

# CAN YOU AFFORD NOT TO OPTIMIZE?



- WHY SPEND EXTRA TIME DEVELOPING NEW PRODUCTS IF YOU DON'T HAVE TO?
- WHY PAY EXTRA TO MAKE YOUR PRODUCTS?
- WHY INDEED! LET US SHOW YOU HOW TO OPTIMIZE TODAY.
- LEARN MORE AT [WWW.OWLSOFTWARE.COM](http://WWW.OWLSOFTWARE.COM).

**OWL SOFTWARE** offers affordable software programs for product development, nutrition labeling, nutrition analysis, least cost food formulation, food manufacture, and product batching.

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## INTRODUCTION

### Who are we?



Owl Software is a group of food scientists and programmers developing software programs to assist in the development and manufacture of food products. Owl Software offers web-based and onsite training for its software products. We also provide custom software solutions.

### OWL SOFTWARE HAS TWO MAIN SOFTWARE PROGRAMS:

**TechWizard<sup>TM</sup>** is research and development software that offers product development, nutrition labeling, food formulation (least cost), and simple batching in one affordable package.

**ProductionWizard<sup>TM</sup>** brings the power of TechWizard<sup>TM</sup> to the plant floor. It simplifies day-to-day batching and keeps formulas on track.

Contact us today for a free software demonstration.



## SOFTWARE DOWNLOAD INSTRUCTIONS

### **Tech**Wizard<sup>TM</sup>

R & D Software for Product Development, Nutrition Labeling & Least Cost Formulation

#### To Download TechWizard™:

1. Go to the following link [http://www.owlsoft.com/eval\\_dnld.htm](http://www.owlsoft.com/eval_dnld.htm)
2. Fill out the form.
3. Click the **Next** button at the bottom of the window.

### **Production**Wizard<sup>TM</sup>

Process Control and Day-to-Day Product Batching Software

#### To Download Production Wizard™:

1. Go to the following link [http://www.owlsoft.com/eval\\_dnld\\_pwz.htm](http://www.owlsoft.com/eval_dnld_pwz.htm)
2. Fill out the form.
3. Click the **Next** button at the bottom of the window.

# PRICE LIST

## TechWizard™ Purchase License\*

### Single-Computer License

TechWizard™ Version 4	\$2250
Upgrade from Version 3 to Version 4	\$500

### 5-Workstation (seat) Network Site License

TechWizard™ Version 4	\$5200
Upgrade from Version 3 to Version 4	\$1000

### Additional Workstations (seats) for Network Site License

TechWizard™ Version 4 each	\$950
Upgrade from Version 3 to Version 4	\$200

\*There is an annual maintenance fee starting one year from purchase based on 10% of the current price.

## TechWizard™ Subscription License

### Single-Computer License

Subscription Period	TechWizard™ License Fee
6 months	\$750
1 year	\$1400

### 5-Workstation Network Site License

Subscription Period	TechWizard™ License Fee
6 months	\$1750
1 year	\$3400

Receive credit toward purchase for the first year of license fees.

## Production Wizard™ Purchase License\*

### Up to 5-Workstation (seat) Network Site License

Production Wizard™	\$14500
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### Additional workstations (seats) for Network Site License

Production Wizard™ each	\$1450
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\*There is an annual maintenance fee starting one year from purchase based on 10% of the current price.

## Training

Tele-training (over the telephone training)	\$125/hr
Onsite Training (cost per day for instructor only, not including travel expenses)	\$1250

## Software Modifications

Custom changes to any of our software programs	\$125/hr
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Prices are subject to change without notice and do not include shipping, handling, and Missouri sales tax where applicable. All prices are in United States currency. April 2008



# TechWizard<sup>TM</sup>

## KEY FEATURES

TechWizard<sup>TM</sup> is a formulation Swiss army knife. It provides key product development, labeling, and formula features in an intuitive, easy to use software program.

- **Nutrition Labeling**

**IMPROVED in Version 4!** TechWizard<sup>TM</sup> makes it easy to prepare a spec sheet, nutrition datasheet, ingredient statement, allergen statement or nutrition facts panel for any food product. Formulas can be adjusted for moisture and/or fat content. TechWizard<sup>TM</sup> can also create "Milk Based" labels for processed cheese. Information can be printed, saved as a PDF document, or as an Excel file. Create a high quality graphics file for your Nutrition Facts in a variety of formats. These features have been improved in TechWizard<sup>TM</sup> Version 4.

