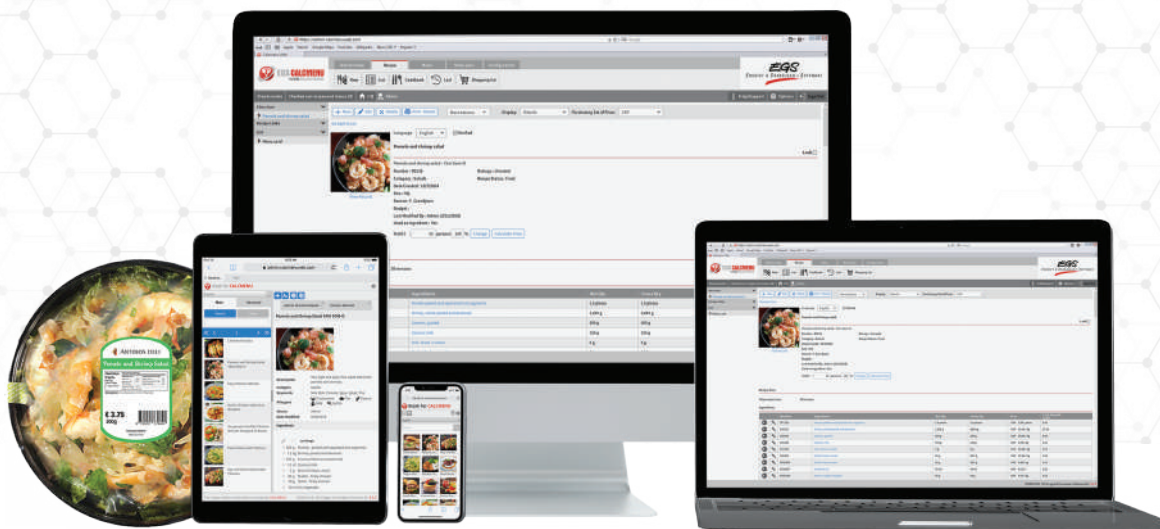


ADVANCED DATA MANAGEMENT SERVICE



With over 30 years in the foodservice industry, we understand how important it is to manage your time and resources efficiently to deliver the best products and services to your customers - and we are here to help you.

EGS Enggist & Grandjean Software SA (EGS SA), the company behind EGS CALCMENU is pleased to introduce **Advanced Data Management Service (ADMS)**.

HOW IT WORKS

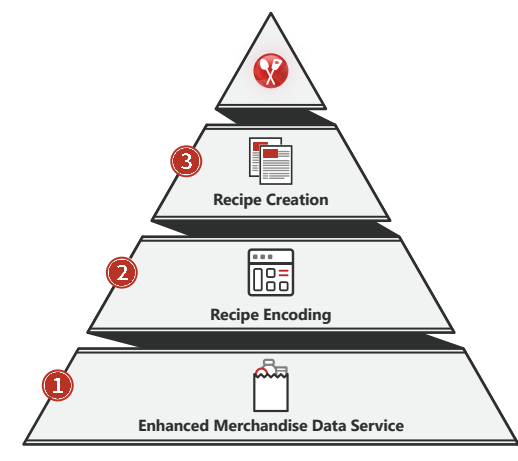
Your data in EGS CALCMENU is expertly encoded by our team of culinary experts using only the best industry practices and strategies.

With ADMS, recipe ingredients and procedures are standardized, errors are minimized, and accurate recipe information in multiple languages* are provided for you and your kitchen staff.

Send us your recipes in Excel, Word, PDF or scanned copies, and select the service that suits your requirements. We will review your recipe formats and your requirements and provide you with our analysis, timelines and the corresponding cost estimate.

** Available in English, French and German.
Other languages can be implemented upon request.*

SERVICES TO CHOOSE FROM



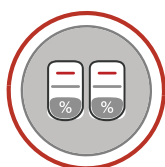
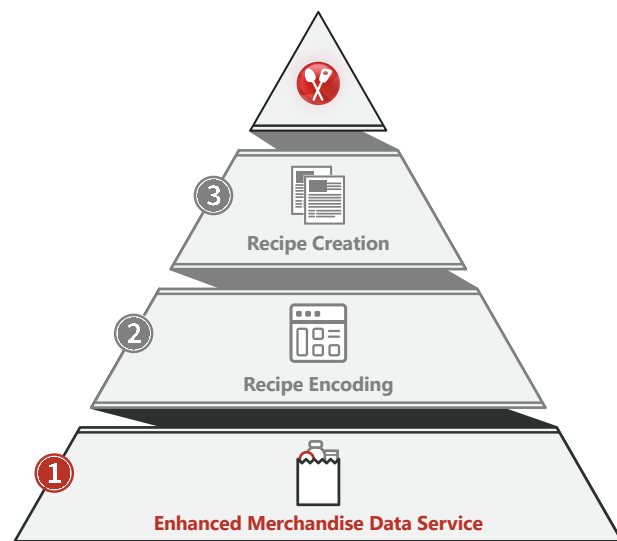
Advanced Data Management Service

Depending on your needs, select one or all of these services.

