



About Us

We are a UK-based, Award-Winning software company. We specialise in developing digital solutions that solve industry-specific challenges.

As myself and my team worked with many businesses in the food catering and manufacturing industries, it became clear how many different companies all experience the same operational difficulties. Inspired by this, we dedicated our efforts into making a simple software solutions that could resolve all of these pain-points in one place.

So, I am delighted to present Resinity. By combining our cutting-edge technology with accessible hardware, I believe that Resinity offers an inexpensive solution to any food caterers or manufacturers looking to enhance their business.



Muhammad Ali
Founder



www.resinity.com

Resinity is part of the Uptivity Software Suite.

Learn More at :

www.uptivity.co.uk

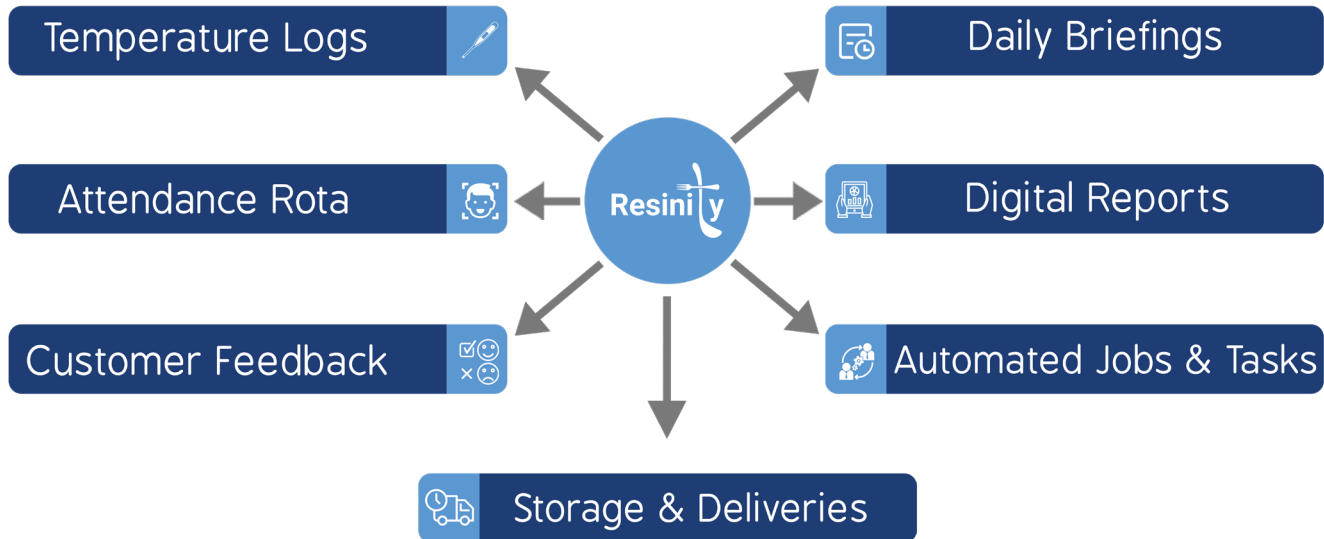


Resinity

A software solution for
food caterers and
manufacturers

WHAT IS RESINITY?

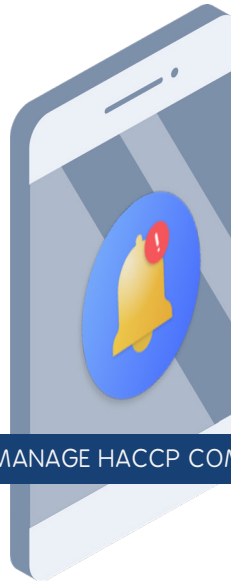
02



HOW CAN IT HELP YOUR BUSINESS?



