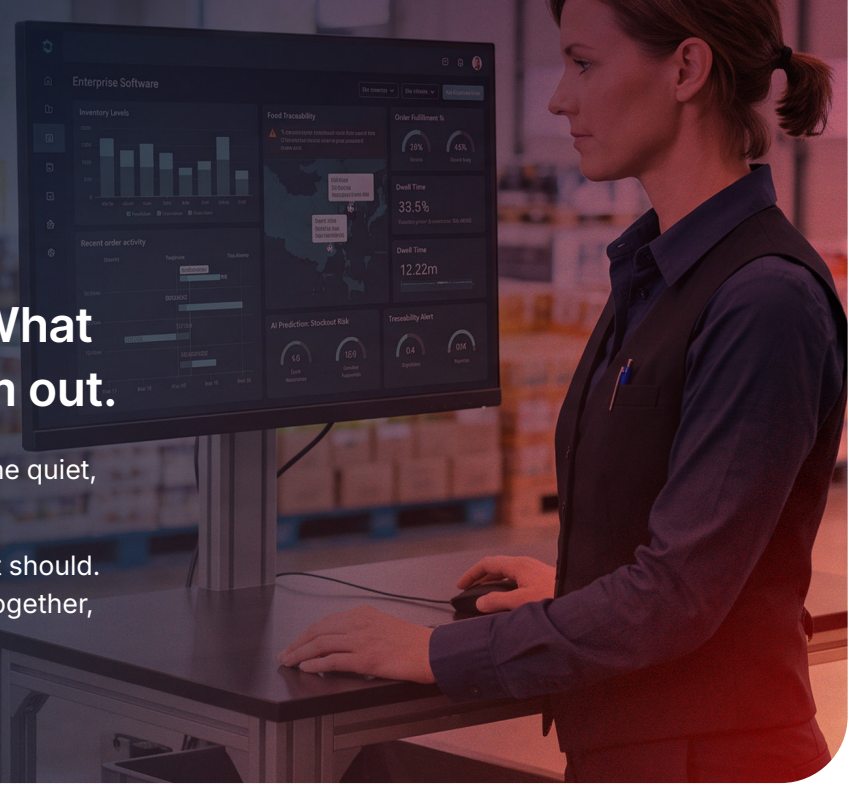
aptean

Access Before It Costs You a Decision



Your answers are already sitting in your data. What slows you down is how long it takes to get them out.

When did you last catch a problem only after it had already cost you? An account gone quiet, a shortage you saw too late, a customer who'd already moved volume elsewhere.

Every line you check below is potentially a decision your operation makes later than it should. Work through the full list and mark each one that's true for your team. Tally them all together, the total is what tells you where you stand.

Check Every Situation That's True in Your Food and Beverage Operation

- ☐ A steady account winds down their orders, and you only notice once the volume's already gone to someone else.
- ☐ A customer keeps ordering, but they've quietly dropped two of their regular items, and you catch it after the cases stop moving.
- ☐ Distributor and retailer orders arrive as PDFs and emails, and someone on your team keys every line into the system by hand.
- ☐ A customer amends a perishable order mid-cycle, and your team reworks the quantities manually before it ships.
- ☐ Getting a read on an account's order value or how often they buy means building the breakdown yourself, one view at a time.
- ☐ Finding a pattern across a season of orders means combing through thousands of records before anything useful surfaces.
- ☐ Tracing a lot from receiving through production and out to customers means pulling records from across the system before the full path comes together.
- ☐ When a lot gets consumed into other production runs, tracking where it ended up as finished product takes manual digging.
- ☐ Your system already holds the lot histories, customer trends and inventory positions your team needs, but nobody's sure they can just ask for them.
- ☐ Your team spends the shift reacting to shortages, drop-offs and trace requests instead of catching them while there's still time to act.

What Your Checks Add Up To

1–3 checked—Decision speed is leaking in a few spots. Small delays, but they're the early signs of what's coming.

4–6 checked—The pattern's set in. Your team is spending real hours getting to answers that should take seconds, and it's showing up in accounts, traces and daily fires.

7–10 checked—The gap is running your operation. Your team stays reactive because the data can't keep up with the questions and every delay is a decision made too late.

When Your Tech Stack Closes the Gap

Shortening that time is what an AI-powered food and beverage operating system is built to do. Your team asks a question in plain language and gets an answer back fast enough to act on it. Each outcome below maps to a symptom you just checked.

Catch accounts while you can still keep them. Spot an account winding down or a quietly dropped item, while there's still time to call.

Answer a trace request in seconds. A lot trace from receiving through production and out to customers comes back from one request, so a recall or a customer question doesn't stall your quality team.

Give your team back the hours lost to manual entry. PDF orders and mid-cycle amendments get read and entered without your team keying them line by line.

Read your data by asking it. Order value, buying frequency and season-over-season patterns come back from a plain-language question.

Start the shift ahead of the fires. Your team sees shortages, drop-offs and slipping orders early enough to get in front of them.

Look for a platform built for food and beverage from the ground up, with AI already working inside the daily workflows your teams run. Aptean AppCentral for Food & Beverage is built that way, a unified, industry-specific platform built for how food and beverage operations run.

Your recipes, pricing and customer lists stay inside that secure environment, so your team gets its answers without proprietary data ever leaving for a public model. It all runs on Microsoft Dynamics 365 Business Central, with Aptean AI built directly into the workflows your sales, quality and planning teams already use every day.

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Ready to Close the Gap in Your Own Operation?

Download our **Food and Beverage Leader's Guide** to learn how your business can unify, access, predict and respond with vertical AI.

Learn from our expert team how to turn these checkmarks into answers.

Contact Us

