



SOFTWARE TOOL FOR RECIPE MANAGEMENT

For whom?

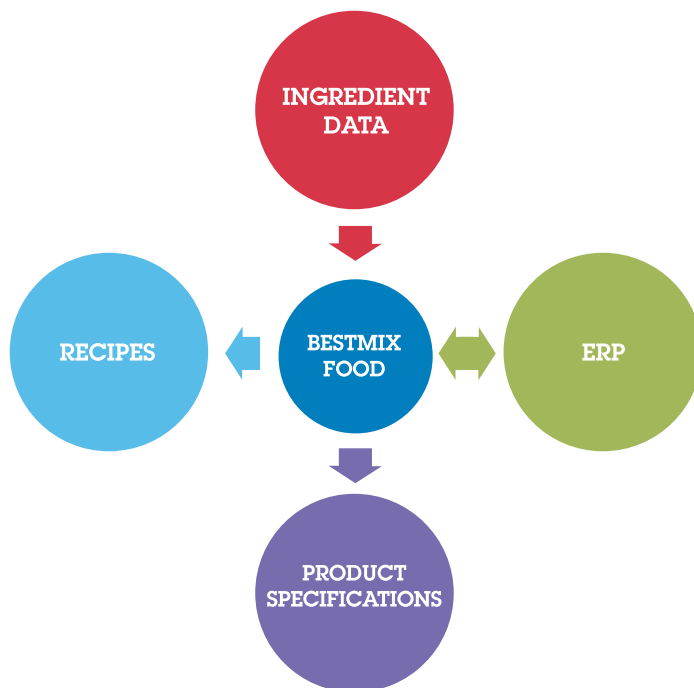
- Dairy products
 - Milk-based powders
 - Ice cream
 - Cheese
- Convenience food
- Bakery products
- Salads
- Spreads and sauces
- Sweets and chocolates
- Sport and wellness products
- Meat products

Business processes powered by BESTMIX® Food

Central storage of ingredient and recipe data

Modern food manufacturing companies need to focus on swift product development and reliable data management. Separate data sources in spreadsheets, document editors and other applications no longer suffice. Sharing up-to-date data is essential.

BESTMIX® Food provides a robust SQL-database for storing and sharing all your data. This easy to use and powerful recipe management tool guarantees enhanced new product development.



How to use BESTMIX® Food ?

As development tool for the R&D department:

- central database for operational and experimental data
- owned and managed by the R&D and QA departments
- to create new recipes and update existing ones

As ERP add On:

- to manage the nutritional and declaration data
- to generate the required product specifications

As recipe stabilization tool:

- to manage the end product requirements
- to generate updated site recipes, taking into account the daily nutritional specs of the ingredients

Manage ingredient data

- store nutritional data, allergen status, characteristics like GMO, kosher, ..
- manage declaration descriptions of ingredients in multiple languages
- link electronic documents like ingredient specifications, quality reports, ... from suppliers, labs, ...
- assign stages for availability and locking
- store and use LIMS data

Ingredient : DR500 - chicken meat

General Analysis Allergen Prices Declaration Extra parameters Options Menu Attachments

Analysis per 100 g Product:

Equation Set:

Code	Nutrient	Value/Unit
210	Fat	4.300 g
215	Saturated fatty acids	1.000 g
216	Mono unsaturated fatty acids	2.500 g
217	Poly unsaturated fatty acids	1.000 g
251	Cholesterol	20.000 mg
301	Carbohydrates	0.000 g
302	Sugars	g
341	Starch	g
360	Protein	20.500 g
340	Fiber	g
261	Energy (kJ)	50.095 kJ
300	Energy (kcal)	14.000 kcal
360	Dry matter	38.000 g
261	Moisture	74.000 g
	Meat (pork)	%

Manage the recipes

- manage multi level recipes (ingredients, half products and sub recipes)
- online calculation of the recipe's nutritional values (per 100g or 100ml)
- define portions and compare the nutritional content to the GDA's or RDA's
- set business rules and constraints for the recipes (process loss, evaporation, optimization, ...)
- check the allergen status
- reuse existing recipes
- keep the history of recipes, by versioning and archiving
- run a batch process to replace ingredients or modify parameters for a selection of recipes
- manage the packaging data
- create products, with EAN code and other data