BETTER QUALITY FOOD



MANAGE HACCP COMPLIANCE



IMPROVE STAFF EFFICIENCY

RESINITY IS FOR FOOD CATERERS AND MANUFACTURERS

Fresh Produce 01



Production 03

Enhanced Checklists
Automate job scheduling to save time on delegating tasks



Goods-in-Storage 02

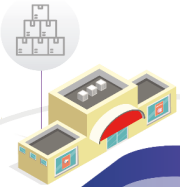


Distribution & Storage 04



Retail 05

Stock Control
Reduce food waste
and know exactly
what is in stock



Restaurants 06

Attendance and
Organization
Never be short- or
over-staffed again



Restaurant Feedback 08



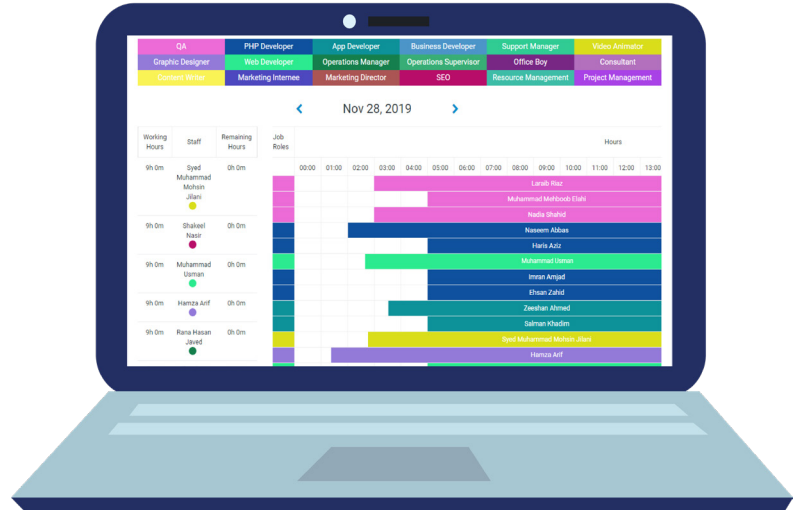
Restaurant preparation 07



Your Staff



Match the right skills
with the right shifts



Automatically schedule staff

Resinity's facial recognition system takes the hassle out of **attendance management**. See who turns up on time and who persistently doesn't.

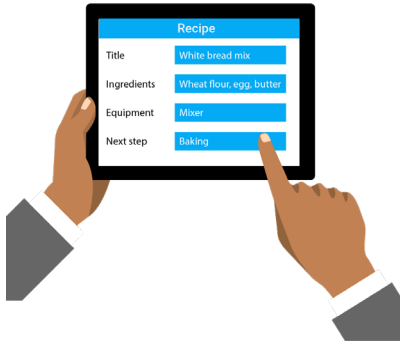


BIOMETRIC CLOCKING IN



Your Food

08



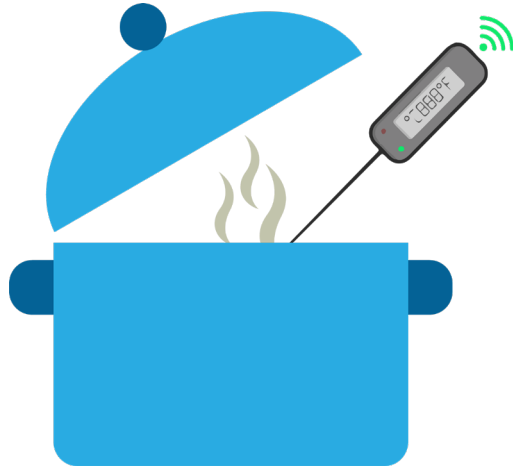
ELIMINATE HUMAN ERROR CONTROL STOCK LEVELS

Monitoring checks can be organised using Enhanced Checklists. Any scheduled and follow-up jobs will automatically appear

Scan deliveries in with QR codes, know what supplies are available and reorder stock before they get too low

Feedback tools for identifying problem areas to be resolved so your customers stay happy

Temperature probes ensure foods are kept within suitable ranges and create logs automatically