I. ENHANCED MERCHANDISE DATA SERVICE

At EGS CALCMENU, what you call ingredients, we call **merchandise** - the basic ingredients used in creating recipes.

Our team of experts review your merchandise list, gather necessary information from reference lists, manufacturers, and other sources, then encode allergens, nutrients, ingredient composition, to name a few, to complete the recipe data you need for developing and managing your recipes and linking them to other systems.



Nutrient Values



Allergen Information



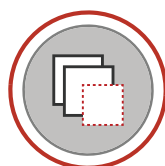
**Composition/
Food Declaration**



Units



Pricing



**Categories
and Keywords**



Images



Translations

A. Nutrient Values

We link your merchandise to nutrient values such as, Energy, Protein, Fat, Carbohydrates and more, to your choice of reference table such as, but no limited to, USDA, SwissFood, BLS, Inn, Ciqal and AusNut. Provide us your merchandise list and we'll take care of finding the accurate nutrient information.

We can also determine corresponding nutrient information by contacting food suppliers/manufacturers, connecting to GS1 Trustbox or researching online.

B. Allergen Information

Get your allergens encoded based on your requirements. For ready-made products, we'll encode the allergens from your supplier lists; and for fresh products, our certified nutritionists will provide the correct allergen information.

C. Composition / Food Declaration

Determine food composition based on merchandise used for your recipes. We'll verify the information from your supplier lists and provide accurate food declaration used for labeling.

D. Units

Fix your merchandise units, following industry best practices, using your own set of requirements. This includes standardization of the units used at the merchandise level, and for ingredients in recipes.

E. Pricing

Automatically update your merchandise prices on a weekly basis. We do this for API-enabled suppliers like Pistor, Scana, Howeg, and Transgourmet. For non-API enabled suppliers, our team manually updates your merchandise prices by basing it on your price lists or coordinating with your suppliers.

F. Categories and Keywords

Standardize your categories and keywords for merchandise and recipes. Let our team, with years of experience of industry best practices, do the reorganization and even customization for you.

G. Images

Serve the perfect dish, each and every time – ensure consistency in quality, taste and presentation by assigning images to your recipes. Send us your images and we'll take care of optimizing these and assist you in assigning them to your recipes.

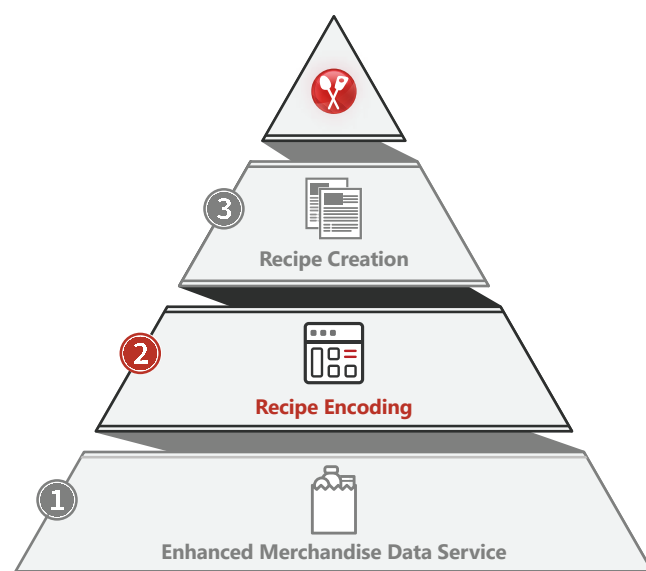
H. Translations

Translate your merchandise, recipes, food procedures or even food declarations to other languages. Working closely with our trusted service providers, we specialize in English, German, French, and Italian. Should you need translations for another language, we're happy to assist!

II. RECIPE ENCODING

Our basic Recipe Encoding service allows you to focus on creating recipes while we make sure that all your recipes are standardized down to the smallest detail.

