

TURVALLISELTA JYVÄSJÄRVELTÄ RISKILLÄ ATLANTIN YLI YALEEN

Yrityksen perustaja ja toimitusjohtaja Mikko Jaatinen

 demo

- Basic data >
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 - Servings
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Recipe x

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[Wastage sheet](#)

Quinoa Salad with Roasted Jalapeños ptn

Ingredient	Amount	Raw weight	%	Price / ll	Row price	Remark	Weight loss
1 Peppers, jalapeno, raw	79 pc	1 lb 11.62 oz	7.8	\$2.83	\$4.88		0.0%
1 Oil, olive, salad or cooking	5 ¼ cup	2 lb 7.46 oz	11.1	\$3.11	\$7.67		0.0%
1 Salt, table	1.95 fl oz	0 lb 2.35 oz	0.7	\$0.76	\$0.11		0.0%
1 Oil, olive, salad or cooking	2 cup	1.00 lb	4.5	\$3.11	\$3.11		0.0%
2 Quinoa, uncooked	19 ¾ cup	7 lb 6.38 oz	33.2	\$4.69	\$34.70		0.0%
3 Lime juice, raw	5 ¼ cup	2 lb 10.22 oz	11.9	\$1.52	\$4.01		0.0%
3 Onions, raw	3 ¾ cup	1 lb 3.73 oz	5.5	\$1.59	\$2.18		10.0%
3 Cheese, feta	5 cup	1 lb 10.04 oz	7.3	\$5.58	\$9.08		0.0%
3 Seeds, pumpkin and squash seed kernels, dried	6 ½ cup	1 lb 13.20 oz	8.2	\$5.16	\$9.42		0.0%
3 Grapes, american type (slip skin), raw	5 cup	1 lb 10.24 oz	7.4	\$3.67	\$6.02		0.0%
3 Coriander (cilantro) leaves, raw	5 cup	0 lb 8.88 oz	2.5	\$9.04	\$5.02		0.0%

Hide weights Edit weights Weights locked

Raw	Cooking loss	Cooked	Loss when served	Final	Costs
7.12 oz/ptn 22 lb 4.14 oz	10.00 %	6.41 oz/ptn 20 lb 0.52 oz	2.00 %	6.28 oz/ptn 19 lb 10.11 oz	\$1.72/ptn \$4.39/ptn \$86.20

> Ingredients

> Methods

- Preheat oven to 400°F. Season jalapeños with the oil and salt, transfer to a baking sheet and roast until soft and slightly blackened, about 20 minutes. Set aside to let cool.
- Meanwhile, put quinoa and water into a medium pot and bring to a boil. Reduce heat to medium-low, cover and simmer until water is absorbed and quinoa is tender, about 20 minutes. Transfer to a large bowl and set aside to let cool.
- Whisk together lime juice and salt. Drizzle in oil while continuing to whisk constantly. Pour dressing over quinoa then add jalapeños, green onions, queso fresco, pumpkin seeds, grapes and cilantro and toss gently to combine.

> Images

> Labels

> General info

> Nutrition

> Margin calculation

Screenshot

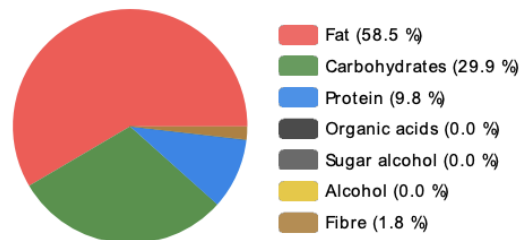
WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	22 lb 4.14 oz	10 %	20 lb 0.52 oz	2 %	19 lb 10.11 oz
Size of portion	7.12 oz		6.41 oz		6.28 oz

