

Culinary Company Upgrades Their Inventory System to Handle Batch/Lot Inventory Management

How Using an Inventory System Will Improve Efficiency when Managing Raw Materials



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Nuovo Pasta Productions Ltd. collaborated with ASAP Systems to upgrade their [Barcode Inventory System](#), resulting in more efficient tracking of raw materials and streamlining the process of [kitting](#). By shelving its prior inventory solution of pen and paper, the culinary company has bid farewell to many

issues that dogged its daily operations. Now, the company is enjoying trimmed operation costs, seamless web-based inventory management, and a surge in profits and growth. Here is how they did it.

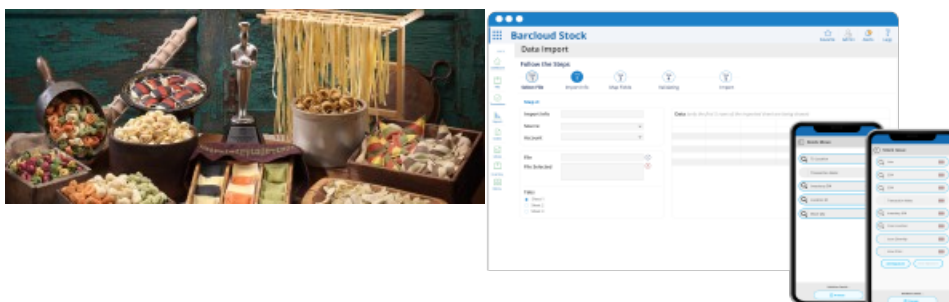
“As our organization grew, we also outgrew methods such as pen and paper or detached excel grids,” said Jeff Hamilton of Nuovo Pasta Productions Ltd. “We needed a system with simple access for multiple users.” In addition, the [inventory management system](#) would need to serve several other roles. It needed to provide staff with accurate inventory count instantly and be web-based and assessable from anywhere to manage the company’s multiple warehouses. It also needed to be efficient and be able to sort over 1,000 raw materials by temperature requirements while also complying with safety regulations regarding food storage and segregation. Most importantly, it had to bring operating costs down and drive net profits up.

Impressed by their software’s wide array of features and competitive pricing, Jeff decided to partner with them. Upon adopting the software, Nuovo Pasta was able to revolutionize its processes for food and kit assembly, lot management, and stock rotations. In sharing how their new inventory tracking system is shaping the company’s present and future, Jeff presented some of these key findings:

- The software provided timely updates on expiry dates using its batch/lot management feature. Staff could now easily rotate stock and move food with earlier sell-by dates.
- By using the Import Feature, Nuovo was able to fully integrate their inventory system with their third-party finance management system to log purchase orders with ease.
- Pick times for food assembly and kitting have been reduced by over 50%, making the company able to expedite inventory assembly kit procedures and do more each day.

These new benefits allowed Jeff and Nuovo Pasta to adopt truly state-of-the-art best practices, and the results speak for themselves. “We have seen a lot of rapid growth as a company over the past few years and inventory management and control were becoming more of a red flag and liability as we continued to get bigger,” Jeff went on to say. “Thanks to them, we have removed the pen and paper tracking methods and moved to a system where all products need a scannable barcode and we now have real-time information to base decisions on.”

[ASAP Systems](#) is a market leader in [Inventory Solutions](#) that use Barcode technology with mobile Barcode scanners, smartphones, and tablets. They help improve profitability by eliminating manual data entry, paper files, and forms and by automating record keeping. With their powerful System, businesses know 24/7 how and where Inventory items are received, stored, used, and disposed of in the warehouse, field, and/or office. They have offices in California (headquarters), and Chicago.





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