync data from hosted Vendor portals to maintain accurate ingredient data directly from suppliers.

## Interested in Learning More?

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