



Transform Your Invoice Processing with opsi

Menu Report					
Item	Price	Cost	Suggested Price	FPC	
Mini Sand		\$1.40	\$5.02	28.19%	
Chicken		\$2.40	--	26.77%	\$6.58
OG Sa		\$3.24		30.96%	\$7.24
Sl-	\$9	\$0.7		\$12.2%	\$5.26
	\$5.99	\$0.9		15.44%	\$5.07

Perfect For:

- **Restaurant Operators** looking to automate workflows and dial in on COGS
- **Accounting Firms** serving hospitality clients
- **CFOs and Controllers** seeking finance automation—ops teams who need real-time cost data

Manual invoice processing is an outdated and costly practice that still dominates in many restaurants. On average, teams spend **over an hour each day on data entry, with error rates reaching up to 10%** due to manual transcription. These inefficiencies not only waste valuable time but also lead to delays in financial reporting and food cost tracking, making it harder for operators to maintain accurate, timely insights into their business performance.

The opsi Solution:

Automated Invoice Processing:

- Line item details captured from any invoice
- Human in-the-loop review to ensure 99.9% accuracy
- Auto-mapping of vendor items to ingredients
- Auto-pack unit extraction for accurate costing
- Seamless workflows that sync purchasing to accounting

Accurate Cost Tracking:

- Ingredient prices and recipe costs update in real time
- Ingredients pre-loaded with conversions for faster costing
- Historical pricing trends tracked automatically
- Consistent cost allocation across locations

Financial Insights and Reporting:

- Track COGS by location or concept
- Generate menu item profitability reports
- Detect cost inefficiencies and vendor issues

Seamless Accounting Integration:

- Direct export to QuickBooks Online and Xero
- Automated expense categorization
- Real-time alignment between financial and kitchen operations

GET STARTED TODAY

Schedule a Demo

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