NUTRITION INFORMATION

supply / 100 g

Energy nutritives	% of energy	Energy	Minerals	Vitamins	
Fat	25.83 g	60.85 %	375.45 kcal	Salt 0.91 g	Vitamin A 25.28 µg
Saturated	4.68 g	11.01 %	1,570.92 kJ	Salt 0.91 %	Vitamin D 0.03 µg
Monounsaturated	15.09 g	35.53 %	1.57 MJ	Sodium 363.51 mg	Thiamine 0.19 mg
Polyunsaturated	5.02 g	11.82 %		Phosphorus 316.53 mg	Riboflavin 0.22 mg
Trans	0.01 g	0.01 %		Potassium 362.76 mg	Niacin 1.29 mg
Cholesterol	7.23 mg			Iron 2.76 mg	Vitamin B6 0.29 mg
Linolenic acid	4.72 g			Calcium 69.25 mg	Vitamin B12 0.14 µg
Alpha-linolenic acid	15.24 mg			Zinc 2.14 mg	Folic acid 0.00 µg
Carbohydrate	28.76 g	31.12 %		Magnesium 132.34 mg	Vitamin C 15.88 mg
Sugars	2.65 g	2.87 %		Iodine 0.00 µg	Vitamin E 4.02 mg
Sugar	0.00 g			Selenium 5.33 µg	Vitamin K 22.71 µg
Lactose	0.00 g			Copper 0.36 mg	
Fibre	3.68 g	1.88 %			Others
Organic acids	0.00 g	0.00 %			Water 39.98 g
Sugar alcohol	0.00 g	0.00 %			
Starch	19.42 g	21.02 %			
Protein	9.44 g	10.21 %			
Alcohol	0.00 g	0.00 %			

PERCENTAGE OF ENERGY



jamix

Basic data

Ingredients

Kitchen-specific prices

Nutritive values

Nutrition recommendations

Allergens

Diet factors

Producers

Suppliers

Locations

Accounts

Accounting codes

Units of measurement

Pans

Cost centers

Customers

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Production kitchens

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Name

Sample Summer Menu

Search by name

M: 21 P: 58



Multiple selection

All

Week

Week 1

Sunday 26-May-2019

Monday 27-May-2019

Tuesday 28-May-2019

Wednesday 29-May-2019

Thursday 30-May-2019

Friday 31-May-2019

Saturday 01-Jun-2019

BREAKFAST

Oatmeal Steel Cut Whole-Grain Irish Accompaniments Bar Oatmeal Steel Cut

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LUNCH

Soup Chefs Choice Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Cream Broccoli Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Broth Gumbo Chicken and Sausage Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Chowder Corn Vegetarian Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Broth Spinach and Sausage Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Chowder New England Clam Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

LUNCH

Soup Broth French Onion with Crouton Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

DINNER

Soup Chefs Choice Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

DINNER

Soup Cream Broccoli Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

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Soup Broth Gumbo Chicken and Sausage Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

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DINNER

Soup Broth French Onion with Crouton Beef Burger Grass-Fed Cheese on Brioche w Lettuce Beef Burger Grass-Fed on Brioche w Lettuce Tomato

Oatmeal Steel Cut Whole-Grain Irish Recipe
6.02 oz / 10 portions
\$10.74 / \$12.99
Oatmeal need to be Steel Cut. Period

