



Dear Valued Supplier,

Many of your healthcare customers develop menus, recipes, and purchase their food through MealSuite's custom procurement engine. However, today we do not currently have all the required data needed to accurately represent your products in our system.

MealSuite works with numerous vendors, including **US Foods**, **Performance Food Group**, **Sysco USA**, and others, to supply your products to the market. Your distributor partners have already provided some of your key product content to us, including UPCs, GTINs, and basic supply chain attributes; however, our mutual healthcare customers are now requiring current nutrient and allergen data to support their purchasing decisions. To best showcase your products, we are reaching out to request that data be directly published to MealSuite to ensure timely and accurate updates.

By providing us access to your product data, including images, nutrients, allergens, and stocking information, your products will stand out to our healthcare customers as they choose and purchase their preferred products for their recipes and menus.

Participate Today!

- Please complete the MealSuite Trading Partner Form to get the process started
- Publish your GDSN product content to the MealSuite GLN: 0860004496595*

Questions?

If you have additional questions or require a list of products, please contact <u>Nutrition.Services@MealSuite.com</u> or contact 1WorldSync at +1 866.280.4013, businessdevelopment@1worldsync.com.

We are very excited to partner with you through the GDSN and to leverage your item data to deliver accurate, up-to-date operational attributes and key nutrition content to our customers who are sourcing your products.

Sincerely, **MealSuite**

About Us

MealSuite is a fully integrated, end-to-end, dietary, food production, inventory, kitchen management, and point of sale solution on a mission to revolutionize the continuum of care across long-term care, acute care, and senior living communities through foodservice technology.

Since 1989, our industry-leading innovations have empowered foodservice operators across North America to streamline administrative labor, cut down on food waste, reduce risk, and meet regulatory requirements, so they

^{*}To learn more, review our <u>Implementation Guide</u>, including the attribute requirements.

can spend more time focusing on what matters most: improving the qua	lity of life for their patients and residents.