

Modules



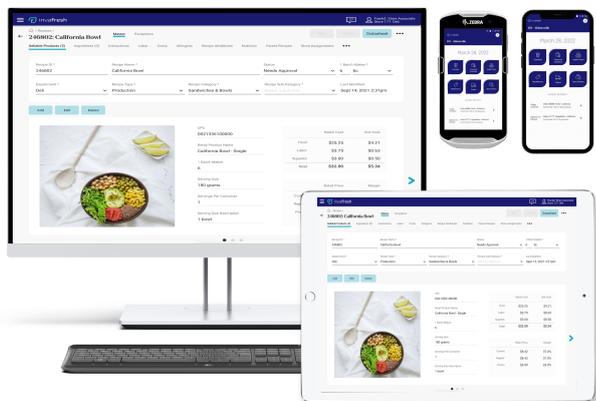
Recipe Management



Production Planning

Goals

Before engaging InvaFresh, Northgate managed recipes through non-centralized applications such as MS Excel and MS Word, resulting in errors and increased labor hours. Known for their extensive offering of fresh recipe-based items, Northgate was challenged to find a solution that could support their regulatory nutritional and labeling needs and help in-store associates produce recipes efficiently and consistently across the entire chain. The addition of New US regulatory requirements for California also forced them to rethink their recipe management processes. It affirmed the need for a standardized and centralized approach to guarantee data integrity and accuracy and reduce labor demands.



Consistent Recipe Creation



Reduced Production Time



Compliant with California and US National Regulations

Deployed in more than 25,000 grocery stores across 15 countries, InvaFresh is the industry leader of Freshology™ with its cloud-based, AI enhanced, and award-winning Fresh Retail Platform, empowering grocery retailers with omnichannel merchandising, replenishment, and sustainability and compliance. InvaFresh's technology has contributed to \$150 million annually in waste reduction and is used in \$100 million worth of transactions daily.

Be the Best in Fresh! We'd love to show you how InvaFresh Recipe Management can make your business run better. Schedule a demo with a Freshologist™ at invaFresh.com/demo.

Simplifying recipe management and regulatory nutritional labeling for consistent sellable fresh items.

Northgate Gonzalez Markets (Northgate) is a California-based specialty foods and grocery chain with a high focus on in-store production, primarily their HMR (deli department). Given the high volume of recipes in their fresh operations, Northgate launched an initiative to streamline their recipe management to deliver consistent sellable items and meet California regulatory requirements. With the introduction of InvaFresh, Northgate could meet these objectives and more, including consistent recipe creation, compliancy, and reduced labor.

Solution

After evaluating many software solutions in the marketplace, Northgate selected InvaFresh's Recipe Management and Production Planning solutions to support their fresh needs. InvaFresh's software provided Northgate with the ability to manage the transformation of fresh products, allowing store associates to quickly pick the number of items required for a recipe based on the product yield, saving hours in labor. Additionally, Northgate could now streamline its nutritional and ingredient regulatory requirements with the Recipe Management solution. This centralized solution also enabled appropriate controls to distribute recipes when they are genuinely "approved" for store associates.

Results

Software implementation was completed in six months, enabling Northgate to quickly achieve consistent recipes across the entire chain, ensuring customers receive the same product no matter which store they shop. Recipe launches are now controlled at the corporate level, ensuring only approved recipes are merchandised, and the appropriate quality assurance team members have approved recipes from a regulatory perspective. Store associates also save production time when choosing ingredients by leveraging InvaFresh's pick lists and prep sheets, ensuring consistent and fresher product on the shelf earlier in the day. By gathering all the ingredients for multiple recipes before production, Northgate saves time on labor and can focus on consistent production for the sellable product.