Meal options

Name

Breakfast

Brunch

Lunch

Dinner

Special Event

Servings

Recipes

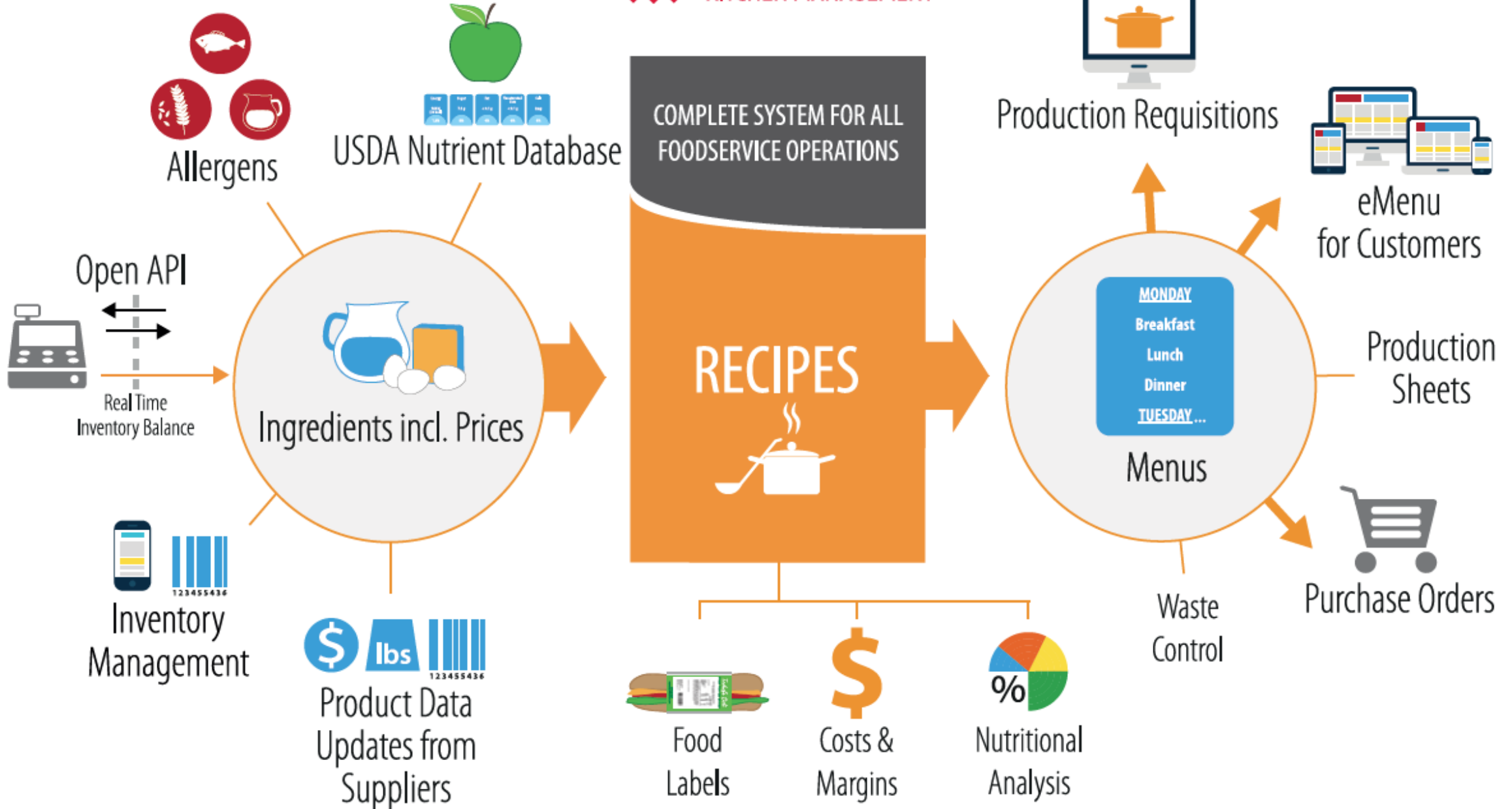
Ingredients

General

Duration

Group

Publish menu



JAMIX DIGITAALINEN EKOSYSTEEMI



- Suomessa 15.000 ravintolaa
- Jamixilla 2.500 ravintolaa asiakkaina
- 57% kunnista käyttää Jamixia



Yli 2500 tyytyväistä asiakasta luottaa JAMIX-ohjelmiin päivittäisessä työssään!



