

Page Title (HTML purposes, shows on Google search results)	Nazar Systems Food Chain Transparency
Meta Description (summarizes page into one sentence to display on search results below page title)	Helping foodservice supply chain managers increase their restaurant's efficiency.
Primary Keywords (what users may type in to search for your type of services)	Supply Chain Visibility/Traceability/Transparency End-to-end Supply Chain Management/Logistics/Food Supply Chain/Food Logistics/Supply Chain/QSR
Secondary Keywords	FSMA 204
Recommended URL	(home)

PAGE: Home

How well is your business doing? Grab our free guide: [5 Myths About Supply Chain Visibility](#)

<logo>

SCHEDULE A FREE CONSULTATION

HEADLINE

PIONEERING FOODSERVICE SUPPLY CHAIN EFFICIENCY SOLUTIONS

End-to-end food supply chain transparency

SUBHEAD

So you can feel confident that your supplies are safe and on the shelf.

HEADER CTA LINK

SCHEDULE A FREE CONSULTATION

VALUE STACK

SAVE TIME

SAVE MONEY

ASSURE QUALITY

THE STAKES: PROBLEM + PAIN POINTS

Managing your chain's food supply can be overwhelming.

→ Confusion about where your food products are or how they've been handled as they change hands from the farm, to the plant, to the distributor, to the restaurant.

→ A thousand little inefficiencies that can add up to huge amounts of time and money wasted.

We support you to customize a better way forward.

VALUE PROPOSITION

Become a forerunner in efficiency with a customized food supply visibility system.

<p><icon> Integrate with your supply network's current information. We work directly with your trading partners to seamlessly integrate their data so as not to create extra reporting burdens.</p>	<p><icon> Access actionable insights at your fingertips. Easy to use business intelligence that solves the problems you're struggling with—as well as the unknown.</p>	<p><icon> Maintain compliance at every table. Rest assured that your produce and food products are kept safe throughout their journey to your restaurant.</p>
---	--	---

SCHEDULE A FREE CONSULTATION

THE GUIDE

We know food supply logistics.

Our team is made up of seasoned food service veterans spanning operations, supply, technology, compliance, and development.

So we know what you're up against in today's market ... and we know that a revolutionary new approach is needed to give business leaders the edge they need to operate effectively.

Let's connect the data you need to open up a whole new outlook on your restaurant's processes.

SCHEDULE A FREE CONSULTATION

Trusted By



PRODUCT/SERVICE OVERVIEW

Our Solutions

Each client receives a custom-built solution that connects their suppliers and vendors. We go beyond just traceability and provide Wide Angle Visibility™.

We Build Food Traceability Systems



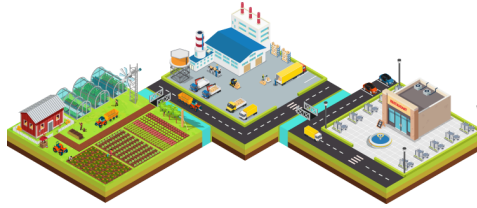
- Actionable Insights
- Granular Control
- Complete Picture

Plus

Data Integration & Predictive Analytics



- Increased Efficiency
- Quality Improvement
- Improved Profitability



SCHEDULE A FREE CONSULTATION

THE PLAN

How to Get Started

<i><icon></i>	<i><icon></i>	<i><icon></i>
<p>1. Schedule a free consultation. We discuss the problems you're up against.</p>	<p>2. Co-develop a proof of concept. Allow us to work alongside you to propose a solution that saves you time and money.</p>	<p>3. Deploy and measure results. Start seeing patterns that you can improve on and further expand your visibility.</p>

SCHEDULE A FREE CONSULTATION

SOCIAL PROOF

Hear from others in the industry:

"This is the best." -Nikki	"This is the best." -Nikki	"This is the best." -Nikki
-------------------------------	-------------------------------	-------------------------------

And it's not just food.

Here's just an example of a "small" but painful problem we solved for our client.

- Hundreds of plastic trays delivering pizza dough to restaurants weekly are lost, stolen, or carelessly set aside instead of promptly returned to the dough supplier with the next shipment. This results in money wasted buying new trays. We outfitted each tray with a tracker to keep the trays accounted for throughout the process.

SCHEDULE A FREE CONSULTATION

FAQ

Still have questions?

Do our suppliers need to log on to your systems?

Here's our answer.

Do I need to buy your hardware?

Here's our answer.

Do I need to replace my labeling system?

Here's our answer.

Is your system interoperable?

Here's our answer.

How is my data protected and privacy secured?

Here's our answer.

Are you GSS1 compliant?

Here's our answer.

Does this support FSMA 204 compliance?

Here's our answer.

FINAL CTA

Let's uplevel your restaurant's efficiency.

SCHEDULE A FREE CONSULTATION

FOOTER

About

Blog