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BEST PRACTICES

to Mitigate Foodservice Supply Chain Challenges

Lack of visibility into your supply chain can create challenges, from running out of inventory to damaged brand image or non-verified vendors.

Follow these 6 foodservice industry best practices to eliminate setbacks and mitigate your supply chain volatility during uncertain times:



Benefit from

1

EXPAND YOUR TEAM BANDWIDTH

Level up your team's productivity and efficiently allocate resources with automation capabilities and information visibility

80% LESS TIME
managing supply chain data

2

AUDIT YOUR CONTRACTED SPEND

Verify contracted pricing to proactively identify contract issues and eliminate pricing errors before they become a problem

SAVING
.25%-2%
of contracted spend

3

IDENTIFY INVENTORY DISRUPTIONS

Continuously assess inventory stock-outs or surpluses, substitutions, and other demand changes in real-time

100 % VISIBILITY
into supply chain inventory levels

4

TRACK PURCHASING COMPLIANCE

Full visibility into your purchasing and compliance improves cost and quality control

12% LOWER PRICE
through continuous monitoring of off-contract purchasing

5

DISCOVER SOURCING OPPORTUNITIES

Continuously analyze your supplier-organization fit to capitalize on savings and partnership possibilities

20 % COST REDUCTION
with new sourcing opportunities

6

QUALITY INCIDENT MANAGEMENT

Build a strong food quality and safety program to ensure customer safety and prevent future issues

100%
DELIVERY ISSUES
CAPTURED



Find out how you can realize the benefits of streamlined restaurant supply chain management

Visit www.arrowstream.com to find out more about your digital transformation today.

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