Our team of experts comprised of experienced chefs, nutritionists, and data analysts, then proceeds with the encoding of your recipes to ensure the accuracy of your recipe data; such as encoding and organization of merchandise names, and standardization of formats (e.g. item name, complement, etc.) and validation of food units.




Encode your recipes to include preparation instructions per recipe, per step, or per ingredient. Have the option to revise your recipe to provide better structure, improve cooking procedures, customize categories, and suggest correct keywords.

Access your complete and standardized recipes in CALCMENU Web, the Kiosk for CALCMENU (for viewing, resizing and printing), or in Word, Excel or PDF document formats as you see fit.

Save time and money - leave us to do the encoding, while we leave you to do the cooking!

[New](#)
[Edit](#)
[Delete](#)
[Print - Details](#)
[More Actions](#)
Display: [Details](#)

[Go back to List](#)



[View Pictures](#)

Language: [English](#)
☒ Verified

Pomelo and shrimp salad

Pomelo and shrimp salad - Yam Som-O

Number: R2136
 Ratings: Unrated

Category: Salads
 Recipe Status: Final

Date Created: 10/7/2014

Site: HQ

Source: F. Grandjean

Budget:

Last Modified By: Admin (12/17/2018)

Used as ingredient: Yes

Yield 1: persons %
 [Change](#)
[Calculate Price](#)

Recipe Encoding

Edit Recipe

Main

Ingredients and Procedure

Calculation

Nutrient

Keywords

Allergens

Kiosk

Brand

Public

R2136 Pomelo and shrimp salad

Main

Fields with asterisks (*) are required.

Name*:

Number:

SubName:

Category*: [Manage](#)

Source*: [Manage](#)

Production Location: [Manage](#)

Remark:

Yield 1*: % [Calculate](#)

Yield 2:

Weight (Subrecipe) ☐

Language:

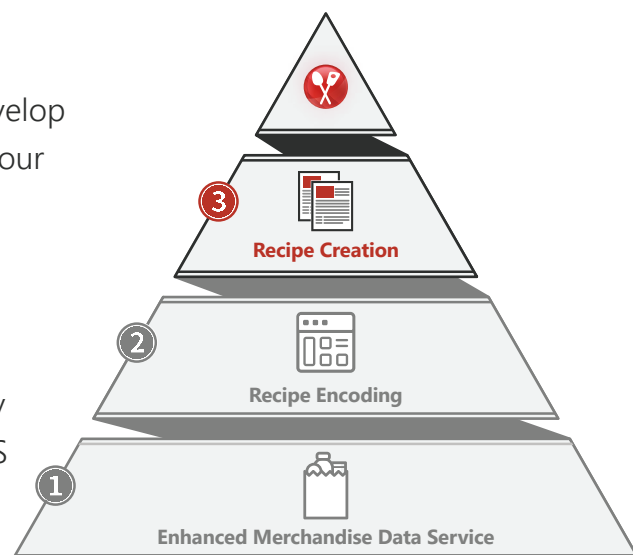
Description:

III. RECIPE CREATION

Being at the forefront of innovation, we continue to develop creative products and services to meet and anticipate your needs to help grow your business.

In need of new recipes but have no time to create or develop them?

With an existing library of proven recipes and the ability to create new ones that cater to your requirements, EGS SA can create your end-to-end solution. We design, build the process and develop the system for your recipes, main offerings, food cost calculations, nutrients, allergens, cooking procedures, and more!



EGS SA partners with reputable companies in various countries and select renowned chefs. These culinary experts develop recipes that are tailored to your customers' and business' needs – creating dishes with taste, quality, presentation, nutrition and price, in mind.



RECIPE CREATION

A trendy Asian **restaurant** wanted to grow its customer base and give existing customers additional menu offerings. They wanted to introduce new dishes inspired by seasonal products provided by their local suppliers.

By availing of our Recipe Creation service, we developed new Asian-inspired recipes based on the seasonal product list they provided – introducing a seasonal menu that attracted new diners and provide existing ones with new menu choices.



MENU CREATION

A leading **nursing home** operating in Switzerland required updated menus to meet the new budget allocations to comply with their residents' strict dietary needs.

Keeping this in mind, the EGS SA team developed new menus, with economical ingredients and resourceful processes to address the need for cost efficiency while retaining vital nutritional requirements.

Whether you need recipes based on a daily budget, recipes to cater to specific dietary requirements, recipes involving special ingredients or recipes for a particular cuisine or event - we've got the right tools and experience to help you create recipes to meet your needs.