BA58

THE *SWEET* FORMULA FOR SUCCESS

MORE SALES LESS WASTE WITH *BA58*

- Supplier delivers Bon Appetit products frozen.
- Retailer stores backstock inventories in the ***FREEZERS*** or ***COOLERS***.
- All Bon Appetit products may be stored up to **One Year** in the Freezer or **30-Days** in the Cooler without compromising the products' ***SELLING*** shelf life.
- All Bon Appetit products have a **28-Days** shelf life after slacking and placing on displays.
- Implementing this practice allows for more than a year to sell through inventories when backstock is stored in the freezer, and up to **58-Days** *(30-days in the cooler + 28-days on display)* to sell through inventories when backstock is stored in the cooler, without compromising the products' integrity or superior quality.
- To avoid out-of-stock items, lost sales, and lost profits, set PAR LEVELS based on COOLER INVENTORIES not products remaining on the displays.
- All Bon Appetit orders must be based off inventories remaining in the COOLERS not products on the displays.
- ***Place orders to replenish established COOLER PAR LEVELS.***

Establishing Cooler Par Levels, Restocking and Ordering:

- INITIALLY ORDER TWO CADDIES OF EACH RECOMMENDED VARIETY.
- PLACE ONE CADDIE ON THE SHELF AND ONE CADDIE IN THE COOLER.
- TO ENSURE ALWAYS BEING IN STOCK, MAINTAIN AT LEAST ONE CADDIE OF EACH VARIETY IN THE COOLER BETWEEN DELIVERIES.