



NUTRIGEN

Recipe Manager



NutriGen™. Your money-saving 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 for labeling.

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.

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.

With **NutriGen™**, generating accurate ingredient and nutritional label data is as easy as making your favorite recipe.



NutriGen Productivity Tools

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

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

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.

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 other any other calorie-intake standard.

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.

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.

Allergen Tracker: Manages 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.

XML Exporter: Exports standard XML files of ingredient-list 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.



The real-money benefits of a healthy 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 workload of on-staff or contract nutritionists.

NutriGen Intangible (but very real) Benefits

- Meets and beats minimum regulatory requirements for **accurate ingredients and nutritional labeling**.
- 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 subassembly 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.



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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:

- Three-Tier Client-Server. A Windows application which can run on a single computer or client-server: where many desktop client computers share one NutriGen database.

User Interface:

- Intuitive Microsoft Windows Graphical User Interface (GUI)

Operating Systems:

- Client: Windows 2000, XP or Vista.
- Server: Windows 2000 Server or newer

Database:

- Microsoft SQL Server 2000 and above

About ADC

Founded in 1989, ADC is a leading provider of Fresh Item Management technology to the grocery and fresh foods industries. P-Cubed is a part of **ADC's InterStore.NET Fresh Item Management Suite**, alongside InterScale brand-neutral scales management and NutriGen recipe management systems. More than 80 leading supermarket chains and over 6,500 stores in 10 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.