- **Ingredient Specification Sheet**

**NEW In Version 4!** Ingredient specification sheets are a snap with TechWizard<sup>TM</sup>. This specification sheet can be created for either a formula or an ingredient and it can include information on any property including Kosher status, organic status and allergen content. Put your company's logo at the top of report and print or save as a PDF document or an Excel file. Our new report was featured in a recent article in *Food Technology* on nutrition labeling. This feature is making its debut in TechWizard<sup>TM</sup> Version 4.

- **Least Cost Formulation & Formula Cost Analysis**

**TechWizard<sup>TM</sup> is the perfect formulation tool especially for dairy products, cultured products, frozen desserts and processed cheese.** It can quickly provide cost analysis for any amount of product. With TechWizard<sup>TM</sup> you can prepare least-cost formulations while setting limits on a variety of properties such as fat, milk fat, total solids, milk solids not fat, protein, stabilizer solids, emulsifier solids, etc. A variety of ratio properties such as the ratio of fat to dry matter can be included in the formula requirements.

- **Reverse Engineering**

Need to duplicate an existing product or determine if someone is infringing on a patent. TechWizard<sup>TM</sup> has the capability to use product analyses results or a product's nutrition label and the ingredient list to develop an equivalent formulation.

- **Ingredient Request Wizard<sup>TM</sup>**

**NEW in Version 4!** When you are developing a new product, preparing a nutrition label, or an allergen statement you need the latest ingredient information from your suppliers. This is a simple task with Owl Software's new **Ingredient Request Wizard<sup>TM</sup>**. **This new feature allows you to update ingredient composition, Kosher status, organic status and allergen content with the click of a button.** This feature is making its debut in TechWizard<sup>TM</sup> Version 4.

- **Ingredient Database**

Ingredient information is easily entered and edited in the ingredient file. The entire USDA Food Composition database is also provided. The Ingredient Request Wizard<sup>TM</sup> makes importing supplier's information a snap. The new master ingredient file feature makes it easy to update and maintain multiple ingredient files.

- **Dairy & Frozen Dessert Features**

TechWizard<sup>TM</sup> can formulate for any composition requirement, formulate for ice content, and determine the overrun necessary to maintain a particular container weight.



# TechWizard™

## NUTRITION LABELING & SPECIFICATION SHEETS

TechWizard™ makes it easy to prepare a spec sheet, nutrition datasheet, nutrition facts label, allergen statement, and ingredient declaration for any food product. Formulas can be adjusted for moisture and/or fat content. TechWizard™ can also create "Milk Based" labels for processed cheese. Information can be printed, saved as PDF document, or as an Excel file. Create a high quality graphics file for your Nutrition Facts in a variety of formats. A new moisture loss calculator has been added to the nutrition labeling section to make it easier to create a nutrition facts after accounting for moisture loss or gain.

### NEW SPECIFICATION SHEET REPORT

TechWizard™ Version 4 has a new feature for creating specification sheets. This specification sheet can be created for either a formula or an ingredient and it can include as part of the report information functional information (for example sweetness), nutrient content, Kosher status, organic status, and allergen content. You have control over what appears in the spec sheet report. You can also include your company's logo on the report and print or save as a PDF document or an Excel file. Our new report was featured in a recent article in *Food Technology* on nutrition labeling (see example below).

### TECHWIZARD™ NUTRITION FACTS AND SPECIFICATION SHEET EXAMPLES.

Nutrition Facts	
Serving Size 1/2 cup (70 g)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b> 150	Calories from Fat 80
% Daily Value*	
<b>Total Fat</b> 8g	<b>12%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 50mg	<b>2%</b>
<b>Total Carbohydrate</b> 16g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 15g	
<b>Protein</b> 3g	
Vitamin A 6%	Vitamin C 0%
Calcium 10%	Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: CREAM, MILK, SUGAR, CORN SYRUP, EGGS, GUAR GUM, MONO- AND DIGLYCERIDES, VANILLA EXTRACT.

