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Streamline Kitchens with **SATO Food Labelling**

satoeurope.com

Reduce Food Waste with SATO FX3-LX

Back-of-House Labelling

- Offline printing
- Standalone printer
- Eliminate human error
- Automatically calculate dates and time
- Reduce food wastage
- Food traceability

Key Benefits:

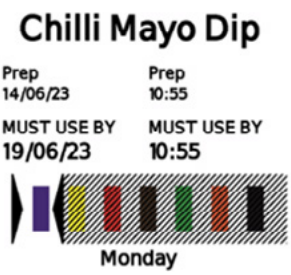
Peace of Mind: SATO labelling reduces the risk of mistakes and ensures compliance with food safety regulations.

Cost Savings: Less waste and improved efficiency can translate to significant cost savings for the restaurant.

Stronger Teamwork: Clear labelling fosters better communication and collaboration within the kitchen team.

The FX3-LX label printer is specifically designed to make allergen food labelling very easy.

- **Standalone Printing:** This standalone printer can be integrated with your menu management supplier but can also work offline, meaning you are always compliant.
- **Allergen Highlighting:** The FX3-LX allows you to program a list of allergens and automatically highlight them on your labels. This ensures clear visibility for both staff and customers.
- **Database Management:** You can create a database of ingredients with their allergen information. This eliminates manual entry for each label, saving time and reducing errors.
- **Automatic Updates:** The FX3-LX can connect to external databases or accept updates via USB/LAN for your ingredient list. This ensures you have the latest allergen information readily available.



Labelling Everything Clearly with SATO FX3-LX

Prepacked for Direct Sale (PPDS) Compliant Labelling

Here's why allergen labelling on PPDS foods is crucial:

- **Life-threatening Allergies:** Certain food allergies can cause severe reactions, even anaphylaxis, which can be fatal. Clear labelling allows people with allergies to make informed choices about what they consume.
- **Hidden Allergens:** PPDS foods can sometimes contain hidden allergens through ingredients used in recipes or cross-contamination during preparation. Labelling exposes these allergens, giving consumers the ability to avoid them.
- **Previously Unregulated:** Before Natasha's Law, PPDS foods often lacked proper labelling. Relying solely on staff communication to inform customers about allergens posed a significant risk.
- **Empowering Consumers:** Clear labelling empowers people with allergies to take control of their dietary needs and make safe choices when eating out.
- **Natasha's Law** mandates that PPDS foods must have a full list of ingredients with allergens highlighted. This ensures transparency and protects consumers, especially those with potentially life-threatening allergies.

All-In-One Label Printing Application for Restaurants & Takeaways

Save time and consolidate customer orders instantly with the SATO Delivery Cloud application.

From Deliveroo to Just Eat and UberEATS to Grub Hub, this application easily improves visibility, flexibility and efficiency across all order channels from one single place.

DELIVERYCLOUD

- **Seamless Integration** to the delivery platform's website via Microsoft Azure, ensuring instant two-way communication for order updates
- **Easily Viewable** data via JSON, displaying store name, order number, delivery partner and products ordered.
- **Reduce Risk** of an incorrect order being delivered to a customer with consolidated order streams for each delivery partner
- **Ensure Compliance** with allergen laws by reviewing all labels in the application before printing

Combine the SATO Delivery Cloud application and maximise productivity in fast-paced food service environments with the FX3-LX 3-inch anti-bacterial printer.

This splash-proof, easy-to-clean label printer is the ideal choice for restaurants and takeaways that require:

- Optimum inventory management
- Automated best before, use by, expiration or sell by dates
- Full ingredient and allergen labelling to comply with regulatory food laws
- Compatible with several SATO software applications such as

DELIVERYCLOUD · SOS SATO Online Services · SATO App Storage · SATO AEP Application Enabled Printing · SATO Food Safety and more...

To view a demonstration of how this application works, please click here:

Temperature Control Monitoring

In the world of hospitality, ensuring food safety is paramount. One crucial practice that safeguards customers is checking the internal temperature of cooked meats. This seemingly simple step makes a big difference when it comes to preventing foodborne illness and delivering a high-quality dining experience

Maintaining the Right Heat:

Temperature checks aren't just about the final product. Monitoring cooking temperatures throughout the process helps ensure meats cook evenly and safely. This is especially important for large cuts or thick pieces that may take longer to reach the safe internal temperature.

