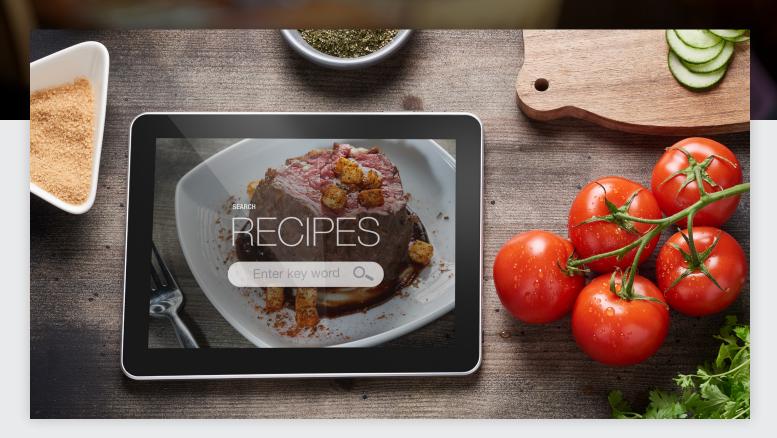


REVOLUTIONIZE RECIPES

- COMPLETE RECIPE ANALYSIS & COMMUNICATION
- REAL-TIME CALCULATION OF COST & PROFIT
- ANALYZE NUTRITION INFO
- PRINT RECIPES FOR STAFF REFERENCE



MPOWER RECIPES MAKES IT EASIER THAN EVER TO CREATE, ORGANIZE, AND MANAGE ALL OF YOUR RECIPES IN ONE SPACE

Access item-specific costs, nutritional information, measurement conversions and ingredient scaling to help you run your operation. From inventory to production costs and nutritional transparency for guests, Mpower Recipes has everything you need to optimize your operation as well as your menu offerings.





COMPLETE RECIPE ANALYSIS & COMMUNICATION

- Enter ingredient amounts your way by weight, volume or package with automatic calculations and conversions.
- Item information is added automatically, including cost, pack/size, and nutrition data.
- Create and print staff instructions to help your kitchen operate smoothly.
- Use keywords, menus and more to easily find and organize your recipes.

REAL-TIME CALCULATION OF COST & PROFIT

- Get cost information as you add ingredients, with current item prices pulled in automatically every time you view or edit a recipe.
- View real-time profit margins per ingredient and dish.



ANALYZE NUTRITION INFO

- Summary nutrition data is calculated in real-time for use with menu labeling and grab-and-go recipes.
- Nutrition detail helps pinpoint items that may present problems during health-conscious recipe design.

PRINT RECIPES FOR STAFF REFERENCE

- Scale recipes for anticipated usage and print for reference in the kitchen.
- Include custom preparation method, pre-prep instructions, photos and more to assist your kitchen staff.









