



BIZCAPS FOODTECH: THE RECIPE FOR EFFICIENCY

Managing development of product recipes is a time-consuming and painstaking process.

From marketing concept, ingredient selection, test kitchen development, allergen and nutrition calculation, taste testing and costing to final production, tracking multiple recipe iterations, trials and results – across multiple divisions, this complex process needs tight control to avoid error and costly duplication.

Bizcaps FoodTech™ will speed up and simplify the process for large or small businesses. Our proven software computes and manages recipe and ingredient data, automatically calculates the effects of ingredient substitutions, tracks and stores trial results and produces regulatory statements.

GETTING THE RECIPE RIGHT

Bizcaps FoodTech™ is a powerful and flexible software application developed specifically to address our customers' real business challenges, assisting technologists in recipe-based manufacturers to accurately and easily record each stage of recipe development.

Bizcaps FoodTech™ simplifies collecting, evaluating and using the results of test kitchen trials, taste and consumer testing and product costing.

To ensure products are aligned to marketing specifications and regulatory requirements, Bizcaps FoodTech™ automatically calculates product declarations, nutrition, RDI and allergens and recalculates these as multiple versions of either desktop or kitchen recipes are evaluated. As results come in, they can be locked and stored to inform subsequent taste testing, market research, product development and costing.

Recipe and product data can be easily integrated with other systems such as ERP, Product Information Managers and Master Data Managers.

Bizcaps FoodTech™ defines products efficiently, facilitating the recipe development process and ensuring that well-designed products are taken to market quickly and economically.

TOOLS TO IMPROVE RECIPE DEVELOPMENT

Bizcaps FoodTech™ was designed with customers to meet the practical needs of recipe and formula developers.

It generates multiple recipe iterations and automatically calculates ingredient declarations, packaging and production costs and all the additional information needed about nutrition, allergens, wastage, evaporation and rehydration. FoodTech™ can apply business and validation rules to recipes, produce product specifications, allergen and nutrition statements and can export data in a number of formats.

Ingredients can be stored as multiple levels of recipes, raw materials, processes or packaging materials. AUSNUT and other ingredient databases can be mapped into FoodTech™, populating it with important or common ingredients and enabling it to automatically calculate absorption factors and recalculate regulatory requirements taking into account the moisture loss.

Ingredient declarations are displayed in the correct form including, where required, ranking with percentages identified on nominated ingredients. Multiple versions of multiple trial recipes can be held while taste tests and consumer evaluations are conducted. Sub-recipes can be connected to multiple primary recipes to accelerate building trial recipes. Portion costing is automatically calculated, including ingredients, packaging, labour and overheads.

With its powerful search function, FoodTech™ can search on any field, for instance, finding products containing flour or peanuts or those suitable for a particular diet.

FoodTech™ can search the database to determine the pricing, nutrition or allergen impact of changes to ingredients that are common to multiple products. Recipes can be adjusted to align variables such as allergens or nutritional values with marketing or regulatory requirements. 'What if' scenarios can be run with substitute ingredients and the cost and nutritional impact determined automatically.

FoodTech's™ simple browser-based design means it can be installed on your system or hosted by Bizcaps in our secure data centre. FoodTech™ can be integrated with most commonly-related software and ERP solutions. It can produce documents and transfer data, using spread sheets and other document-processing systems. FoodTech™ integrates with Bizcaps feature-rich Enterprise PDM, Catalogue, PIM and MDM systems, that also have the capacity to load product data to data pools such as the NPC. FoodTech™ also easily integrates to Bizcaps BPM process management solutions, allowing the entire process of new product introductions to be effectively and efficiently controlled from start to finish.

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Bizcaps
SOFTWARE

BUSINESS BENEFITS

Bizcaps FoodTech™ automates much of the process of recipe development, delivering the best products, faster and more economically, by:

- speeding up recipe development cycle time
- improving test kitchen, R&D and QA efficiency
- accelerating time-to-market by providing a framework for control and collaboration through all stages of recipe development
- improving accuracy for regulatory compliance requirements
- improving and simplifying documentation of ingredients, sub-recipes and recipes, experimental recipes including test results for subsequent retrieval and use
- facilitating customised client requirements,
- innovations or re-launch of existing products
- allowing regional, religious or cultural
- variations of recipes to be developed quickly and easily
- automating the creation of recipe specifications, nutrition statements, allergen statements and ingredient declarations
- automatically calculating ingredient, packaging and production costs
- delivering enterprise-wide control of the entire PLM product lifecycle process from product concept to synchronising of product data with trading partners, by providing:
 - close integration with other Bizcaps PLM products, Bizcaps BPM and Bizcaps Enterprise
 - collaboration and simple connections to common manufacturing and company systems
 - access to datapools such as the NPC.

For case studies or more information call
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