



REVOLUTIONIZING CLOUD KITCHEN EXCELLENCE: WHERE PRECISION MEETS TASTE

Empowering Excellence, Food safety, and Optimizing Operational Integrity

System that tracks the journey of food items from their source to the final serving, enhancing transparency, compliance, customer satisfaction.

Benefits

Operational Efficiency: Serialization and AI-driven predictive analytics can optimize inventory management by forecasting demand and automating replenishment processes.

Inventory Management Accuracy: Get real-time visibility into inventory levels, leading to more accurate inventory management and reduced instances of stockouts or overstocking.

Customer Acquisition and Retention: Advanced AI-driven customer analytics can segment customers based on preferences and behavior, enabling personalized marketing campaigns.

Scaling Operations: Serialization and supply chain traceability solutions provide scalability by offering insights into supply chain performance and identifying areas for optimization as operations expand.

Waste Reduction: Track the amount of product waste generated due to issues such as expiration, spoilage, or damage and implement measures to reduce waste by improved inventory management and more accurate forecasting.

Prevent Cross-Contamination: Serialize and track kitchen equipment to avoid instances of cross contamination in the prep process, reduce consumer health risks and ensure greater visibility on food prep.



Our Engine

Regulatory Compliance:

Solutions provide documentation and audit trails required for regulatory compliance, simplifying the process of meeting food safety standards

Data Integration, Aggregation and Traceability:

Enables the collection and aggregation of data related to ingredient quantities, processing steps, and product weight, this data is critical for mass balancing and yield loss calculations

Computer vision based Quality Control: AI can analyze food preparation processes and detect deviations from quality standards in real-time, alerting staff to take corrective actions promptly.

Data Capture and Recording:

Capture, and record data related to each meal, including the quantity of ingredients used, processing times, and production stages. Integration with Data capture tools and Time-stamped data will provide a detailed history of batch movements and activities.

Yield Loss Calculation:

Integration with API services to calculate yield losses based on predefined parameters. Yield loss data will be recorded for each batch and aggregated for reporting purposes.

Mass Balancing:

Mass balancing services will be integrated into the recipe database system to calculate the expected and actual quantities of ingredients and products at each production stage.



Technology innovation

Blockchain Technology

Internet of Things (IoT)

Artificial Intelligence (AI) and Machine Learning & CV

Data Interoperability Standards

Reporting & Dashboard

Enhanced Visibility and Transparency: Real-time visibility into the entire supply chain enables stakeholders to track the movement of food products, monitor key performance indicators (KPIs), and identify any potential issues or bottlenecks promptly.

Data-Driven Decision-Making: By analyzing trends, patterns, and metrics, you can optimize supply chain processes, mitigate risks, and improve overall efficiency and performance.

Continuous Improvement and Accountability: By setting performance targets, tracking progress against goals, and holding stakeholders accountable, reporting and dashboards drive continuous improvement initiatives across the supply chain, ultimately enhancing food safety, quality, and customer satisfaction.

Real-Time Insights: Gain actionable insights into your supply chain dynamics with real-time tracking capabilities, enabling informed decision-making and operational optimization.