What are you serving your customers?

Did you know?

▪Did you know that **83%** of people polled agreed that restaurants **should make nutrition information available for all menu items** [Aramark Corp, 2005] and **67%** believe that **restaurants should be required to provide nutrition information**, including calories, on menus?
[Global Strategy Group, 2003]

▪Are *you* offering this **valuable service** for your **customers**?

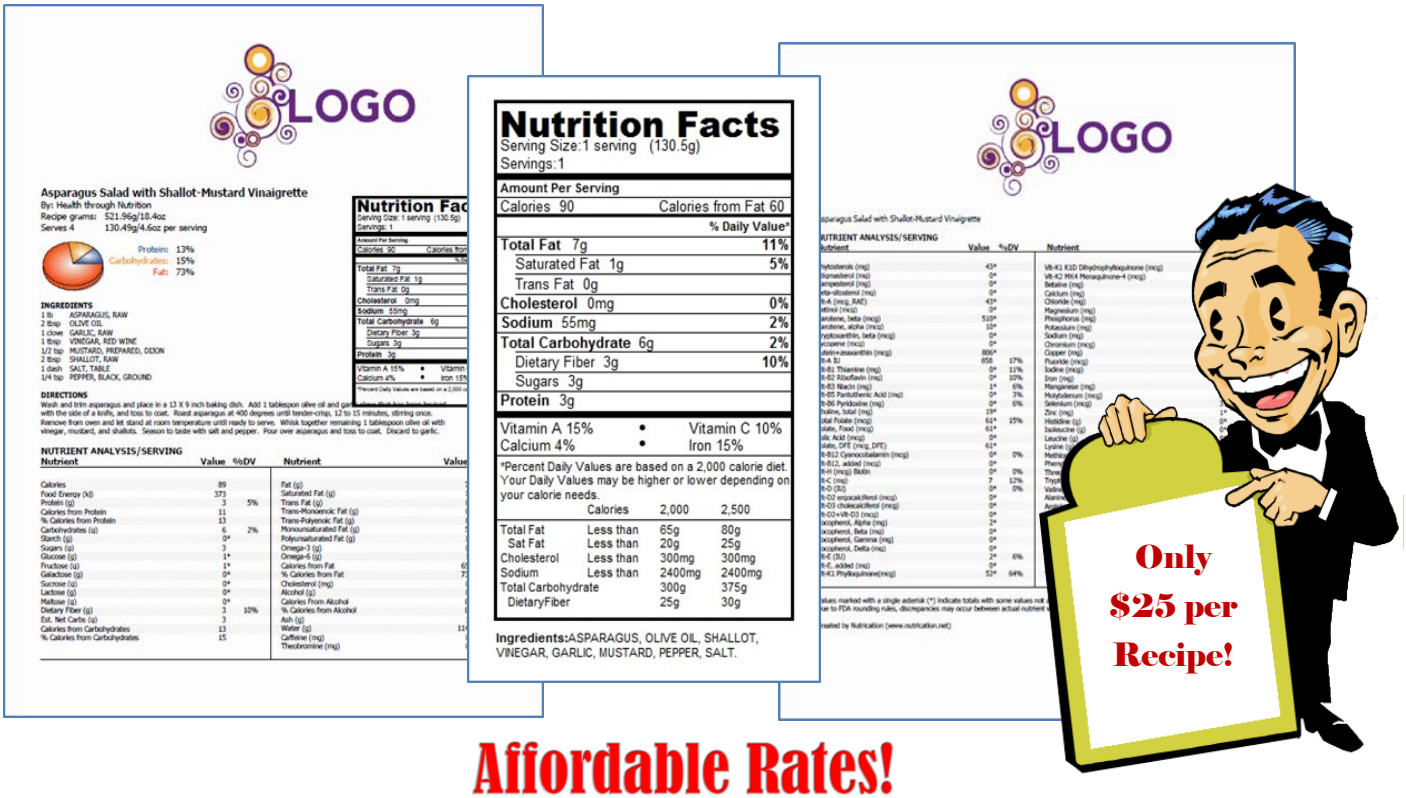
Get the Facts now!

▪If you want comprehensive nutrition analysis of menu items at an **affordable price, *Nutrication*** *is for you*!

▪Menu items are analyzed using an **extensive** nutrient analysis database by a **Registered Dietitian** (R.D.)

▪Recipe/Menu **confidentiality ensured**

▪Menu/recipe engineering consults also available to enhance the **nutrient density** of the foods you serve!



Affordable Rates!

<u>Comprehensive nutrient analysis:</u> ($25) A multiple nutrient analysis of a recipe (number of nutrients selected by you) Comes with a detailed report and Nutrition Facts label for each recipe analyzed.

<u>Auxiliary item analysis:</u> ($10) A mini- analysis for a items that may be in recipes but do not require an individual report (e.g. sauces/salsas/dressings made in-house)

<u>Recipe & Menu engineering consults:</u> ($30 per hour) Want to make your recipe healthier? We can consult with you and help modify your recipe or menu to make it healthier while preserving its integrity!

For more information please contact:
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