



 Executive Brief

Fresh Ordering

Robust ordering for sufficient ingredient level inventory and waste reduction.



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 leaves retailers 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 flow and store-based sales



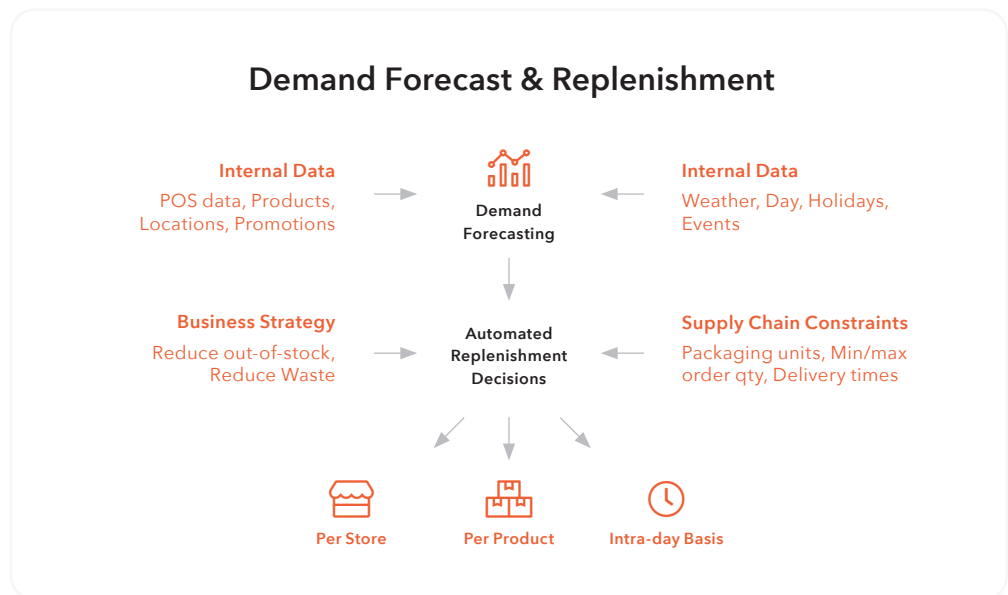
Reduction in food waste due to accurate ingredient ordering



Gain in-store labor efficiencies through eliminating paper-based processes and gut intuition

Key Features

- Allows placement of orders to vendor order windows
- Ability to easily cancel/modify suggested orders
- In-store inventory of ingredients, materials and primals
- Automatic incremented inventory upon completion of orders
- Generate orders based on historical data, current events and anticipated demand
- Ability to duplicate data when creating new products
- Integration into existing ERP ordering system
- Management Dashboard & Reporting to view KPI's per department



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