FreshIQ™

Key Benefits

Easy to follow "to-do" lists are sent to store operators recommending what to make, when to make it, and how to make it

The fresh-focused forecasting engine adjusts pricing for promotions and special events

FreshView offers management the ability to see store associate changes and their impact to the overall health of the stores production

Adherence to regulatory compliance is maintained through the software's tracking capabilities that report directly to the central office

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FreshIQ™ For Convenience Stores

Fresh Food Sales and Shrink Optimization for C-Stores

Fresh and prepared foods are increasingly becoming more important in the C-Store marketplace. It's what sets you apart from your competitors and it's what keeps them coming back to your convenience store. Offering consistent, available, and high-quality fresh food items is critical to the success of your store.

C-Stores are looking for a way to successfully manage their fresh food operations. They face the challenge of balancing the right amount of fresh food availability with limiting the amount of waste, which directly impacts their bottom line. This is also coupled with the need to maintain product consistency, profitability and meeting the ever-growing regulations on managing food.

Applied Data Corporation's (ADC) FreshIQ™ Platform provides easy to use production planning tools for convenience store operators. It also provides enhanced visibility into in-store inventory levels, commissary production, food production management, recipe and nutritional analysis, food costing, and margin and shrink management and so much more.

ADC's FreshIQ™ Features

- Understand the true cost of grab-and-go food items, including labor, packaging and food waste.

- Corporately manage recipes and costs to make real time changes to nutritional and pricing information printed on labels in store.

- Eliminate outdated or preprinted label stock with on demand label printing including the ability to design your own label and makes changes instantly.

- Reduce potential liabilities from consumer claims regarding missing ingredient information and nutritional fact labeling.

- Minimize unnecessary food waste in your fresh food program.

- Create an electronic "to-do" list for employees for intraday production.

- Reduce dependence on experience and guesswork in a high-turnover environment.

Interested in Learning More?

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