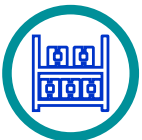# Achieve Operational Excellence

with Logile's Fresh Inventory Management Solutions

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The Logic of Retail

In the competitive landscape of fresh food retail, managing perishable goods effectively is a significant challenge. Retailers face constant pressure to maintain optimal stock levels, minimize waste, and ensure product freshness for customers. However, without real-time visibility and accurate forecasting, it can be difficult to achieve these goals. Logile's **Fresh Inventory Management** solution suite addresses this challenge by providing powerful tools that streamline inventory management, reduce waste, and improve stock accuracy. By offering real-time insights into inventory levels, shelf life, and product movement, Logile enables retailers to make smarter inventory decisions, ultimately enhancing product freshness and boosting profitability.

Our comprehensive **Items Management** solution offers a centralized repository for all item types, including regular sellable goods, seasonal items, production materials, ingredients, and supplies. With detailed product information, item attributes, and store-specific parameters, our platform provides real-time visibility into item locations, current prices, on-hand inventory, and daily movements. This enables retailers to streamline inventory management, optimize stock levels, and enhance operational efficiency across all product categories.

Our **Perpetual Inventory** solution ensures accurate and up-to-date tracking of on-hand inventory across all item types, including regular, production, ingredient, and supply items. By maintaining a detailed record of all stock movements—including shrinkage, production, POS transactions, transfers, and receiving—our platform helps identify potential inventory issues early through automated alerts. This enables retailers to maintain optimal stock levels, reduce waste, and improve inventory accuracy, ensuring smoother and more efficient operations.

Our **Production Planning** solution offers precise forecasting for production quantities, daily sales by item, and safety stock levels, ensuring you can effectively plan and manage production needs. With item-specific production schedules and customizable views tailored to each role, our platform provides complete visibility into production calculations, enabling informed decision-making. The solution also consolidates data at the group and subgroup levels, streamlining production planning across multiple plans and identifying necessary tools and resources for each production cycle.

Our **Recipe Management** solution centralizes all your recipes in one accessible repository, offering detailed step-by-step production processes, equipment and tool requirements, and necessary resource skills. With built-in food safety callouts and the ability to manage multiple batch sizes, it ensures consistency and safety. The system stores nutritional values, allergens, and ingredient information at the ingredient level, with integration to the FDC database for comprehensive nutritional management. Additionally, formulated nutritional data is available at the recipe level, and automated alerts proactively identify process issues before they reach the scales, ensuring smooth and compliant production.

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Logile empowers fresh food retailers to maintain optimal inventory levels, ensuring customers always find fresh products.

Our **Cookbook** solution provides a tablet-based application that guides users through the food production process step by step. With full visibility into recipes—including ingredients, quantities, batch size options, process steps with images and videos, and nutritional information—it keeps associates on track with clear instructions and guidance. By eliminating paper recipe books, the system ensures that all recipes are always up-to-date and accessible, improving accuracy, efficiency, and consistency across operations.

Our **Scale Management** solution ensures seamless management of all item-level data across the entire network of production scales. This includes nutritional information, ingredients, allergens, item details, and pricing data. By sending scale batches to scales for accurate label printing and tracking overall batch statuses, the system ensures successful data transmission. With real-time alerts and visibility into scale health, you can quickly diagnose issues, ensuring efficient and accurate scale operations across the store.

Our **Grind Log** solution offers complete traceability and recording of grind and grind cleanings, capturing essential details such as item description, serial number, production date, vendor, establishment number, and time/date. Through a mobile task system, it streamlines the process of logging grinds and cleans, ensuring compliance with inspection requirements. By eliminating paper logs, it enhances efficiency, accuracy, and accountability, while providing full visibility into all grind tasks.

Our **Yield Management** solution optimizes the decomposition of items into sellable products, ensuring accurate yield percentages for better ordering and costing decisions. With mobile tasks to record yield samples and a centralized cutting test library, it empowers corporate teams to gather, filter, and create cutting tests effortlessly. By eliminating paper-based cutting tests and manual calculations, it improves accuracy and efficiency. Comprehensive reporting allows for easy tracking of cutting tests by store, item, or vendor, enabling better operational insights and cost control.

Our **IMS Tasks** solution equips associates with mobile tools to efficiently manage key salesfloor tasks, such as capturing shrink, updating inventory, tracking production, conducting cycle counting, and recording shelf locations and capacities. By providing easy access to these tasks directly on the salesfloor, it ensures accurate PI values and improves operational efficiency. This empowers associates to complete essential tasks quickly while enhancing their ability to assist customers with the knowledge and resources they need.

Our **Vendor Management** solution centralizes all vendor information, including contact details, order and delivery schedules, and item catalogs, for both warehouse and DSD vendors. With built-in alerts for potential issues, such as missed deliveries or vendors falling below performance thresholds, it ensures smooth operations. The vendor scorecard allows for continuous monitoring of vendor performance, including service levels and out-of-stock percentages, enabling better decision-making and stronger vendor relationships.

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Our **Replenishment** solution optimizes inventory ordering by generating precise orders based on item-level forecasts, incorporating factors such as current inventory, forecasted movement, safety stock, reserve stock, case packs, shelf capacity, and promotional volumes. It ensures efficient inventory levels by accounting for minimum order requirements and provides full visibility with an order plan for the entire day. With an alert page to guide users on priorities and transparent order calculations, it streamlines the replenishment process, improves stock accuracy, and ensures shelves are always stocked to meet demand.

> With Logile, fresh food retailers can ensure product freshness, minimize waste, and improve operational efficiency.

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Choosing Logile for your fresh food inventory management needs means partnering with a trusted leader in food retail technology. With Logile, fresh food retailers can ensure product freshness, minimize waste, and improve operational efficiency, all while enhancing the customer experience. Let us help you streamline your processes, boost profitability, and stay ahead in the fast-paced world of grocery retail.

Let's Connect

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