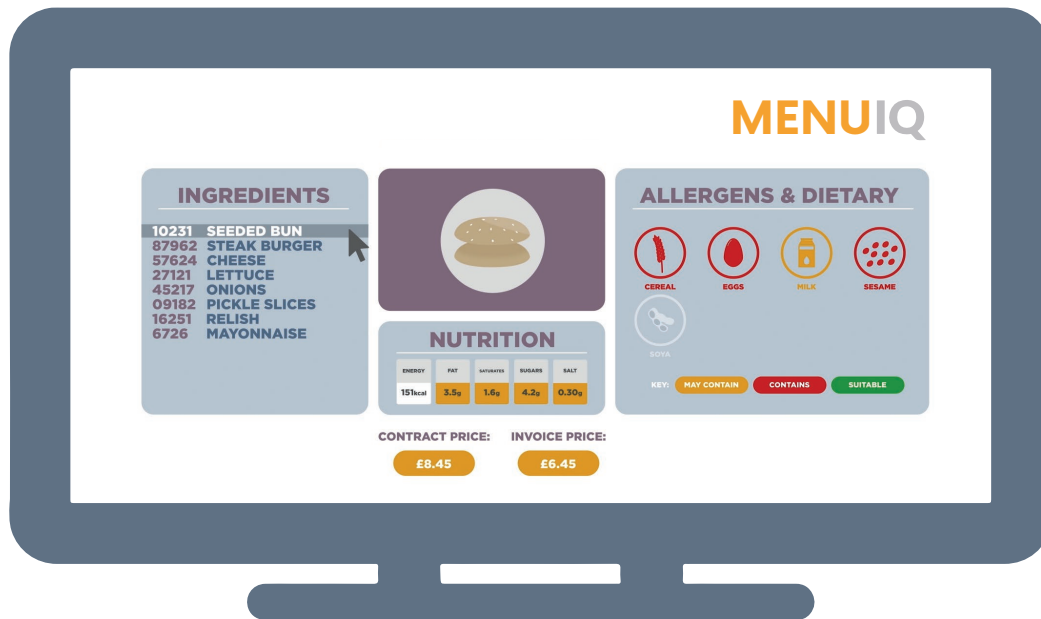


MENUIQ



AN ADVANCED ALLERGEN, CALORIE & MENU MANAGEMENT SOLUTION



Manage
allergen and
nutrition data



Ensure
food safety
compliance



Control
menu costs and
reduce waste



Improve
consistency and
performance

“

Working in a very busy environment, we needed a simple, multi-site solution that would give us peace of mind when it came to allergy legislation. MenuIQ is 'one-stop-shop' for allergy management, GP enhancement, recipe building, Natasha's Law compliant labelling, RDAs and nutritional data. The system is now the backbone to our F&B operation – I don't know how we'd operate without it.

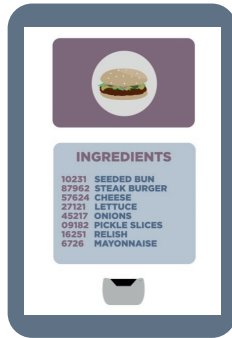
Adam Tremain – Head of Group Catering, Partyman World Ltd

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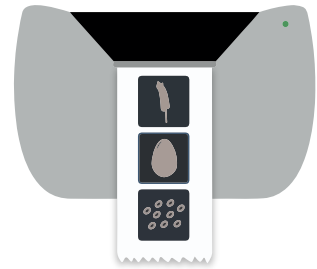
MANAGE YOUR MENUS WITH CONFIDENCE



Create and publish
interactive customer
menus with allergen,
calories and dietary data



Provide your team
with instant access
to recipes, ingredients
and allergen information



Produce and print
product labels fully
compliant with
Natasha's Law

SYSTEM FEATURES:

- Real-time ingredient / product nutrition and price data direct from suppliers (EDI)
- Automatically calculated allergen, calories and nutrition values
- Instant ingredient change alerts direct from suppliers
- Automatic recipe cost calculations using invoiced or contract prices
- Real-time GP data for all menu items
- Dynamic selling price and profit margin calculation tools
- Supplier price change alerts and profit margin recalculations
- Advanced menu modelling with optional ingredients and sub-menus
- Ingredient / product swap and portion size 'What-if' analysis with projected performance calculations
- Unlimited recipe and menu storage
- Multi-site: Menu performance comparisons across all sites.

Ensure
food safety
compliance



Maximise
your menu
profitability

Available from just £10 per week



Request a demo