Instore Food Production

Sales Offering

Initial situation



Retailers want to offer fresh, ready-to-eat food (e.g., sandwiches, salads) produced directly in the store.

Current challenges: transparent stock postings, compliance labeling and minimizing administrative workload.

- Transparent accounting of ingredients and products
- Compliance with legal requirements (labels, ingredients, prices)
- Minimization of administrative tasks for employees

Goal



- Optimized processes for in-store production of takeaway products
- Cost certainty through controlled use of resources
- Digital transparency regarding production, consumption, and sales
- Competitive advantage through fresh products directly in the store
- Avoiding admin overhead costs in-store by a tailor-made lightweight process handling

Services & Competency



Our solution connects **SAP S/4HANA, SAP BTP,** and **Bizerba scale systems**:

- Recipe management: Central maintenance & transfer to branch devices
  - Which and how much of which ingredients
  - To which incredients the systems expects measure log data about quantity and which are only guidelines
  - Assembling instructions how to produce the products
- Automated goods movements: Separate consumption and production postings
- Monitoring & dashboards: Control of consumption, deviations, and threshold values

Customer benefits

Increased efficiency:
Reduced administrative workload for branch employees

Transparency:
Precise quantity and cost control for high-quality ingredients

Flexibility:
Scope for variable components (e.g., salad, sauce)

Compliance & safety:
Legally compliant labeling and traceability

Scalability:
Flexible extensions for future production and planning processes