**Contains Milk and Eggs**

Owl Software		503 E. Nifong Blvd, #210 Columbia, MO 65201-3717 USA Tel. 888-621-9063 573-442-4126 Fax. 815-301-9103		www.owlsoft.com E-mail: sales@owlsoft.com	
Ingredient: Ice Cream Mix		Date: 13-Oct-2009		page: 1	
Ingredient ID: TWz FD001					
Serving Size: 100 g					
	Amount Per Serving		Amount Per Serving		Amount Per Serving
Price	0.650 price/lb				
Total Solids	40.575 %				
Calories	217.033 cal				
Fat Calories	110.162 cal				
Total Fat	12.097 g				
Saturated Fat	7.641 g				
Trans Fatty Acids (TFA)	0.444 g				
Cholesterol	46.247 mg				
Sodium	73.612 mg				
Total Carbohydrates	23.165 g				
Dietary Fiber	0.231 g				
Sugars	21.177 g				
Protein	4.166 g				
Vitamin A	473.182 IU				
Vitamin C (Ascorbic Acid)	1.053 mg				
Calcium	145.467 mg				
Iron	0.055 mg				
Alcohol	0.010 g				
Organic	Yes				
Kosher	Yes				
Contains Milk	Yes				
Contains Egg	Yes				
Contains Fish	No				
Contains Shellfish	No				
Contains Tree Nuts (US)	No				
Contains Wheat	No				
Contains Peanuts	No				
Contains Soy	Yes				
Density	9.345 lb/gal				
Ingredients: CREAM, MILK, SKIM MILK, WATER, SUGAR, CORN SYRUP, STABILIZER, MONO- AND DIGLYCERIDES, VANILLA EXTRACT					
Country of Origin: USA (ACME ICE CREAM CO.)					



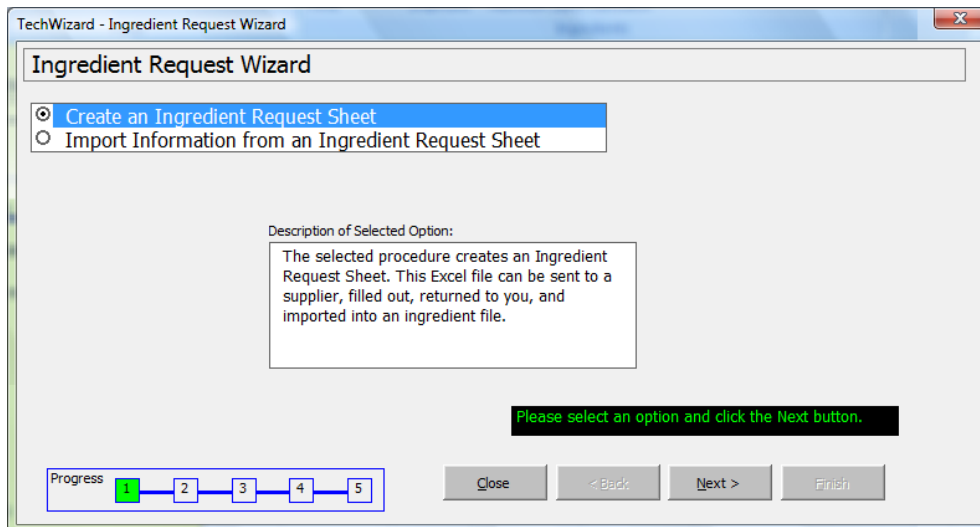
3750	17.5000	37.50
7500	40.6250	75.00
11250	57.7500	112.50
15000	29.5000	29.50
18750	78.2500	78.25
22500	77.2500	77.25
26250	24.5000	24.50

# TechWizard™

## INGREDIENT REQUEST WIZARD™ PUSH BUTTON SPEC SHEET RETRIEVAL

When you are developing a new product, preparing a nutrition label, or an allergen statement you need the latest ingredient information from your suppliers. This is a simple task with Owl Software's new **Ingredient Request Wizard™**. **This new feature allows you to update ingredient composition, Kosher status, organic status and allergen content with the click of a button.** This new feature is making its debut in TechWizard™ Version 4.

Ingredient suppliers are constantly refining their products, reformulating to reduce cost, and making recipe changes to remove allergens. Food manufactures need an easy way to retrieve and utilize this information. The Ingredient Request Wizard™ takes the guesswork and uncertainty out of specification sheets. This new feature makes it very clear what information you require.



This figure shows the Ingredient Request Wizard™. It is very easy to use. Either select create or import an ingredient request sheet and click the **Next** button.

Why struggle through numerous specifications sheets and numerous telephone calls to request information when you can simply push a button.



