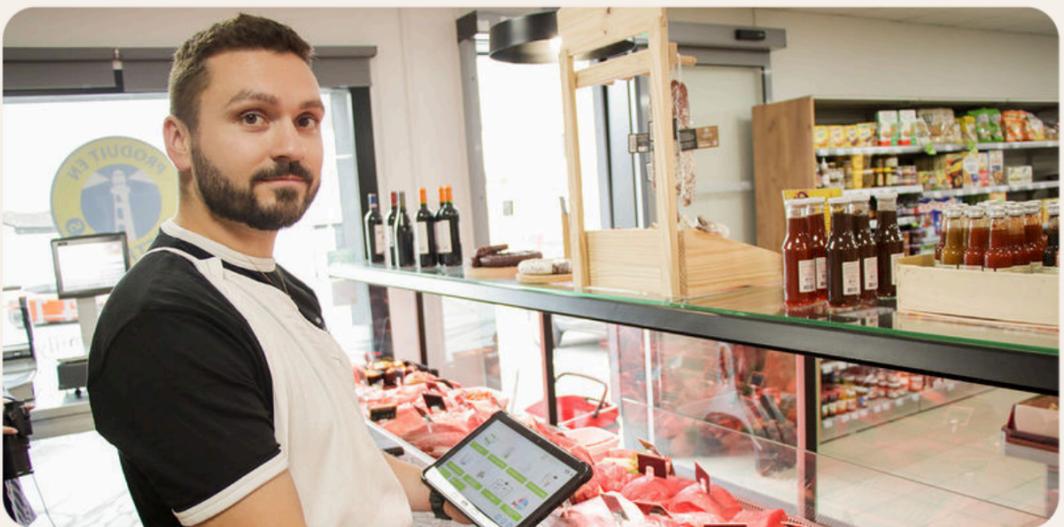
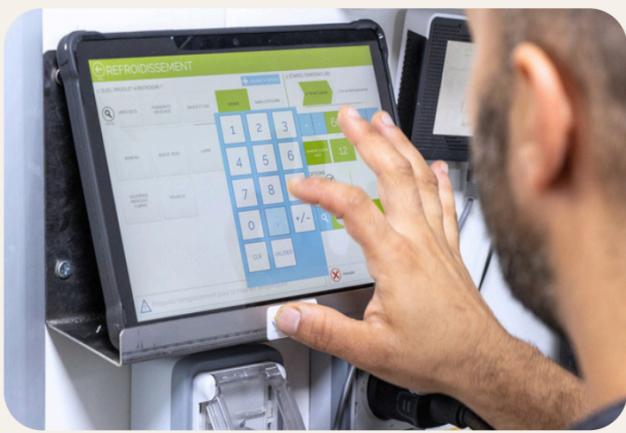


ePackPro for Butchers



How to ensure the quality and traceability of your meat cuts and prepared dishes?



- Record and track your meat deliveries
- Trace the origin, delivery date, and packaging
- Check daily your best-by dates approaching their limit
- Customize your takeaway labels with key information for your customers

Top 3 features for Butchers

1

Optimise product traceability

- Take photos of your food upon delivery and store your labels in your device. A lot number is automatically generated.
- Create custom labels for each preparation or dish. Print as many labels as the number of prepared dishes.
- All label photos and expiration dates are stored on your device and can be retrieved instantly.

2

Monitor your temperatures in real-time

- Keep control of your cold chain by checking with one click the temperatures of your fridges and cold rooms.
- From delivery to reheating, including freezing, you control the temperature journey of all your food items.
- Get real-time alerts if a temperature is not compliant, and take immediate action to avoid food waste.

3

Integrate your own cleaning plan

- Your personalised cleaning plan is set up into the solution, and you are notified whenever a task needs to be done.
- Easily assign cleaning tasks to each member of your team and track the progress and cleanliness of your lab.
- Get reports on the state of your lab, and check day by day if you are compliant.

ePackPro has changed his daily life

“ It's pure happiness! ePackPro is a great tool, practical, and helps us save time every day! It allows us to manage all records, internal traceability, and receiving goods, and it's fantastic.

Pascal Laffitte, Owner - Laffitte Butcher's shop

Ready to go digital?

Book your demo and discover how ePackPro can transform your daily operations and ensure flawless compliance!

[Book a demo](#)