The Tools of the Trade:

Fortunately, ensuring proper temperatures is a straightforward process. Kitchens rely on digital food thermometers that provide accurate and reliable readings. These thermometers are used throughout the cooking process, from initial searing to final internal temperature checks.

- **Simplified Compliance:** The FX3-LX label printer can be programmed to automatically print labels with key information like date, time, cook temperature, and meat type. This eliminates the need for handwritten logs, reducing the risk of errors and ensuring clear documentation for inspectors.

- **Bluetooth Efficiency:** Eliminate the hassle of wires with a Bluetooth connected temperature probe. This wireless connection allows staff to quickly and easily take temperatures from cooked meats without being tethered to the printer.

- **Improved Accuracy:** SATO printers produce high-quality, smudge-proof labels, ensuring vital temperature data remains legible for recordkeeping and future reference. This eliminates the potential for confusion or misinterpretation that can occur with handwritten logs.

- **Enhanced Workflow:** The combination of the FX3-LX printer and temperature probe streamlines the temperature checking process. Staff can take temperatures, print labels, and document data efficiently, saving valuable time in the fast-paced kitchen environment.

- **Peace of Mind:** With a clear and accurate record of meat temperatures, restaurants can demonstrate their commitment to food safety compliance. This provides peace of mind for both staff and customers.

Production Management

Bakery Category Daily Pastry

12 Almond Croissant
12 All Butter Crossiant
6 Maple Plait
6 Cinnamon Swirl
12 Chocolate Twist
12 Vanilla Crown
12 Chocolate Croissant
12 Pain Au Raisin
12 Pain Au Chocolate
6 Pretzel
8 Cheese Twist

SATO Production Management: Optimise Production, Minimise Waste, Maximise Freshness

SATO's production management solution is a powerful tool designed to optimise production operations and reduce food waste in the production of food. This innovative label system utilises advanced tracking capabilities to monitor the time when goods are produced, allowing businesses to make informed decisions on their inventory management.

The system helps production managers identify the freshness of their food accurately. By tracking the production time, it provides real-time insights into the age of each item, enabling businesses to determine whether more products need to be produced or if adjustments to production schedules are necessary to prevent wastage.

With this solution, businesses can proactively address the challenge of managing perishable products. By using real-time data on product freshness, businesses can optimise production, reduce waste, and enhance customer satisfaction through the availability of freshly made goods. It is a valuable tool for production facilities seeking to strike the perfect balance between maintaining high product quality and reducing unnecessary losses.

Key Benefits

- **Reduced Food Waste:** Real-time insights into product age allow for adjustments to production schedules, preventing overproduction and spoilage.
- **Optimised Production Planning:** Data-driven decisions on production volume based on actual demand, leading to reduced waste and improved efficiency.
- **Enhanced Inventory Management:** Improved visibility of inventory levels ensures optimal stock to minimise storage costs and product expiration.
- **Increased Customer Satisfaction:** Consistent availability of fresh goods through optimised production planning.
- **Improved Profitability:** Reduced waste and optimised production lead to increased profit margins.
- **Streamlined Operations:** Automated tracking reduces manual work and improves overall operational efficiency.

To view a demonstration of how this application works, please click here:

Hazard Analysis & Critical Control Point (HACCP) Safety

Features:

Traceability Saving your traceability labels is made easier with photo capture.

Receiving Control Various critical points must be checked upon receipt of goods: product temperature, supplier use-by dates, package condition, etc. Archive your product labels by taking photos of them without the need to store them physically.

Label Printing The application provides you with the possibility of printing out your finished product labels, secondary use-by date labels, or simple labels.

Advantages

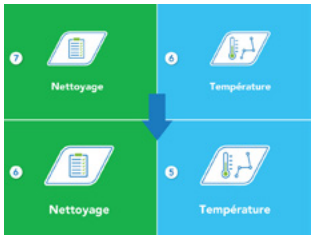
- Significant time-savings
- A vital tool to make your daily activities easier
- Simple to use
- Guaranteed compliance

Auto-controls

Thanks to the SATO Food Safety Management solution, you can customise the auto-control settings and their frequencies to suit your activities.