# PROCESSED CHEESE EXAMPLE



TechWizard™ is an excellent tool for processed cheese formulation. From least-cost formulation to finished product batching and labeling, TechWizard™ can do it all!

In the example shown, TechWizard™ optimizes a processed cheese formula to meet a variety of compositional requirements while minimizing cost.

The figure on the right displays the formula ingredients and acceptable usage levels.

Ref #	Ingredient	% (Wt./Wt.)	Min	Max
Twz 898115	Cheese (Fiber barrels)	56.153	0.000	100.000
Twz 0057	Lactic Acid	0.150	0.150	0.150
Twz 0106	Salt	0.533	0.000	100.000
Twz 50100	Sodium Citrate	2.745	0.000	100.000
Twz 50104	Sorbic Acid	0.202	0.000	100.000
Twz 50109	Whey protein conc, 34%	2.966	0.000	11.000
Twz 50108	Whey (lactose reduced)	8.000	0.000	8.000
TWZ 50299	Color (carotenal)	0.060	0.060	0.060
Twz 00953	Milkfat, Conc. Anhydrous	0.000	0.000	100.000
Twz 00951	Milkfat, Conc. Anhydrous w/Salt	6.092	0.000	100.000
Twz 0140	Water	14.000	0.000	14.000
Twz 0140	Water (steam)	7.000	0.000	7.000
Twz 0160	Sodium Phosphate, Dibasic	2.099	0.000	100.000
Total		100.000		

Property	Composition	Units to Use	Diag	Min	Max
Salt	2.000	%	Min	2.000	2.200
Sorbic Acid	0.200	%	Min	0.200	0.200
Cheese (as is)	56.153	%		0.000	100.000
Cheese Solids	36.499	%		36.000	36.500
Emulsifier	2.410	g/100g	Max	2.400	2.410
Lactose	5.563	%		0.000	100.000
Added Fat	6.000	%	Max	4.500	6.000
Total Fat	24.706	g/100g		0.000	100.000
Total Solids	58.132	%		0.000	100.000
Water	41.868	%		0.000	100.000
Orthophosphate Sol	1.675	%		0.000	100.000
Intact Casein	11.231	%		0.000	100.000
FDM	42.500	%	Min	42.500	43.000
Lactose/Water	13.287	%		10.000	15.000
Ortho/Water	4.000	%	Min	4.000	4.000

## LEAST COST FORMULATION

The figure on the left shows the desired final composition including ratio properties typically used with processed cheese formulas. TechWizard™ will determine the best overall formula to meet this composition while minimizing price.

## PRODUCT BATCHING & COST ANALYSIS

Once a desired formula is obtained the batching section is used to prepare lab test quantities, to consider requirements for full-scale production, or to consider costs – just to name a few possibilities.

Batch Size:		70000.00	lb			
Price Per Batch Size	lb	gal	Amount	Production Unit		
59746.819	39307.118		61.417	Block		
52.500	105.000		2.100	bag (50 lb)		
372.787	372.787	36.726	7.457	bag (50 lb)		
672.494	1921.412		38.435	bag (50 lb)		
169.697	141.414		2.829	bag (50 lb)		
1453.252	2076.074		41.529	bag (50 lb)		
2240.000	5600.000		112.019	bag (50 lb)		
504.000	42.000		4.200	Bag (10 lb)		
0.000	0.000	0.000	0.000	Block (25 lb)		
6396.900	4264.600	564.535	170.584	Block (25 lb)		
9.800	9800.000	1174.299	1174.299	gal		
4.900	4900.000	587.149	587.149	gal		
1469.595	1469.595		29.397	bag (50 lb)		
<b>Total: 73092.744</b>	<b>70000.000</b>					

## PROCESSED CHEESE FEATURES CONTINUED.

## NUTRITION LABELING

Once a satisfactory formula is developed, the user can create a Nutrition Facts using a variety of formats such as the one shown here.

An allergen statement can easily be created based on evaluating the component ingredients.



## Processed Cheese Nutrition Facts

# Nutrition Facts

 Serving Size 2 slices (25 g)  
 Servings Per Container 50

**Amount Per Serving**
**Calories 80** Calories from Fat 60
% Daily Value\*
**Total Fat 6g** **9%**

 Saturated Fat 6g **30%**

Trans Fat 0g

**Cholesterol 20mg** **7%**
**Sodium 480mg** **20%**
**Total Carbohydrate 2g** **1%**

 Dietary Fiber 0g **0%**

Sugars 2g

**Protein 4g**

 Vitamin A 8% • Vitamin C 0%

 Calcium 15% • Iron 0%
\*Percent Daily Values are based on a 2,000 calorie diet.


