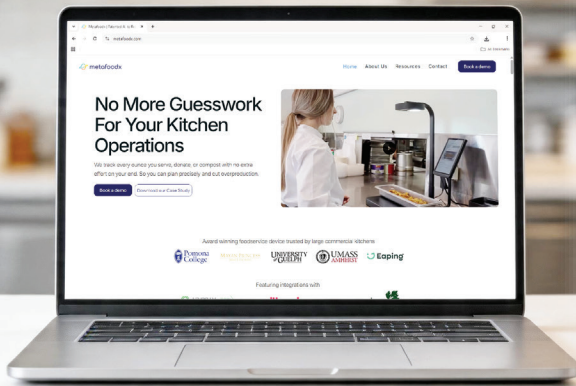




Leading Kitchen Automation

Connected from menu to waste

Metafoodx integrates with your existing menu planning systems to bring real-time production and waste data into one intelligent platform — no manual entry, no guesswork.

Active Integrations



Menu planning



Menu planning



NetMenu – Menu Planning



OpenAPI

Custom Connect

One Intelligent System

Connect your menu planning, production, and waste data into a single source of truth. No more switching tools, copying spreadsheets, or relying on outdated logs.

How It Works

1

Menu Sync

Create menus in your existing system. Data flows automatically into Metafoodx — no setup required.

2

Scan with Metron

Chefs scan production and leftovers. Item, temperature, and net weight captured instantly.

3

Data Flows Back

Production and waste sync to your menu system, powering forecasting and purchasing.

4

Act in Real Time

Overproduction alerts reach the kitchen manager's phone before food is wasted.

Why It Matters

- ✓ **No manual work.** Eliminate spreadsheets
- ✓ **Real-time data.** See what's happening instantly
- ✓ **Smarter decisions.** Reduce overproduction
- ✓ **Consistent quality.** Track food standards
- ✓ **One source of truth.** Everything in sync
- ✓ **Prevent waste early.** Act before it happens



Operational Impact

Overall ROI for
Metafoodx:
5x - 11x
ROI

Keeping
Overproduction
Under
10%

Saving
Food Costs
2–8%

“ Metafoodx gave us something we never had before — real visibility into our kitchen operations. Now we know exactly what our guests are consuming and where we're overproducing, which allows us to adjust quickly, reduce waste, and run a much more efficient operation. ”

— Juan Gomez de la Torre,
General Manager, Mayan Princess Beach & Dive Resort



Contact Us contact@metafoodx.com
San Jose, CA 95134

See your kitchen data in real time.