Dish		Prep	Cooking	Hot Holding	Packing
Pasta	Time	10:05	16:05	17:45	19:00
	Temp	20	80	60	20
	Name	James	Aidan	James	James
Pizza	Time	12:25	17:00	17:45	19:05
	Temp	20	120	60	30
	Name	Holly	Stephan	James	Aidan
Chicken	Time	11:30	11:50	13:15	16:00
	Temp	30	80	85	70
	Name	James	Kieran	Holly	Holly

09

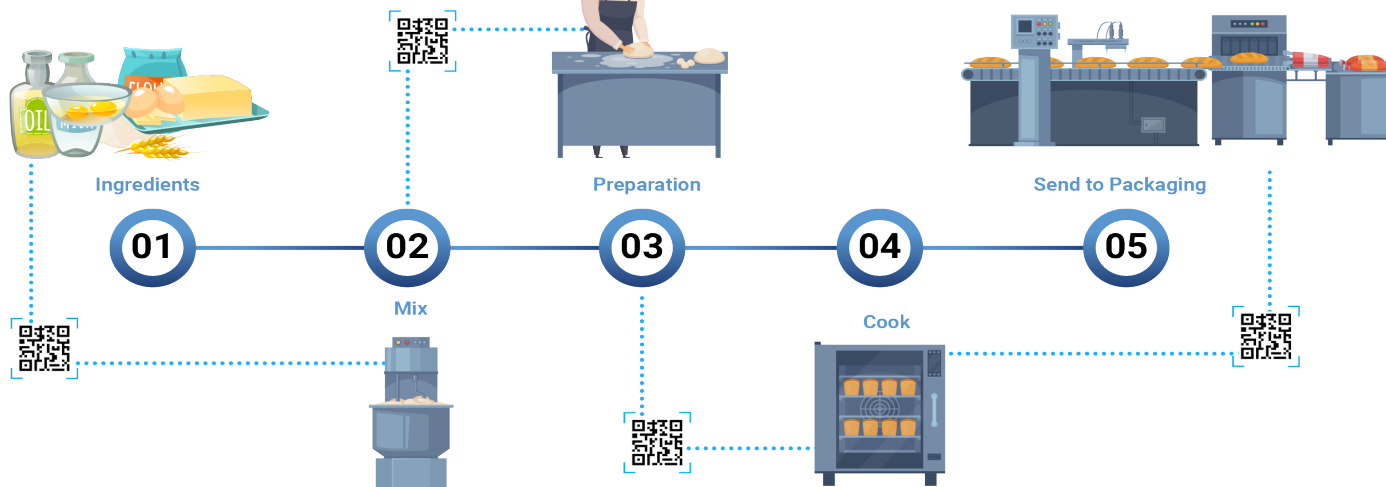
Simplify your reports,
making them quicker to
complete and read

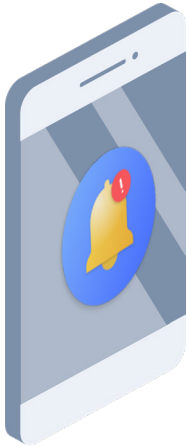
Your Safety

10

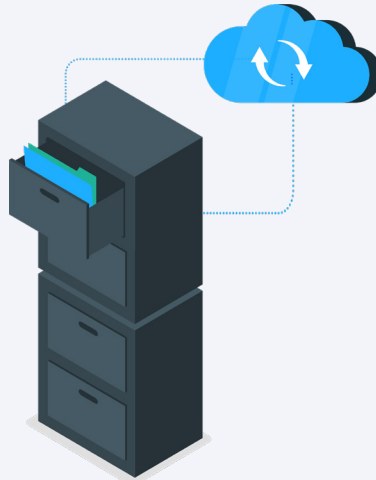
TRACEABILITY AND BATCH TRACKING

Monitor your product from start to finish;
Resinity helps you to oversee everything from
stocks to production to distribution





Compliance reminders can be set so all regular and scheduled tests are completed and results recorded as required by regulations



Records of all activities (temperature logs, cleaning and maintenance work, staff shifts and attendance) are securely stored electronically, ready for inspections



Check goods-in and monitor stock levels. Manage and track outgoing deliveries of products ready for distribution.