## TechWizard™ Can Create "Milk Based" Ingredient Statements

Many processed cheese manufacturers have adopted the method of creating an ingredient statement based on the amount of milk, culture and enzymes required to manufacture the cheese portion. This is often referred to as a "Milk Based" ingredient statement.

### REGULAR INGREDIENT STATEMENT:

INGREDIENTS: CHEDDAR CHEESE, WATER, DELACTOSED WHEY, ANHYDROUS MILK FAT, WHEY PROTEIN, SODIUM CITRATE, SODIUM PHOSPHATE, SALT, SORBIC ACID, LACTIC ACID, ARTIFICIAL COLOR.

### "MILK BASED" INGREDIENT STATEMENT:

INGREDIENTS: CULTURED MILK, CREAM, DELACTOSED WHEY, SALT, SODIUM CITRATE, SODIUM PHOSPHATE, SORBIC ACID, LACTIC ACID, ENZYMES, ARTIFICIAL COLOR.

On the left are a regular ingredient statement and a "milk based" ingredient statement for our processed cheese formula. Both were created in TechWizard™.



# FROZEN DESSERT EXAMPLE



TechWizard™ is an excellent tool for frozen dessert formulation. **From least-cost formulation and ice content evaluation to finished product batching and labeling, TechWizard™ can do it all!**

What is the largest ingredient in frozen desserts? Ice! Frozen desserts derive much of their appearance, texture, and shelf-life from ice. TechWizard™ makes it a simple task to determine ice content and to re-formulate a product to achieve a desired ice content.

In the example shown, TechWizard™ optimizes an Ice Cream formula to meet a variety of compositional requirements while minimizing cost.

The figure on the right displays the formula ingredients and acceptable usage levels.

Ref #	Ingredient	% (Wt./Wt.)	Min	Max
Twz 0078	Cream	27.463	0.000	100.000
Twz 0077	Milk	26.118	0.000	100.000
Twz 0083	Condensed Skim	21.189	0.000	100.000
Twz 0132	Liquid Sugar	20.833	0.000	100.000
Twz 0023	Corn Syrup	3.750	0.000	100.000
Twz 0109	Stabilizer	0.372	0.000	100.000
Twz 0042	Emulsifier	0.150	0.000	100.000
Twz 0053	Vanilla	0.125	0.125	0.125
	Total	100.000		

Property	Composition	Units	Diag	Min	Max
Total Fat	12.097	%		0.00	100.00
Milkfat	12.000	%	Min	12.00	12.00
MSNF	11.000	%	Min	11.00	11.00
Total Solids	40.575	%		40.00	41.00
Sucrose Solids	14.000	%	Min	14.00	14.00
Corn Syrup Solids	3.000	%	Min	3.00	3.00
Stabilizer Solids	0.350	%	Min	0.35	0.35
Emulsifier Solids	0.150	%	Min	0.15	0.15
Rel. Sweetness	16.470	%		16.40	16.50
Sucrose Equiv	22.934	%		22.80	23.00

## LEAST COST FORMULATION

The figure on the left shows the desired final composition. TechWizard™ will determine the best overall formula to meet this composition while minimizing price.

## PRODUCT BATCHING & COST ANALYSIS

Once a desired formula is obtained the batching section is used to prepare lab test quantities, to consider requirements for full-scale production, or to consider costs – just to name a few possibilities.

The figure on the right shows the price along with the amounts necessary to make 100 gal of finished ice cream with 70% overrun.

Batch Size:	100.00	gal	70	% Overrun
Price Per Batch Size	lb	gal	Amount	Production Unit
111.247	148.329	17.702	17.702	gal
32.445	141.063	16.354	16.354	gal
48.067	114.445	11.970	11.970	gal
22.505	112.523	10.157	10.157	gal
3.646	20.254	1.745	1.745	gal
2.514	2.011		0.201	bag (10 lb)
1.418	0.810	0.101	0.202	1/2 gal
10.456	0.675	0.092	11.770	fl oz
<b>Total:</b>	<b>232.296</b>	<b>540.110</b>		

## NUTRITION LABELING

Once a satisfactory formula is developed, the user can create a Nutrition Facts using a variety of formats.

