



# PreciTaste®

## Vision AI-Integrated Oven Eliminates Baking Errors, Leading to 24% Sales Increase

### At a Glance

A large grocery chain with an in-store bakery came to PreciTaste with the goal of creating more quality baked goods to increase store sales. The challenge was the amount of baking process inconsistencies they continued to see due to lack of skilled labor and attention-to-detail. With this, PreciTaste partnered with a premier oven brand to develop an integrated Vision AI solution - the Oven Station Assistant - to detect process errors and assist crews in baking products to perfection. The results were undeniable, leading to a mass adoption of the proprietary solution across stores.

### Key Metrics

PreciTaste measured performance of X stores implementing the Oven Station Assistant. These are the results:

#### Process Errors Prior to PreciTaste



# 65%

of baking processes had some error (prior to PreciTaste)

#### Reduced Process Errors



# 51%

Reduction of total process errors with the Oven Station Assistant

#### Sales Boost



# 24%

Sales increase within X months of installation



## PRECITASTE

NO KITCHEN LEFT BEHIND



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### CHALLENGES



The baking process errors started with the lack of employee training and baking knowledge. For instance, mixing bread rolls with pretzels would lead to an imbalance in the baking of each product, which then had negative effects on the quality, taste, texture - and ultimately the customer experience. Lack of training came from the common industry issue of labor shortages and employee turnover, so the cycle continued to repeat itself. Besides knowing that training was an issue, the customer had no real visibility into what specifically was causing a decrease in baked good sales... until PreciTaste.

### SOLUTIONS



The core of the Oven Station Assistant is optimal baking process automation with the support of vision sensing. This system of Vision AI was integrated into the oven to first recognize what is being put in and where it went, and then use the power of AI to prevent or reject incorrect trays through screens on the oven in real-time. Other error detections included prevent opening of the oven door if the baking process was incomplete and automatically adapting energy intake and bake times based on the number of trays placed in the oven.



Reduced Process Errors



Increased Quality



Better Customer Experience



Sales Boost

### BENEFITS



# 1

#### Minimal Employee Training While Eliminating Error

The Oven Station Assistant was easy-to-use and significantly reduced the cognitive load of the entire team. Employees just followed the screens and could have confidence that errors would be eliminated through instant notifications while managers could focus more time on creating a positive customer experience.

# 2

#### Scalability, Visibility & Immediate Impact

With the robust infrastructure, the customer was able to widely scale the Oven Station Assistant across stores. Reliable real-time guidance provided instant visibility into the common errors that were previously decreasing sales and thus increased sales through a combination of error reduction and actionable insights.

# 3

#### Food Quality & Safety Focus

By baking each product through a precise, automated process, the quality of every baked good improved in every aspect. What was sufficient before turned into products that customers came back for and recommended to others. The automation also lent to food safety in ensuring every product was baked to the highest standard.