

## Leading Software for the Food Industry

**F**oodLogik is one of the UK's leading integrated business control and management solutions, designed to meet the specific and demanding requirements of the food industry.

Our customers have a proven track record of driving up sales, productivity and profitability since 1985 and our industry knowledge is second to none, as is our product support service. Whether you are a manufacturer, distributor, wholesaler or retailer with shops or mobile vans, FoodLogik has proved to be *intuitive and easy to use for all*. Many of our customers have been with us since the early days and with the aid of Foodlogik have grown and thrived. This includes bakeries, dairies, kitchens, food service, meat traders and even hardware stores selling paint products – all achieving great benefits with Foodlogik.

### What Can Foodlogik Do for You?

FoodLogik's function-rich modular software handles every aspect of order processing, bill of materials/recipe formulation, stock control, production planning, traceability, cost analysis and sales ledger, with standard exports to most industry standard accountancy packages such as Sage, Pegasus QuickBooks and Xero.

The system comprises more than 700 document and report formats within its ever-expanding library and there is continual customer-driven development that always goes into the standard package, so all users have the opportunity to use new features on demand. With Foodlogik you have the opportunity to switch on optional modules and initiate package developments that suit your operation. Some recent examples include Smart Van for Android, Product Specifications, EDI ASNs and POs, as well as Web- and Android-based order processing and stock control – all initially driven by our customers and now standard Foodlogik modules.

### Get Mobile!

It's a mobile world and your customers, retail outlets and delivery drivers need to securely place their own orders online. With in-built cut-off times and product lead times, Web and Android integration frees up your office staff to concentrate on managing the operation, not merely data processing. Your clients can record their permanent order or next-day orders. For your shops, the staff can record deliveries, waste and stock on-line, which feeds straight into the shop suggested ordering algorithm. This delivers easy-to-read analytical reports on every aspect of shop delivery adjustments, such as stock received, till sales, waste, damaged, retained, last time sold, stopping early sellouts and increasing your sales. You can also print the Allergen and Nutrient dataset on the shop's receipt printer – a **seamless "one-stop shop" for your data**.



### Inbuilt Allergen and Nutritional Database

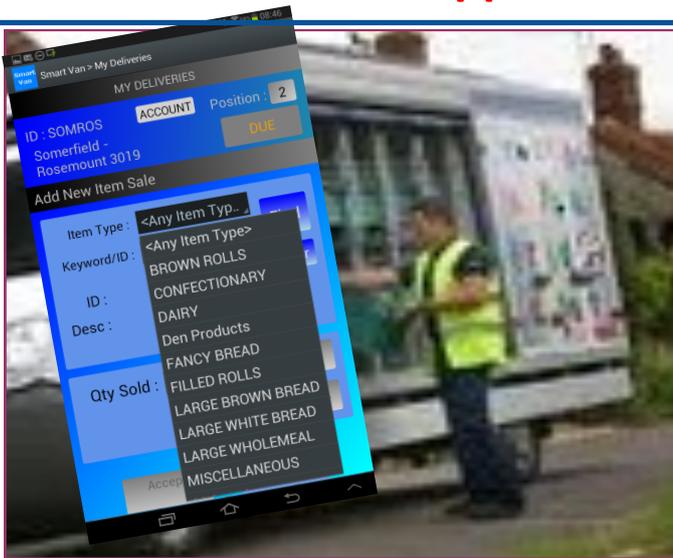
Fully compliant with UK product labelling legislation with many dedicated reports for the real end users – your clients. Ideal for new product development, so no need to send products for expensive lab testing, the allergen and nutritional data can also be sent to label applications such as Sato, Bartender, Nice Label, Planglow and others—not forgetting Epos tills. Our customers report that a major benefit of this module is that there is no need to enter all the data again in a third-party system – it's all completely integrated within Foodlogik, which saves a lot of time and **eliminates duplication and mistakes**.

## Comprehensive interface to industrial weighing systems.

A true closed-loop between production planning and production execution, as well as enabling traceability from goods inwards through production to dispatch. This interface streamlines the data flow between these complementary systems, improving efficiency and reliability and providing confidence in your traceability records and production costs.



## Smart Van Android App



**Our Smart Van App** is used to work off-line with a before- and after-round sync of orders, stock, cash and prices, and can work on a variety of Android units. Use this module to keep track of van stock, to capture waste/returns, for tighter cash handling, signature capture POD and to place orders while on the round. So FoodLogik directly improves productivity while improving stock accuracy and reducing stock-outs – **and that all goes to the bottom line.**

## Route Dispatcher

This module helps you manage your picking so that you never let your vehicles leave the depot with van or customer shortages. On-line order changes or additions are instantly flagged up, even if the order has already been picked, and colour coding helps the operator prioritise – RED for part-picked, GREEN, for fully picked. One food service user reports that, because of this module “shorting” and unhappy customers are a thing of the past, and turnover and profitability have been on the rise since Foodlogik was implemented.



## Comprehensive EDI Interface

The use of EDI by FoodLogik users is not merely an advantage – it's helping to keep them in business. FoodLogik comprises off-the-shelf interfaces to industry-standard EDI systems, including GX/Opentext, BluJay, WeSupply, Tradesimple, Procure Wizard and several others. The EDI packages transfer orders and price lists from retailers, which are then automatically entered into the production system. The advanced shipping notes and invoice files are then automatically sent back to the customer, making much of the process hands-off. Simple to implement because Foodlogik already interfaces with most major UK retailers, this module is a massive productivity improver and has eliminated costly and long-winded manual order processing for many of our customers.

**Contact Foodlogik on 01795 508750 [info@foodlogik.co.uk](mailto:info@foodlogik.co.uk) and see the customer case-studies on [www.foodlogik.co.uk](http://www.foodlogik.co.uk)**