



Solution Brief

FOOD INDUSTRY QSR & FRESH FOOD PLANNER

Reduce Waste and Loss in Perishable
Inventory and Support the Store Associate
during their Fresh Food Preparation Process

Balance Availability and Freshness, Minimize Waste

Consumers looking for fresh food products want these foods and beverages available and at peak freshness, which may require daily preparation.

Retailers must balance availability and freshness while keeping up with demand and minimizing waste.

Fresh food products are by nature perishable and have variable shelf lives. This adds complexity to managing fresh food stock. Additionally, demand for certain items changes with the day of the week, the time of year and the locations of the stores.

Ensure the optimal amount of fresh food inventory is available at each store and provide support for the in-store employee to know exactly what and how many items to prepare.

Stores sell these fresh foods at the item level, not the ingredient level. However, ingredients have different freshness lifecycles, expiration rates, and thawing timeframes.





Predict and Order Fresh Foods at the Ingredient Level

This feature ensures that there are enough ingredients for each recipe of assembled and prepared foods.

The 4R solution forecasts how many items will be sold, then breaks down those items into the ingredient components through a Recipe Mapper. This way, each store knows how much to have on hand at the ingredient level and can produce the sellable items for that day or week.

Item Code	Item Name	Recipe UOM / Recipe Ratio	Recipe Quantity	Ingredient Cost	Waste %	Actual Quantity	Actual Cost
779651	Chicken Philadelphia Sandwich	Weighted Ounce 1	1.0000	0.0011	0	1.0000	0.0011
779657	Cheddar Swiss Sandwich	Weighted Ounce 1	2.0000	0.0000	0	2.0000	0.0000
7771645	Lettuca, Rinsata	Weighted Ounce 1	0.3000	0.0000	0	0.3000	0.0000
779659	Pepperoni Sandwich	Weighted Ounce 1	0.8400	0.0015	0	0.8400	0.0015
7771696	Pepperoni Bread	Slice 1	1.0000	0.0000	0	1.0000	0.0000
779660	Sausage Sandwich	Weighted Ounce 1	0.8400	0.0015	0	0.8400	0.0015
7771695	Swiss Cheese (13.33oz) P	Each 1	0.0075	0.0000	0	0.0075	0.0000

4R Example: Italian Sandwich Ingredients Recipe Mapper

Forecasting and tracking of perishable inventory helps to maintain accurate stock levels and identify expired stock. With 4R One Predictive Engine, retailers can

minimize waste, keep a check on business expenses and maintain a safe food environment.

Mark Garland, CEO at 4R, says “The risk associated with perishable inventory is that the unsold products may expire with no residual value, leading to the entire investment and an opportunity to be lost. We’re excited to offer this option to the market and the positive results it’s already producing for our clients.”

This solution enhancement can be a game changer for retailers that sell fresh foods and beverages in their store locations, like convenience stores, gas stations, and cafes. It can help retailers ensure customer satisfaction, improve customer retention, reduce costly waste, move closer to its sustainability goals and maintain a positive brand image.



Intelligent Inventory Optimization

About 4R

The 4R suite of solutions and services helps businesses manage inventory as an investment.

The One Predictive Engine creates accurate demand forecasts that drive high-value processes for optimizing supply chain and inventory management, including Demand Planning, Replenishment, Assortment, Allocation, Markdown, and Vendor Orders. Our AI-powered solutions and Planning-as-a-Service options are proven to drive revenue growth, reduce costs and improve capital efficiency. [Learn more: <https://4rsystems.com/>]

Build Better Supply Chains that Grow Brand Loyalty

- Analyze consumer buying patterns to make accurate predictions in the future
- Ensure the “right product” is available when and where customers will want to buy them
- Allocate inventory and product mix to the “right places”
- Plan seasonal and perpetual inventory for the “right time”

