



**Unleash Cutting-Edge
Food and Hospitality
Digital Data
Management Solutions**

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Sensire - creates efficiencies and
reduces costs for modern
hospitality and food businesses





Challenging the Status Quo in Hospitality and Food Industries

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The way we manage operations in hospitality, retail and food industries has transformed. Traditional methods are giving way to innovative digital solutions.

Sensire offers a groundbreaking approach to optimizing business processes, empowering organizations to surpass conventional limitations and embrace the future.

The shift from paper-based documentation to digital data management has revolutionized efficiency, cost reduction, and customer satisfaction.

Customers that we start working with want to get rid of the following issues:

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● Employee & Task Management

Paper-based checklists and workflows result in information gaps, delays, and inconsistencies

● Cost Pressures

Rising energy/raw material costs and economic downturn demand investments that deliver savings

● Compliance with HACCP

Archaic processes hinder efficient tracking and monitoring of food safety regulations

● Brand Management:

Food waste, energy consumption, and food safety risks harm brand reputation and bottom line

● Hardware and IoT

Outdated hardware, manual sensor readings, and lack of data create operational inefficiencies



Example: Monthly Savings Calculation

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- **Assumptions:**

200 locations

Average of 5 users per location

20 area managers

10 minutes saved in reporting per workday

1 hour saved in monthly reporting for supervisors

10 cooling devices optimized by 1-degree temperature reduction per location

Typical inventory loss due to mishandling of food and hygiene protocols (estimate 10%)



Example: Monthly Savings Calculation

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- **Total monthly savings = 170 000€**

Key Benefits:

Significant time savings for employees, supervisors, and area managers across all locations

Reduced energy consumption for cooling devices in each location

Inventory loss prevention due to improved food handling and hygiene protocols



What its like :

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Embracing Digital Transformation with Sensire

- **"We receive data through Sensire... This saves us time." - CEO**

A restaurant chain used Sensire's sensors for temperature monitoring, saving time on data management.

- **"Sensire is our daily driver... automatic monitoring has been a lifesaver." - Manager**

A hotel chain employed Sensire for daily digital task management and temperature control

- **"We needed transparency.. it replaces pen-and-paper documentation." - Director of Services**

A city's services department adopted Sensire's HACCP solution for transparency and visibility

More customers that are

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Embracing Digital Transformation with Sensire

- **"Sensire's food Safety plan can 'live' more easily in digital form." - Operations Manager**
A care and service home provider implemented Sensire's digital food safety plan.
- **"Sensire provides uninterrupted monitoring... streamlining our operations." - Manager**
A dairy company used Sensire for temperature monitoring and route information.
- **Automating our digital task and monitoring system would mean: - You**
What would the ideal outcomes look like for your organization?

Expertise

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Over 15 years of experience in developing advanced digital management systems and hardware. Serving more than 300 satisfied customers worldwide.



Technology Showcase

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- **Innovative solutions include smart sensors, cloud-based analytics, and reporting**

Data-driven approach supports decision-makers in the food, hospitality and retail industries



Contact

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