Juvenes



Uudenmaan Leipä



Hyria koulutus 



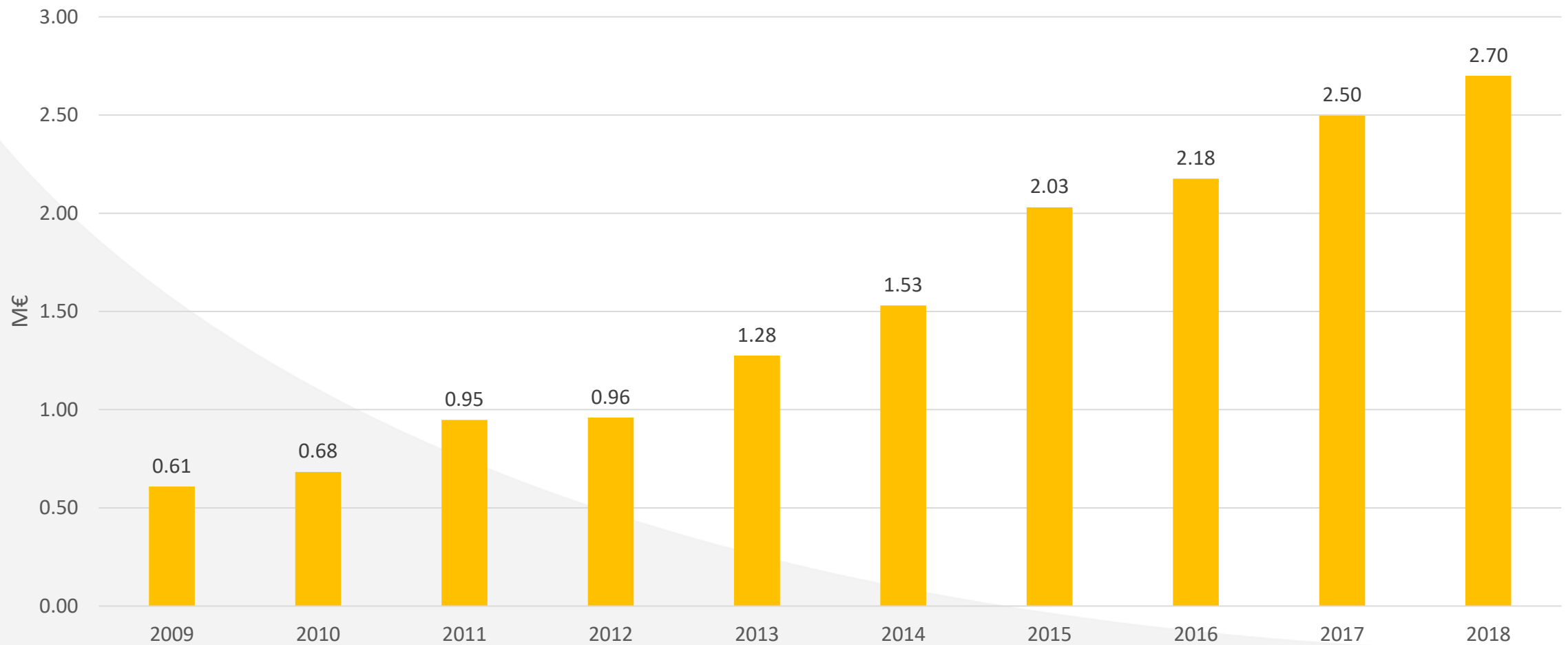
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- 14.000 ruoka-annosta päivässä
- 14 opiskelijoiden asuntola
- 11 myyntipistettä
- Keskuskeittiö
- Leipomo

- 1989 Ohjelman teko alkaa
- Jyväskylän yliopisto Hallinnollinen tietojenkäsittely
- 1990 Ensimmäinen asiakas
- 1991 Jamix perustettu
- ...
- 2010 Web-ohjelma
- 2014 SaaS-myyntin aloittaminen

Liikevaihdon kehitys 10 vuotta



- 2008 Australia
- 2014 – 15 UK
- 2014 – 15 Etelä-Afrikka
- 2015 Ruotsi



Haasteita: Windows-ohjelma

Virheitä: Paikallinen agentti, panostus riittämätöntä



- 2016 Chicago
- 2016 Marraskuu - New York messut
- Kontakti: Yale
- 2017 UCLA GAP (Business Finland)
- Haasteita: kg/g -> lbs, oz, fl oz, gallon, quart, cup...

- Muutto Boston, MA, USA
- 857.000 € tuotekehitysprojekti
 - 586.000 € Business Finland laina
 - SaaS-tuotteen kehittäminen
 - US-mittayksiköt
- Jamix, Inc.

- Yale sopimus
- Kitchen Innovation Award
- Hungry Planet vegaanipihvi
- Messut Chicago 150 liidiä
 - US Army
 - Stanford University
 - Harvard University
 - Oregon State University

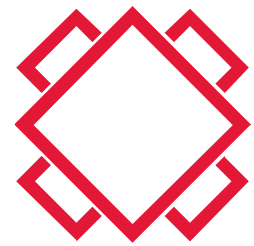


- Suomessa 15.000 ravintolaa
- USA 1,1 miljoonaa
- University/college ravintolat 67.000

- Keskittyminen tuottoisaaan segmenttiin
- Jatkuva tuotteen ja palvelun parantaminen

- Selvitä asiakkaan tarpeet
- Pysy olennaisessa ja tiivistä
- Uskallus ja rohkeus
- Meillä on huippuosaamista ja huipputuote
- Kaikki ei ole Suomessa paremmin
- Henkilökohtaiset kontaktit, luottamus

Tavoitteena olla
maailman johtava
ammattikeittiöohjelmisto!



Jamix

Making
Kitchens
Work

Making Kitchens Work