Recipe: DR200 - Chicken in mustard sauce - Composition

Recipe cost: 1.950 € (+0.000)
2.100 € (+0.000)

Total weight: 950.000 g
Batch weight: 1800.000 kg

Type	Code	Description	Quantity	Unit	Percentage
+	DR100	mustard sauce	30	g	5.45
-	DE201	onion slices	30	g	21.80
-	DE210	potatoes	100	g	12.73
-	DE200	tomato cubes	70	g	12.73
-	DE230	green beans	70	g	12.73
-	DE500	chicken meat	200	g	36.36

Code	Description	Ingredient %	Cooked	Value	Nutrient %
DR100	+ mustard sauce	10.31	24.216	2.31	49.21
DE104	- cream	4.68	26.800	1.20	34.68
DE105	- white wine	2.34	9.800	0.00	0.00
DE206	- onion cubes	1.00	4.800	0.00	0.00
DE103	- unsalted butter	0.70	80.400	0.98	12.26
DE100	- mustard Dijon	1.00	3.100	0.16	2.03
DE106	- salt	0.19			
DE101	- onion jam	0.14	5.800	0.01	0.15
DE107	- sugar	0.12			
DE108	- thyme	0.06	7.400	0.00	0.07
DE109	- black pepper	0.00	3.800	0.00	0.01
DE209	- onion slices	5.45	4.800	0.00	0.00
DE210	- potatoes	21.80	8.100	0.00	0.46
DE220	- tomato cubes	12.73			
DE230	- green beans	12.73	4.400	0.08	1.42
DE500	- chicken meat	36.36	6.300	2.29	81.71

Create product specifications

Creating product specifications is a time-consuming task. Not only regulatory compliance but also requests from marketing & sales and from customers have to be considered.

BESTMIX® Food automates the generation of your product specifications

- design templates with the specification layout according to customer requests
- automate the generation of the 'List of Ingredients' and 'QUID' ingredients
- define the sub declaration for half products and ingredient categories
- define the nutritional content to be printed
- select the nutritional declaration of portions, with GDA's or RDA's
- define the allergen declaration
- add product info like shelf life, conservation, preparation, ...
- generate multilingual specifications
- link specifications to customers
- manage versions of the product specification

Product Specification - Chicken in mustard sauce

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Product specification - Demo
Code: DR200
Version 2

Product Description
Chicken in a mustard sauce based on white wine, with fine vegetables

List of ingredients
Vegetables (potatoes, green beans, tomato and onion), mustard sauce 20.4% (mustard Dijon, butter, cream, white wine, salt, trichloro (green gum), sugar, vegetables (onion), and black pepper) and chicken meat 29.7%.

Nutritional values (per 100g)

Fat	4.70	g
Saturated fatty acids	1.07	g
Mono unsaturated fatty acids	1.53	g
Poly unsaturated fatty acids	0.48	g



Benefits

- Structure and centralize your ingredient and recipe data
- Accelerate your product development by prototyping
- Save time by automated creation of Product Specifications
- Save on material costs
- Enhance your Quality Assurance
- Boost the team efficiency
- Comply with certification requests (like IFS 5, BRC, ...)
- Integrate with your existing IT-solutions

A strong tool and a professional team

Adifo NV develops and implements the BESTMIX[®] Food software application, combining strong functionality with ease of use. This Windows-based software is continuously enhanced, triggered by market requests and feedback from users.

To maximize the success of BESTMIX[®] Food implementations, Adifo NV offers:

- a professional team of BESTMIX[®] consultants
- a tailor-made project approach, based on the implementation needs
- a continuous development, based on a road map
- a maximal integration with other software applications

BESTMIX[®] Food was selected by Product Developers and Quality Managers of many leading food manufacturers to master the increasing complexity of their job.

For your next smart decision ...
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