

**10 MILLION**  
TONS OF FOOD IS ESTIMATED TO BE WASTED GCC  
COUNTRIES EACH YEAR

**4 TO 10%**  
OF FOOD PURCHASED BY RESTAURANTS IS WASTED  
BEFORE REACHING THE CONSUMER

Sources: FoodPrint,  
[arabnews.com](http://arabnews.com)

**21%**  
OF RESTAURANTS IN DUBAI WERE CONSIDERING CLOSING  
THEIR DOORS IN 2023

Sources: Dubai  
Chamber of Commerce



**DEMANDGURU**

EMPOWERING RESTAURANTS  
ENHANCING EFFICIENCY

# KEY FEATURES

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Accurate Sales  
Prediction

Unlocking the Power of Data to  
Enhance Restaurant  
Profitability



Ingredient  
Demand  
Forecasting

# TARGET MARKET

01

Independent  
Restaurants

02

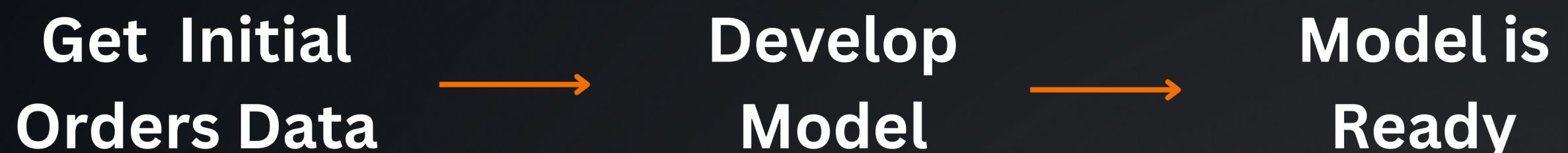
Inventory  
Management  
Systems

03

Restaurant  
Management  
Companies

# OUR PROCESS

**Stage 1:** We Request Orders data from restaurants to develop suitable model



**Stage 2:** The model is ready to be used on client's data for the future



# OUR PRICING

STANDARD PACKAGE

\$2,000

For a ready-made system for one restaurant, with a \$200 dollar annual maintenance fee, with additional cost in re-modeling

# VALUE PROPOSITION

1 Cost savings

2 Efficiency gains

3 Profitability boost

# OUR COMPETITION

QUANT  
DATA & ANALYTICS



# EXPECTED REVENUE

