

A chef in a white uniform is holding a tablet. The tablet displays the me~nalytics logo, which consists of the text 'me~nalytics' in a white, lowercase, sans-serif font, with a tilde symbol (~) between 'me' and 'nalytics'. The logo is centered on a dark square background within a white rounded rectangle. The entire image has a purple overlay.

me~nalytics™

> YOUR FOOD COMPLIANCE
MADE SIMPLE

> THE **C** WORD

Compliance, food safety and reporting regulations are becoming more complex and taking up precious time and resources that you know are better focused on preparing the mouth watering food your customers crave.

So we created **me~nulytics™** to take the pain for you, saving you and your team time - lots of time.

me~nulytics™ is the core module of **me~nu®** and gives everything you need to:

- I. *Comply with all current and known futurefood regulations*
- II. *Optimise your dishes and menus for increasingly complex dietary needs and preferences*
- III. *Save you and your team significant amounts of time and frustration - at least a 50% reduction in time is our benchmark*

IT'S ABOUT THE FOOD

THE ONLY 2ND GENERATION RESTAURANT PLATFORM AND THE ONLY ONE YOU NEED

me~nu® flips everything, putting the food, service and experience back at the heart of your operation with a unique hospitality platform designed for businesses like yours

Built for consumers with complex dietary needs

Dynamically manages food compliance

50% plus reduction in compliance burden

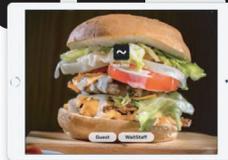
Minimum 20% cost reduction on systems

Minimum 30% increase in front of house efficiency

Consistently high quality customer experience

One seamless system that works

Increased order values



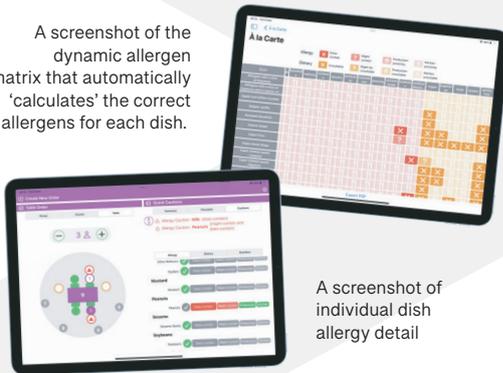
- Built with food and drink data at the core
- Includes all the required and desired food information
- Increases staff efficiency supporting better customer service
- Questions about the food answered instantly
- Advanced dish and menu personalisation

- Seamless flow of information across the platform
- Exceeds the food compliance requirements
- Includes the transactional tools - POS, reservations and so on
- One platform, one price, no additional charges

me~nu® it's about the food

> AUTOMATED COMPLIANCE

A screenshot of the dynamic allergen matrix that automatically 'calculates' the correct allergens for each dish.



A screenshot of individual dish allergy detail

One of the most complex and time consuming issues facing modern food businesses is the ever growing burden of compliance.

me~nulytics™ was designed from the outset to automate as much of that pain as possible. All you need to do is add the ingredients, the weights and the preparation method.

me~nulytics™ does the rest to calculate:

- I. *A full dynamic allergen profile for the dish*
- II. *A full dynamic allergen matrix for the menu*
- III. *A full dynamic nutritional profile for each dish*

It is dynamic because when you make a change to the ingredients or the options, any changes in allergens or nutrition are automatically and immediately reflected. Clever stuff.

> WHAT YOU GET

me-nulytics™ enables you to build your entire business operation around accurate, trustworthy food information, meeting the increasingly complex food safety regulations. Simply by selecting your ingredients with their weights and preparation method **me-nulytics™** automatically does the rest ensuring that your business is fully compliant.

Functionality:

1. *Supply and ingredient manager*
2. *Food provenance toolkit (linked to supplier information)*
3. *Awards, reviews, standards and certification management*
4. *Recipe manager*
5. *Recipe library*
6. *Menu manager*
7. *Multiple menu support*
8. ***me-numathics™** dish and menu optimisation*
9. *Dynamic food safety*
10. *Food product scanner*
11. *Automatic nutritional calculation*
12. *Automatic allergen allocation*
13. *Automatic dietary suitability allocation*
14. *Printable food compliance reports (dish and menu matrix)*
15. *Personalised food label output for PPDS food (Natasha's law)*
16. *Automatic archive of all reports for 12 months*
17. *Reporting suite*
19. *Inventory management being added in 2023*
20. *HACCP suite to be added in 2023*

Version	Price per month
me-nulytics™ Edition	On request

Food & Compliance is available as a standalone module for businesses to suit their specific needs as follows:

> WHAT YOU NEED

An Apple iPad
running the
latest version
of IOS



A desktop or network
printer if you intend to
print out allergy
matrices, etc.

