

**Recipe Manager** 



The Enterprise-Level Recipe Manager for Nutritional-Labeling Accuracy

# Accurate Labeling, Easy as Pie

**NutriGen** software analyzes product recipes to generate an accurate ingredients list with nutritional fact values and calorie counts for labeling, menus and menu boards.

No more manual nutritional estimates or calculations. No more worries about inaccurate product labels hurting your company's bottom line.

Consumers are increasingly concerned about the content of the foods they buy. Regulatory bodies are demanding rigorous content-definition labeling. (For example, an ingredients list in decreasing weight order is now mandatory on prepared foods in the USA.) The net ingredients list and nutri-facts must be generated from an analysis of the overall recipe. **NutriGen** does exactly this.

Additionally, on December 1, 2014, the Food and Drug Administration (FDA) finalized requirements for the Menu Labeling Ruling, which is part of the Food Safety Modernization Act (FSMA). Effective December 1, 2016, retail chains with 20 or more stores operating under the same name are required to provide consumers with clear and consistent nutrition information labeling.



**NutriGen** makes accurate ingredient and nutri-fact labeling available now, even for store-produced or store-modified fresh food items. The software works seamlessly with ADC's InterScale system, allowing the generation of item-change batches directly to in-store scales and label printers. Industry standard XML import/export facilities allow easy integration into your label printer or scale management system. You can centralize recipe and nutritional information for improved accuracy and efficiency.

**NutriGen** highlights allergens from a configurable list of keywords and can include a warning message in the ingredients list. Product usage of allergens can be tracked with search options, and allergen keywords can be highlighted on labels when **NutriGen** is used with ADC's InterScale system.

### Enterprise features include:

- Management of ingredients and recipes through configurable states such as Submitted, Reviewed and Approved according to role-based read/write user permissions
- Configurable email alerts on ingredient or recipe state change
- · Real-time recipe and ingredient dashboard with drill-down to details
- Full LDAP/Active Directory integration to your corporate logins
- Unlimited shared access to recipes and ingredients through any web-browser
- XML data feed capability from your ingredient vendor suppliers

# **NutriGen Productivity Tools**

Recipe Builder: Defines the recipe breakdown (bill of materials hierarchy) with weights.

**Ingredients List Generator:** Automatically compiles the ingredient list of saleable items in descending weight order. This list allows your consumer to make relative value judgments about the ingredients.

Allergen Tracker: Identifies allergens from a configurable list of keywords, generating an Allergen Warning Panel for product labeling. You can identify the presence of allergens in anything you sell.

Nutrition Fact Generator: Automatically adds and lists the nutrient values for a saleable item through its recipe ingredients. This includes gram/milli/micro-gram values with percentage Daily Required Values (DRV) as mandated by food-safety standards bodies (FDA, EFSA, HC-SC, FSA, MAFF etc.). DRV values can be based on a 2000-calorie diet or any other calorie-intake standard.

Nutri-Fact Editor: Details nutrients at any level of the recipe from sub-assembly to rawingredient with an easy-to-use and intuitive user interface.

Change Batch Generator: Determines the impact of recipe changes and generates a change batch into ADC's InterScale scales management system to carry these label changes to in-store label printers and scales. Change batches can be immediately communicated to in-store label printers and scales or future scheduled for auto-apply. **NutriGen** keeps track of items affected by recipe changes...so you don't have to.

**In-Store View:** Provides store and branch associates a real-time view of recipes in a web browser in the store, including variants that apply to that store. This means that you no longer have to maintain, print and distribute costly recipe books.

**Data Importer:** Reduces the user's task of manual-data entry. Populates the **NutriGen** database from standard XML format data files coming from raw-ingredient, subassembly and saleable product suppliers. Also imports nutrition facts from 3rd

party databases, such as Esha, Galdson's and the USDA National Nutrient database.

XML Exporter: Exports standard XML files of ingredientlist and nutrition-fact tables into your labeling, printing and scale management systems. No need to manually copy the generated ingredients and nutritional outputs to other systems.

## **NutriGen's Return on Investment**

- Understand the true cost of recipe items, including packaging and labor. Automatically imported ingredient cost changes trigger margin-challenge alerts.
- Avoid regulatory fines and store/department closures for inaccurate or missing ingredients or nutrition facts labeling.
- Reduce potential liabilities from consumer claims regarding allergic reaction to ingredients through inaccurate or missing ingredient and nutritional fact labeling.
- Quickly identify all saleable goods that use an ingredient, for when you have to recall or remove an undesirable ingredient.
- Reduce the cost of on-staff or contract nutritionists.

# NutriGen Intangible (But Very Real) Benefits

- Meets and beats minimum regulatory requirements for accurate ingredients, calorie counts and nutritional labeling on labels, menus and menu boards.
- Makes products attractive and easy to buy for the health-conscious consumer through concise and accurate content labeling.
- Precisely controls your recipes and make/bake processes in one central location, eliminating in-store labor duplication.
- Ensures that your ingredient and nutritional information is accurate and within the required standard guidelines. A
  registered member of the American Dietetic Association has certified that NutriGen includes the FDA-mandated nutrient
  elements and that the algorithms are correct.
- Allows each ingredient (sub-assembly or raw material) -- with its own set of nutrient values -- to be **defined only once and then re-used** in other recipes. This re-use ensures standardization across recipes, minimizes the data-entry labor effort and enables impact analysis.
- Updates all of the recipe assemblies that use the changed ingredients automatically.
   Regenerates composite-ingredients list and nutri-facts table when an ingredient (sub-assembly or raw material) has its nutrient values changed. When implemented with InterScale, a maintenance batch is automatically generated to transmit the item label changes to scales.
- Reduces the ingredients text on labels. Currently, the ingredients of each sub-assembly
  are listed in parenthesis on the label ingredients list. The same ingredient is often listed
  many times in the ingredients list. With NutriGen, if the components of sub-assemblies
  are known, each ingredient is listed only once, in its correct sequence -- saving
  label space by delivering a smaller ingredients list.
- Defines the labor processes by ingredient within the recipe, allowing the summed labor requirements to be passed to labor scheduling systems and allowing integrated production planning systems such as ADC's P-Cubed to aggregate ingredient preparation steps across multiple recipes.
- Prints in-store Cookbooks by production batch size and Product Information sheets.





# **ADC Help Desk and Technical Support**

ADC professionals work with you to train your staff on **NutriGen** and its implementation. Our Enhancement Maintenance and Support (EMS) plan provides access to technical support, customer service, dietitian insights and food labeling knowledge.

EMS also provides free program updates and the opportunity to share ideas with your peers and the **NutriGen** developers at ADC's annual ReFresh User Conference.

### **NutriGen System Requirements:**

### **Architecture:**

Web-based, runs in the cloud or on premise, your choice.

#### **User Interface:**

Any web-browser beyond IE 8

### **Operating Systems:**

Windows 2008 through 2012 R2 Servers

### Database:

Microsoft SQL Server 2008/2012, 64-bit Edition is recommended

# **About ADC**

Founded in 1989, ADC is a leading provider of Fresh Item Management technology to the grocery and fresh foods industries. NutriGen is a part of **ADC's InterStore**Fresh Item Management Suite, alongside InterScale brand-neutral scales management and P-Cubed production management systems. More than 125 supermarket chains and over 10,000 stores in 11 countries use ADC's software solutions. For more information call toll-free in the USA: 1.800.910.4232 or internationally: +1.813.849.1818 or visit www.AppliedDataCorp.com.



