FoodPrint

MY FOODPRINT PLATFORM

A 2-in-1 platform that makes environmental and nutritional labelling easy

FoodPrint analyses your recipes and gives you direct access to their nutritional and environmental information, to inform your diners and steer your offer.

A SIMPLE, FULLY AUTONOMOUS PROCESS

1

Automatic transfer and analysis of recipe sheets

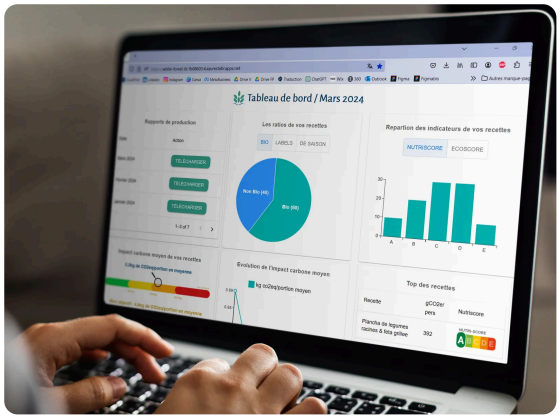
Your recipes are received and analysed to extract the essential information.

2

Labelling generation and production monitoring

Labelling adapted to your displays, generated from the daily menu, for seamless integration into your restaurant.

15 h The time you save every week by entrusting calculation and labelling to FoodPrint.



THREE MODULES, ONE PLATFORM

Dashboard

- Change in the average carbon impact month by month
- Distribution by Nutri-Score and environmental score
- Production report generation

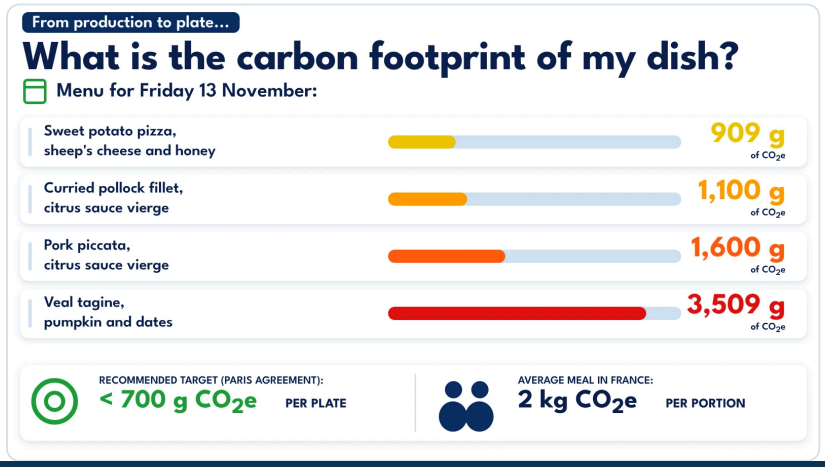
Menu entry

- Choice of the daily menu from your recipe sheets
- Generation of the environmental labelling
- Transparent reliability score

Recipe library

- Add and analyse a new recipe
- Indicators, allergens and nutritional values
- Comparison between two dishes

DINER LABELLING, GENERATED AUTOMATICALLY



For CSR, communication and management teams, the dashboard gives a clear view of the environmental and nutritional indicators across all sites.

Coming soon

- Low-carbon alternative recipe suggestions
- Add a recipe from a simple photo

Let's talk about your restaurant

In 30 minutes, we review your situation and identify together the solution that suits you best.

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