Working Method Auto-controls

Working method auto-control is presented as a series of checklists that can be customised with corrective actions if any non-conformities are detected.
Plan all the tasks to be carried out for each workstation and increase your efficiency.



Cleaning Auto-controls: The cleaning plan auto-controls are configured with their associated frequencies.

Oil Auto-controls: The oil auto-controls are configured with their associated frequencies.

Temperature Auto-controls: Temperature readings are customised according to your kitchen's specifics. A regulatory value scale is configured to alert employees to any deviations. The temperature readings are either manual or automated with sensors.

Rights Management: The application provides several profiles with different information access levels: user, administrator, and supervisor.

Supervision: The SATO Food Safety Management back office lets you access each site's data remotely. Identify the points you need to keep an eye on easily with the supervision screen. Email alert configuration is also available.

History: Your data archiving is automated in real time and available immediately.

RFID in Food

How RFID Drives Efficiency and Enhances Customer Experience

RFID (Radio Frequency Identification) technology has many uses in the Food sector. Enhancing efficiency, traceability and overall supply chain management. The adoption of RFID technology in the food sector continues to grow as businesses recognise the value it brings in terms of efficiency, traceability and meeting the evolving demands of consumers and regulatory standards.

Benefits and Uses of RFID in the Food industry:

- ☑ **Inventory management**
- ☑ **Traceability and transparency**
- ☑ **Temperature monitoring**
- ☑ **Reducing food waste**
- ☑ **Supply chain visibility**
- ☑ **Inventory optimisation**
- ☑ **Streamline distribution processes**
- ☑ **Food safety**
- ☑ **Recall management**
- ☑ **Improve operational efficiency**

RFID technology plays an increasingly crucial role in the effective management of the food industry supply chain, especially concerning the preservation of freshness and perishable goods. SATO's Food Safety Management solution helps you to monitor products based on their date and origin, facilitating automated FEFO (First Expired, First Out) inventory management. This not only enhances operational efficiency but also minimises both risk and waste during food recalls, contributing to a more resilient and sustainable supply chain.

Maintaining effective inventory management remains a persistent challenge for food retailers. Inaccurate inventory levels not only result in dissatisfied customers but also contribute to substantial food wastage. Grocery stores and restaurants discard billions of pounds of food each year, primarily due to freshness concerns, underscoring the critical need for improved inventory accuracy.

Food companies bear the responsibility of recalling unsafe products to safeguard the integrity of the food chain. SATO's solutions offer a means to reduce the necessity of discarding entire batches of food by enabling precise tracking at pallets, case, and tray levels. Furthermore, modern food consumers, including those engaging in BOPIS (Buy Online, Pick Up In-Store) and eCommerce, exhibit a heightened interest in the production, ingredients, and origins of their food. This growing consumer awareness emphasizes the imperative for increased transparency in the food supply chain.

Packing Bench

Pack with Confidence, Eliminate Errors With SATO Smart Packing

SATO's Packing Bench Solution is designed to streamline your fulfillment operations and improve sustainability. By utilising a built-in video camera and barcode readers, it can capture crucial shipping data to protect your business from fraudulent claims and improve packing accuracy. Additionally, integrating an automated SATO linerless printer removes the need for label backing paper and improves productivity.

SATO FX3-LX with AEP

Intelligent printing solution

- No need for separate PCs or third-party software
- Onboard intelligence, reducing human error
- Peripheral device connection: Link to scanners, scales, and more
- Direct connectivity to IT and cloud systems
- Perfect for areas with minimal space
- Reduced total cost of ownership: Less downtime and maintenance
- Intuitive display

Key Benefits:

- **Reduced Disputes:** Quickly solve customer complaints with video proof.
- **Cost Savings:** Minimise compensation for false claims.
- **Increased Efficiency:** Streamline packing processes for faster order fulfilment.
- **Improved Customer Satisfaction:** Ensure every order is right, increasing customer loyalty.

Special Feature

Eliminate He-Said She-Said

Utilise indisputable video evidence for any customer dispute, safeguarding your business and reducing resolution time

For more information, please contact
your local SATO office, or visit:

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