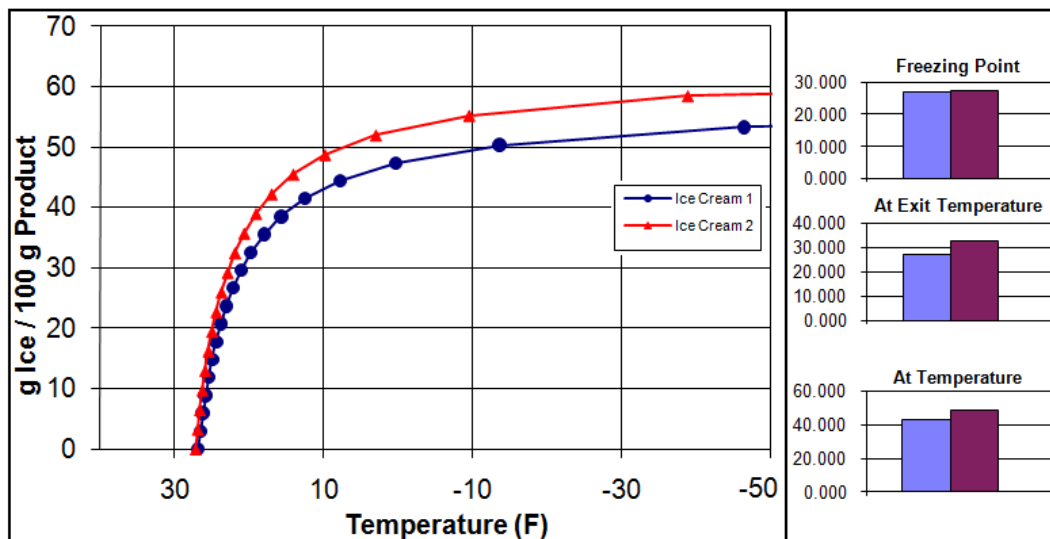
The Nutrition Facts shown here was created for our Ice Cream formula using TechWizard™.

An allergen statement can easily be created based on evaluating the component ingredients.

<b>Nutrition Facts</b>	
Serving Size 1/2 cup (70 g)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b> 150	Calories from Fat 80
% Daily Value*	
<b>Total Fat</b> 8g	12%
<b>Saturated Fat</b> 5g	25%
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 30mg	10%
<b>Sodium</b> 50mg	2%
<b>Total Carbohydrate</b> 16g	5%
<b>Dietary Fiber</b> 0g	0%
<b>Sugars</b> 15g	
<b>Protein</b> 3g	
Vitamin A 6%	Vitamin C 0%
Calcium 10%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet.	



TechWizard™ makes it a simple task to determine ice content and to re-formulate a product to achieve a desired ice content. The figure below compares the ice content and freezing point depression for two ice cream mixes.





# CULTURED PRODUCT EXAMPLE



TechWizard™ is an excellent tool for cultured product formulation. **From least-cost formulation to finished product batching and labeling, TechWizard™ can do it all!**

## LEAST COST FORMULATION

In this example, TechWizard™ optimizes a yogurt formula to meet a variety of compositional requirements while minimizing cost.

The figure on the top right displays the formula ingredients and acceptable usage levels.

The figure below it shows the desired final composition. TechWizard™ will determine the best overall formula to meet this composition while minimizing price.

## PRODUCT BATCHING & COST ANALYSIS

Once a desired formula is obtained the batching section is used to prepare lab test quantities, to consider requirements for full-scale production, or to consider costs – just to name a few possibilities.

## NUTRITION LABELING

Once a satisfactory formula is developed, the user can create a Nutrition Facts using a variety of formats and an ingredient statement. The following is for a strawberry yogurt using the white mix formulated above.

