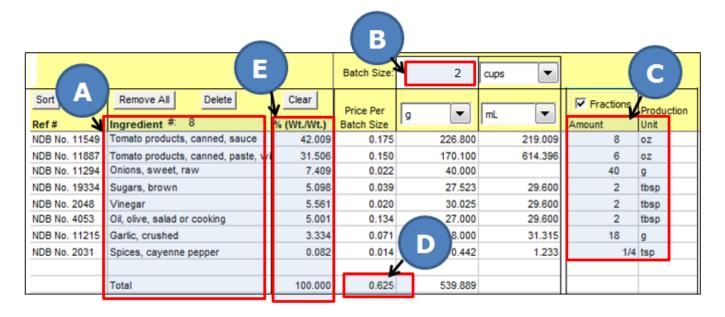# PRODUCT EXAMPLE
BBQ SAUCE

TechWizard™

Tom Wooster works for Blandings Specialty Foods as a product development specialist. Today, he is evaluating a new BBQ sauce recipe using TechWizard™.

Tom would like to do the following:
- Determine raw ingredient and formula costs.
- Determine how hot (spicy) and sweet the sauce is.
- Determine if the sauce contains any allergens.
- Create a test kitchen batch sheet.
- Create a nutrition facts panel and ingredient list.
- Transfer pertinent information to his company's standard report.

Create Recipe

Tom starts by entering information for his BBQ sauce recipe in the Formula Development section of TechWizard™. The following shows the TechWizard™ screen after he completes this task. His list of ingredients (**A**) is displayed on the left side of the screen. His recipe produced 2 cups of BBQ sauce (**B**). Each of the amounts and corresponding recipe units are shown on the right portion of the screen (**C**). The price of the 2 cups of BBQ sauce is automatically calculated (**D**). He could display the cost for any amount of the formula if wishes. At the same time, the weight percentage of each ingredient is calculated (**E**).

Batch Size: 2 cups

Ref #	Ingredient #: 8	% (Wt./Wt.)	Price Per Batch Size	g	mL	Amount	Production Unit
NDB No. 11549	Tomato products, canned, sauce	42.009	0.175	226.800	219.009	8	oz
NDB No. 11887	Tomato products, canned, paste, wi	31.506	0.150	170.100	614.396	6	oz
NDB No. 11294	Onions, sweet, raw	7.409	0.022	40.000		40	g
NDB No. 19334	Sugars, brown	5.098	0.039	27.523	29.600	2	tbsp
NDB No. 2048	Vinegar	5.561	0.020	30.025	29.600	2	tbsp
NDB No. 4053	Oil, olive, salad or cooking	5.001	0.134	27.000	29.600	2	tbsp
NDB No. 11215	Garlic, crushed	3.334	0.071	8.000	31.315	18	g
NDB No. 2031	Spices, cayenne pepper	0.082	0.014	0.442	1.233	1/4	tsp
	Total	100.000	0.625	539.889			

Tom views the TechWizard™ report of allergen content, Scoville (spiciness) value, and sweetness (**F**). Formula cost is reported as both price per lb. and price per Kg (**G**).

Ref #	Ingredient #: 8	% (Wt./Wt.)	Min	Max	Diag	Price per Lb.	Formula Price Per Lb.	Price Per Kg	Formula Price Per Kg	Property #: 10	Composition	Units to Use
NDB No. 11549	Tomato products, canned, sauce	42.009	0.000	100.000		0.350	0.147	0.772	0.324	Rel. Sweetness	10.547	g/100g
NDB No. 11887	Tomato products, canned, paste, w	31.506	0.000	100.000		0.400	0.126	0.882	0.278	Scoville	28.630	%
NDB No. 11294	Onions, sweet, raw	7.409	0.000	100.000		0.250	0.019	0.551	0.041	Milk Allergen	0.000	%
NDB No. 19334	Sugars, brown	5.098	0.000	100.000		0.650	0.033	1.433	0.073	Egg Allergen	0.000	%
NDB No. 2048	Vinegar	5.561	0.000	100.000		0.300	0.017	0.661	0.037	Fish Allergen	0.000	%
NDB No. 4053	Oil, olive, salad or cooking	5.001	0.000	100.000		2.250	0.113	4.960	0.248	Shellfish Allergen	0.000	%
NDB No. 11215	Garlic, crushed	3.334	0.000	100.000		1.800	0.060	3.968	0.132	Tree Nuts Allergen	0.000	%
NDB No. 2031	Spices, cayenne pepper	0.082	0.000	100.000		13.750	0.011	30.314	0.025	Wheat Allergen	0.000	%
										Peanut Allergen	0.000	%
	Total	100.000					0.525		1.158	Soybean Allergen	0.000	%

Create Reports

Tom will prepare a 500 gram sample of the BBQ recipe in the test kitchen. The batch sheet created using TechWizard™ is shown here. It is one of several batch sheet report templates that are available. He has opted to report each ingredient amount in grams (**H**) and milliliters (**I**). He could have selected any unit of measure he wished.

