

Foodlogik Customer Profile

FOODLOGIK
FOOD SOFTWARE SOLUTIONS

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A part of the Affinitus Group **AFFINITUS**
SOFTWARE SOLUTIONS



Make sure it's...McGhee's

our main software supplier for several years now and provide a very high level of support, plus there is always something new coming along that can help us to improve the way we work".

One of the largest independent bakery businesses in Scotland, **The McGhees Group** have been a key user of Foodlogik since 2010. In that time all their sales and ingredient stocks have been managed through Foodlogik and the heavy emphasis on EDI for sales and purchasing means that their office efficiency is of the highest order, with thousands of orders being processed per day. Director Stuart McGhees says "*Merit have been*



This is also true for their partner bakeries: Fergusons, Lamond, Wallaces, Kerrs, Fords and Just Gluten Free, all of whom use Foodlogik, with integrated intra-group ordering via EDI. *Click this link for more information on the benefits of using EDI.*

<https://www.foodlogik.co.uk/downloads/?media=49>

SmartVan



McGhees are now well into a project to trial the Foodlogik **SmartVan** module for their 40+ vans, which enables van orders, cash and delivery adjustments to be captured on the hand-held during the rounds. The benefits have been proven with other bakers, so McGhees expect **SmartVan** to improve office efficiency and customer service even further. Click this link for more information: <https://www.foodlogik.co.uk/downloads/?media=60>

Product Specifications

Another significant project on the go is to implement the Foodlogik **Product Specifications** module, which generates nutritional, ingredient and allergen declarations and product reports automatically, and is expected to make FIR compliance that much less onerous.

For more information on how you could benefit from implementing Product Specifications and comply with Food Industry Regulations, click this link:

<https://www.foodlogik.co.uk/downloads/?media=56>

Example Foodlogik Ingredient Declaration :- (For allergens, including cereals containing gluten, see ingredients in BOLD)

Ingredients: White Bread Dough [**Wheat Flour** [**Wheat Flour**, Acidity
Regulator: Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1)], Flour Improver [Flour Treatment Agent:Ascorbic Acid (E300), Anti-Caking Agent: Calcium Sulphate (E516), Emulsifier: Emulsifier Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids (E472e), Fermented **Rye** Flour, Salt, **Wheat** Flour], Yeast [Yeast, Potato Starch], Bread Fat [Palm Stearin (60 (c), Emulsifier: Rapeseed Lecithin (E322)], Salt [Sodium Chloride], Water]

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Powerful cost-effective systems for the food industry