

The AI Revolution in Pizzerias: Boosting Quality and Profit in 2026

Culinary Innovation & Quality Control



AI-Driven Recipe Engineering

Use molecular food pairing to discover innovative ingredient combinations that differentiate your menu.



Precision Dough & Fermentation

Optimize hydration and fermentation times by analyzing humidity, temperature, and flour characteristics.



73.8% Gross Margin

on Gourmet AI Recipes

AI-generated recipes balance high-perceived value with optimized ingredient costs and seasonal availability.

Smart Operations & Profitability



15-25%

Increase in Operating Margins

Pizzerias using AI tools report significant boosts in profitability through automated cost control.



Waste Reduction with "Mermas GenCal"

Minimize food waste by up to 60% using predictive demand and precise portion calculations.



Automated Allergen & Safety Management

Instantly identify the 14 mandatory allergens to ensure legal compliance and customer safety.

Estimated Monthly ROI by Pizzeria Size

Pizzeria Size	Monthly Facturation	Estimated Monthly ROI
Small Pizzeria	€8,000	+€925
Medium Pizzeria	€20,000	+€3,650