	Recipe Formulation				15-Jul-2012 10:45
Formula For:	**BBQ Sauce**				
Formula ID #:	Example				
Quantity:	0.500 Kg 0.435 L				
Ref. #	Ingredient	% Weight	Amount		Amount
NDB No. 11549	Tomato products, canned, sauce	42.009	210.043 g		202.828 mL
NDB No. 11887	Tomato products, canned, paste, with salt added	31.506	157.532 g		569.002 mL
NDB No. 11294	Onions, sweet, raw	7.409	37.045 g		45.213 mL
NDB No. 19334	Sugars, brown	5.098	25.489 g		27.413 mL
NDB No. 2048	Vinegar	5.561	27.807 g		27.413 mL
NDB No. 4053	Oil, olive, salad or cooking	5.001	25.005 g		27.413 mL
NDB No. 11215	Garlic, crushed	3.334	16.670 g		29.001 mL
NDB No. 2031	Spices, cayenne pepper	0.082	0.409 g		1.142 mL
	TOTAL		500.000		884.212

Nutrition Facts

1 serving per container
Serving size 2 tbsp (30mL)

Amount per serving

Calories **35**

% Daily Value*

Total Fat 2g	**3%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 160mg	**7%**
Total Carbohydrate 5g	**2%**
Dietary Fiber < 1g	**3%**
Total Sugars 4g	
Includes 2g Added Sugars	**4%**
Protein < 1g	

Vit. D 0mcg 0%	●	Calcium 0mg 0%
Iron 0.6mg 4%	●	Potas. 170mg 4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
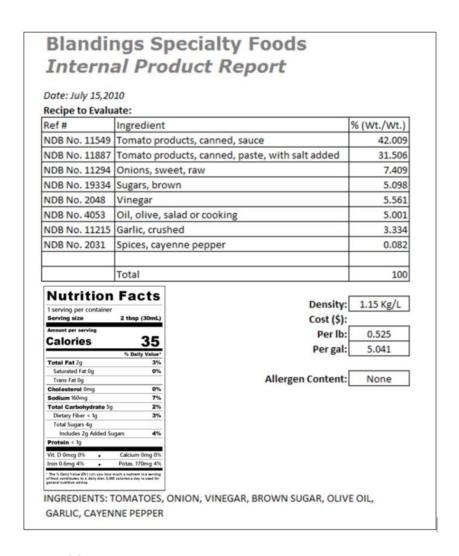
INGREDIENTS: TOMATO, ONION, VINEGAR, BROWN SUGAR, OLIVE OIL, GARLIC, CAYENNE PEPPER.

Tom creates a Nutrition Facts and ingredient list for the BBQ sauce using the TechWizard™ labeling feature. He saves this version of his formula to a TechWizard™ formula file. He can retrieve it later and make further improvements as needed.

Transfer Information

To finish all his tasks, Tom transfers information from TechWizard™ to complete his company's standard new product report. Information can be output to many different programs.

Blandings Specialty Foods
Internal Product Report

Date: July 15, 2010

Recipe to Evaluate:

Ref #	Ingredient	% (Wt./Wt.)
NDB No. 11549	Tomato products, canned, sauce	42.009
NDB No. 11887	Tomato products, canned, paste, with salt added	31.506
NDB No. 11294	Onions, sweet, raw	7.409
NDB No. 19334	Sugars, brown	5.098
NDB No. 2048	Vinegar	5.561
NDB No. 4053	Oil, olive, salad or cooking	5.001
NDB No. 11215	Garlic, crushed	3.334
NDB No. 2031	Spices, cayenne pepper	0.082
	Total	100

Nutrition Facts

1 serving per container

Serving size 2 tbsp (30mL)

Amount per serving

Calories 35

% Daily Value*

Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 5g	2%
Dietary Fiber < 1g	3%
Total Sugars 4g	
Includes 2g Added Sugars	4%
Protein < 1g	

Vit. D 0mcg 0% ● Calcium 0mg 0%
Iron 0.6mg 4% ● Potas. 170mg 4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Density:	1.15 Kg/L
Cost ($):	
Per lb:	0.525
Per gal:	5.041
Allergen Content:	None

INGREDIENTS: TOMATOES, ONION, VINEGAR, BROWN SUGAR, OLIVE OIL, GARLIC, CAYENNE PEPPER

Export information to Excel, cut and paste from the screen or use a customized report.

Versatility

TechWizard™ is a very versatile tool. If Tom thinks the formula should be sweeter or spicier, he will simply tell TechWizard™ what he wants. TechWizard™ will reformulate the recipe to meet his requirements.

Tom may need to reduce the cost of the recipe. TechWizard™ can choose from a selection of candidate ingredients to develop a less expensive recipe that meets all his requirements.

Contact us today to find out what TechWizard™ can do for you.