

# Food & Drink

**Resinity**

**Designed for Food & Drink Businesses.** Help you to meet quality standards, stay complaint & reduce waste.



## HACCP, ISO & BRC

Pre-installed checks get you up and running in minutes. Digital offers benefits and triggered alerts.

## Stock quality checks

Quality check your incoming stock with specific checklists e.g. poultry, meat & food items. Check quality during storage and also before consumptions.

## Touchless clocking

Have your staff clock in and out using voice commands. No touching needed, no germ transfer.



## Features

- ✓ Complete 'Farm to Fork' food management platform.
- ✓ Delivery Tracking App for your national and local food delivery.
- ✓ All temperatures monitored from single dashboard.
- ✓ Food equipment asset management and maintenance options built in.

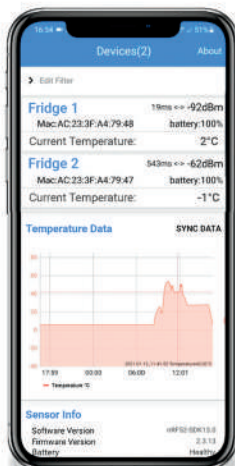


IFFCO is one of the Middle East's biggest food companies. IFFCO are already using our food sensor technology.



## Smart Sensors

- ✓ Temperature sensors for boxes, pallets, chillers & cold storage which collect the temperature every second. It will alert if it goes out of range.
- ✓ Temperature sensing smart labels, which can attach to every food item. They log and record from farm to kitchen.
- ✓ Temperature logging food probe for cooking and fridges. It records and logs, alerting if goes out of range.



Temperature: -40°C~85°C



**BOOK A DEMO**

E: [hello@uptivity.co.uk](mailto:hello@uptivity.co.uk)

T: +44 (0) 845 387 0497

