

PROGRAM MANAGEMENT COST - EFFECTIVE COMPUTER
SYSTEMS

Dietetic Services

2014

P O BOX 462, BROMHOF, 2154 SOUTH AFRICA

TEL: 011 792 4429

FAX: 086 512 0 511 CELL: 082 212 0324

E-mail: scharf@icon.co.za

Internet: <http://www.dieteticservices.co.za>

Formulationmanager.doc

FORMULATION MANAGER NUTFORM.EXE

OBJECTIVES

1. Reduce repetitive work, saving time and money
2. Utilise information available to nutritionists and food technologists
3. Stores formulations and their amendments
4. Allows a user to develop a data bank of recipes
Allows more than one copy – ie Lab & production

PROGRAM FEATURES Windows xp,7, 8 compatible

- Formulations, recipes & ingredients are entered, analysed and stored for alteration and re-use
- The user may add, amend and delete ingredients and recipes on file
- The printouts can be sent to ' Documents' for further editing and then printing 00nut.rtf
- **NUTRITIONAL ANALYSIS** of a recipe / menu for +/- 80 nutrients (including ash & moisture & the latest 2008 ,2012 food label acts)
→ This analysis can be saved on computer if required
- **> 7000 FOODS** in the database:USDA food composition tables 2011 + selected SA foods
- The database consists of **comprehensive NUTRITIONAL INFORMATION** for each food
 - macronutrient analysis
 - amino acid profiles
 - protein quality assessment
 - micronutrients analysis
 - fatty acid profiles
 - trans fats-choline-vit K & minerals
- Use **FOOD NAMES OR FOOD CODES** when entering a recipe / formulation
- **FOOD CODE LIST**
(easily updated by user as new foods become available in the market place)
- Moisture change of a baking product ie Jam & its effect on nutrient density
- Effect of a single ingredients price change on all recipes costs
- Calculate and sum all ingredients quantities & cost for daily production
- Least cost of a recipe – protein fat cho fixed
- Cost of all recipes per kg
- Cost of recipe ingredients and their contribution to total cost of the recipe
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- Displays effect of an ingredients' price change on the recipe cost

- Recipe modifications can be listed showing change and date
- **FOOD / RECIPE / FORMULATION COMPARISON PROGRAMS**
- **MOISTURE CONTENT** (of foods & recipes) - nutritional analysis automatically adjusted with moisture change

Note This system works

<u>COST:</u>	FORMULATION MANAGER -	R 5 000.
	INSTALLATION training	R 5 000.
	<hr/> TOTAL COST	<hr/> R 10 000.

****Bridging and conversion programs are available**

**** Please contact us at PROGRAM MANAGEMENT for further information.**