Ref #	Ingredient	% (Wt./Wt.)	Min	Max
Twz 0077	Milk	38.201	0.000	100.000
Twz 0083	Condensed Skim	12.888	0.000	100.000
Twz 0086	Skim Milk	35.704	0.000	100.000
Twz 0096	Modified Starch	0.800	0.800	0.800
Twz 1923	Gelatin	0.500	0.500	0.500
Twz 0132	Liquid Sugar	11.905	0.000	100.000
Twz 0003	Culture, Yogurt	0.002	0.002	0.002
	Total	100.000		

Property	Composition	Units	Diag	Min	Max
MSNF	11.000	%	Min	11.00	11.00
Total Fat	1.500	%	Min	1.50	1.50
Sucrose	8.000	%	Min	8.00	8.00
Total Solids	21.661	%		0.00	100.00
Rel. Sweetness	8.949	%		0.00	100.00

Batch Size:		100.00	gal		
Price Per Batch Size	lb	gal	Amount	Production Unit	
79.043	343.665	39.842	39.842	gal	
48.659	115.944	12.003	12.003	gal	
70.664	321.202	37.130	37.130	gal	
8.493	7.197		7.197	lb	
4.498	4.498	1.140	2040.308	g	
21.420	107.098	9.667	9.667	gal	
36.000	0.018	0.002	8.161	g	
Total: 268.778	899.622				

Nutrition Facts	
Serving Size 8 oz (227 g)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b> 250	Calories from Fat 25
% Daily Value*	
<b>Total Fat</b> 3g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
<b>Cholesterol</b> 15mg	5%
<b>Sodium</b> 125mg	5%
<b>Total Carbohydrate</b> 47g	16%
Dietary Fiber 0g	0%
Sugars 44g	
<b>Protein</b> 9g	
Vitamin A 2%	• Vitamin C 8%
Calcium 30%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet.	

INGREDIENTS: MILK, SKIM MILK, SUGAR, STRAWBERRIES, HIGH FRUCTOSE CORN SYRUP, MODIFIED STARCH, GELATIN, STRAWBERRY FLAVOR, CITRIC ACID, ACTIVE CULTURE, POTASSIUM SORBATE, NATURAL FLAVOR.



# Production Wizard™

## KEY FEATURES

Production Wizard™ brings the power of Production Wizard™ to the plant floor and simplifies day-to-day batching. Production Wizard™ will consider the various ingredient combinations to meet product requirements while minimizing cost. Production Wizard™ is a very powerful tool for formulation, reformulation, as well as, using up salvage and rework.

### Quick Return on Your Investment

Production Wizard™ will start saving you money immediately. Production Wizard™ provides for fast and efficient batch creation, reduces product loss, and provides for more efficient use of your staff's time. Since Production Wizard™ is compatible with Owl Software's TechWizard™, the same information that is used for batching can be used for creating nutrition facts and ingredient listings using TechWizard™. This means ingredient and formula information need only be entered once.

### Easy to Follow User Interface

Production Wizard™ simplifies the batching process. A unique user interface breaks the process down into a series of easy to follow steps. The operator answers specific questions about such things as how much product to make then continues to the next section. The entire process is completely controlled based on how the formula is configured. A variety of configurations are available to handle a multitude of possible situations.

### Least Cost Formulation

Production Wizard™ can evaluate all ingredients in a food product and quickly come up with a recipe that reduces cost and meets desired specifications in a matter of seconds.

### Reduce Product Losses

Production Wizard™ makes reformulation easy. A product or mix can be quickly re-standardized or reworked into a new formulation using Production Wizard™. The operator answers a few simple questions and Production Wizard™ does the rest. Ingredient use can be limited to control allergenicity.

### Advanced Batching

Production Wizard™ makes it easy to prepare a concise print out of the formulation that lists the amount of each ingredient plus any corresponding information and instructions.

### Fast & Flexible Update of Ingredient Composition

Any type of ingredient content update calculation can be used. Certain raw ingredients such as milk vary in composition from one delivery to the next. Production Wizard™ makes ingredient updates simple. This feature is a real time-saver and reduces the chance of making errors.

### Multiple User Accounts

The administrator can limit access to Production Wizard™ files and set up as many user accounts as needed. Users can log onto Production Wizard™ and have separate options, formula files, and ingredient files.



# Production Wizard™

## HOW IT WORKS

Production Wizard™ keeps your formulas on track. This is done using 3 simple procedures that control daily plant operations. These procedures match what is going on in the plant – filling tanks with raw ingredients, measuring the composition of tank ingredients, and making product.

- Tank Status Editor – tells Production Wizard™ what and how much is in the tanks. Production Wizard™ tracks only tanks containing ingredients.
- Ingredient Composition Update Tool – tells Production Wizard™ the composition of what is in the tanks.
- Batch Creation Tool - Production Wizard™ uses this to batch product.

The figure below describes Production Wizard™ in more detail.

