NO STOCKOUTS. NO SURPLUS. NO SURPRISES.

BLUE RIDGE ENABLES FOOD WHOLESALE & FOODSERVICE DISTRIBUTORS TO:

- Improve Forecast Accuracy
- Reduce Inventory
- Improve Service
- Forecast Promotions
- Improve Safety Stock
- Optimize Replenishment Cycles
- Improve New Item Management
- Maximize Delivery
- Manage Lead Times

PERISHABLE FOOD CAPABILITIES:

- Fresh Product Forecasting
- Daily Demand Review
- Intra-Day Replenishment
- Shelf Life

Helped Ben E. Keith Company decrease overall inventory investment by 13.8% and reduce overstock by 19.6%, all while maintaining service levels in excess of 99%. 
Your customers can get what they want, when they want it, at a moment’s notice from you, your competition or someone you’ve never even thought of. Having your product available when your customer is ready to buy is much more complex and important today.

Blue Ridge delivers the insights and answers that you need. Our cloud-native technology generates a precise, day-by-day view of the supply chain to ensure product availability, prevent stock-outs, and eliminate excess inventory.

“Blue Ridge Supply Chain Planning has enabled us to improve inventory turns by 16.4% and substantially decrease aged inventory with no erosion to service level. This translates into a major improvement in working capital.”

Tom West, Merchants Foodservice

**BENEFITS**

**INCREASE MARGIN & PROFIT**
- Capture lost sales
- Eliminate excess inventory
- Add at least one full point to the bottom line

**INCREASE SALES & PRODUCT AVAILABILITY**
- Ensure that product availability matches customer demand
- Improve customer loyalty by ensuring the right products are available on-time in every location

**EASE OF ADOPTION**
- Automated demand planning functions
- Ensure replenishment plans conform to the unique logistics of your environment
- Prioritize tasks to optimize sales, costs and profit

**RAPID RESULTS**
- Achieve measurable results in as little as 90 days with cloud-native delivery platform