

Quick service restaurant

# Systemise Ingredient Management for Efficiency



Fast food restaurant chain in Malaysia with six retail outlets and 2,000 burgers sold per day

Its central kitchen serving retail stores handles many ingredients everyday and thus requires an efficient solution to better manage food stock rotation.

## ❗ Customer challenges

### - Time consuming & unproductive

Managing ingredients manually at the central kitchen takes too much time and slows down productivity.

### - Inaccurate stock count & inventory record

Hand-writing method causes human errors during stock count. Inaccurate inventory records lead to incorrect stock replenishment which results in unnecessary food wastage.

### - Need to provide complete food safety reassurance

In addition to great-tasting food, it is imperative to provide consumers full reassurance of food safety.

## FX3-LX AEP food labelling improves efficiency & accuracy for full safety reassurance

For this customer, we introduced our AEP solution using the FX3-LX printer. With AEP, myBurgerLab can use a customised app to print date labels for ingredient rotation in its central kitchen. As a total solution, we also provided high-quality freezer-grade labels tested to work best in its kitchen.



### Benefits of AEP



PC-less



Small footprint



Simple to use



Cost saving

▶ Watch video



# Customer Values

## ✓ Operate with ease

The FX3-LX AEP solution is simple to use with its automatic date calculation and user-friendly app. With FX3-LX's anti-bacterial casing, splash-proof IPx2 rating and effortless operability even when wearing rubber gloves, staff can now easily print food rotation labels in a shorter time.



▲ Ingredients with date labels printed using the FX3-LX AEP solution

## ✓ Increase accuracy & save cost

By scanning the QR code labels applied on ingredients, myBurgerLab can now conduct stock counts with greater efficiency and precision. With accurate inventory records, optimal decisions can be made on stock replenishments to avoid unnecessary food wastage and save costs.

## ✓ Assure food safety

Consumer safety is myBurgerLab's top priority. Having a systemised ingredient management system allows it to provide consumers full reassurance of food safety, in addition to its high-quality and great-tasting food.



▲ Hand-writing labels vs. printing labels

“ It (FX3-LX AEP solution) has tremendously improved our efficiency now that we no longer have to manually calculate and write date labels for ingredients.

We have successfully rolled out the SATO food labelling solution and have been using it since November 2019. It has tremendously improved our efficiency now that we no longer have to manually calculate and write date labels for ingredients.

We can now focus more on developing new food offerings and coming up with initiatives to engage customers for better service.

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