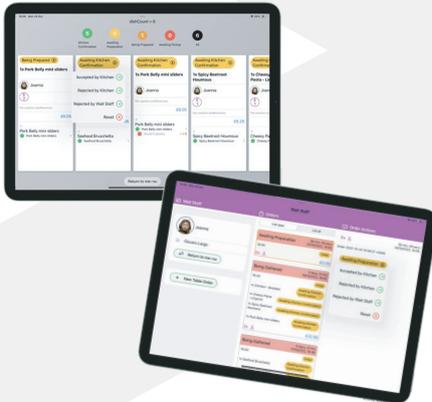
As **me~nulytics™** is a kitchen and food compliance tool it requires very little in the way of hardware and certainly nothing specialised.

The system is accessed through Apple IOS devices and optimised for iPads. We chose Apple devices for their security and ease of management.

If you choose to print out allergy matrices or other information from **me~nulytics™** you will also need a local or network printer that can accept wireless print jobs from the iPad.

If you do not already have these devices, we can provide them at a modest additional charge.

> CHEF PATRON EDITION



me~nulytics™ Edition sits at the core of an end to end hospitality operations platform that ensures all your staff and customers always have access to accurate, up to date information about the food.

Designed to support effective operation with fewer staff, **me~nu®** Chef Patron Edition joins up all the disjointed but vital processes to increase efficiency, reduce errors and enable your team to focus more of its time on your customers.

An easy and simple upgrade from **me~nulytics™** Edition, Chef Patron Edition includes everything you need from POS to table booking.

[FIND OUT MORE](#)

Opens Chef Patron Brochure in new window.

> SIMPLE SUBSCRIPTION

me-nuLytics™ is provided as a software service and accessed via the internet although much of the work on the platform is done locally avoiding the need for a constant connection.

You pay a simple flat monthly subscription per kitchen.

> HOW WE WORK WITH YOU

me~nu® is designed to free you from painful, time consuming tasks and enable you and your team to focus on what makes your business brilliant - the delicious food and attentive service that create wonderful memories for your guests.

To ensure **me~nu**® delivers for you, your team and your guests, we work hand in glove with you from the start and that does not change.

LISTEN

We work with you and your team to gather all the information needed to get your restaurant set up, live and operating **me-nu**® as a valued part of your operation.

CONFIGURE

We get your business set up on **me-nu**® and ready to operate fully from day one.

This includes dishes and ingredients, suppliers, workflows and all the other elements required for you to operate efficiently.

APPROVE & TRAIN

Once you have approved your configuration of **me-nu**® we train you and your team to use the system.

With a system as easy to use as **me-nu**® training is quick and supported with useful 'how to' resources.

OPERATE

You operate your business with **me-nu**® supporting both you and your team to operate efficiently and focus on the core purpose of the business - delicious food, attentive service and wonderful memories for your guests.

ENHANCE & SUPPORT

me-nu® never stands still. As regulations, consumer demand and business needs evolve, so does **me-nu**®.

We will continue to enhance **me-nu**® and support you and your business to get the most from the system.

OUR SUCCESS IS BUILT ON YOUR **SUCCESS**

> OUR STORY

me~nu[®] was created by an eclectic group including award winning hospitality experts, technologists, business leaders and creatives.

We came together because our customers told us that while food and restaurant technology promises the equivalent of a 5 star buffet, it generally only delivers a vending machine sandwich.

That is often because all the existing systems ignore the one thing that you and your customers really care about - the food itself. We flipped everything on its head, literally upside down, in our mission to bring it back full circle to what really matters, the star of the table, the food.

me~nu[®] and **me~nulytics**[™] are the result of a lot of listening, testing, more listening and more testing to ensure that our products and services deliver what our customers want:

***More time
Less cost
Greater efficiency***

> OUR MISSION

OUR MISSION IS CLEAR.

By putting food at the core of **me-nu**[®] we bring things into alignment.

Your team will be clicking their heels, inspired to make your business brilliant - delivering truly mouth watering food and mindful service, whilst creating memories to be shared far and wide, maybe even to the moon!

The logo for me~nulytics is contained within a white rounded square. The text "me~nulytics" is written in a white, lowercase, sans-serif font. A white chevron symbol points to the right, positioned between the logo and the main headline.

me~nulytics™

ARE YOU READY TO JOIN THE ME~NU REVOLUTION?

Getting started with **me~nu**® couldn't be easier,
just get in touch and talk to us.

We don't bite, we listen and all we are here to do is
help you get the most from your business.

[I'M READY](#)