



# PRODUCT EXAMPLE

## PIZZA



Carla is converting an old family recipe to develop a frozen pizza product. She wants to enter the recipe for the pizza sauce and crust then produce a nutrition facts panel for the pizza (sauce and crust combined) with a partially baked crust.

Carla will first work with the crust. She enters the recipe for the dough into TechWizard™. The following shows the TechWizard™ screen after she completes this task.

TechWizard™ - Formula Development												
Formula Name & ID												
Pizza Dough												
T4576												
Formula Status		<input checked="" type="checkbox"/> Always Show Ingredients										
FORMULATION MEETS ALL CONSTRAINTS.												
Formulate		Batch		Clear Formula		Edit Price						
Add Ingredients		Add Properties										
		Show Price Per										
		<input checked="" type="checkbox"/> Pound										
		<input checked="" type="checkbox"/> Klogram										
Sort	Remove All	Delete	Clear	Price per Lb.	Formula Price Per Lb.	Price Per Kg	Formula Price Per Kg	Remove All	Delete	Property #	Composition	Units to Use
Ref #	Ingredient #	5	% (Wt./Wt.)							2		
NDB No. 20581	Wheat flour, white, all-purpose,		55.027	1.000	0.550	2.205	1.213	Total Solids			55.375	%
Twz 0140	Water		38.043	0.001	0.000	0.002	0.001	Water			44.625	%
NDB No. 4053	Oil, olive, salad or cooking		5.435	2.250	0.122	4.960	0.270					
Twz 0106	Salt		1.196	0.609	0.007	1.343	0.016					
	Leavening agents, yeast, baker's, active dry		0.299	1.000	0.003	2.205	0.007					
NDB No. 18375												
	Total		100.000		0.683		1.506					

Using TechWizard™ she converts the formula into an ingredient. Then she decreases the moisture content of the dough to create a partially backed crust which has 92 % solids or 8% moisture. The feature that modifies the moisture content is shown below.

Property	Current Composition	Modified Composition	Units
Total Fat	5.988	9.949	g/100g 91
Total Solids	55.375	92.001	% 92
Vitamin A	0.003	0.005	IU/100g 94
Vitamin B12	0.000	0.000	mcg/100g 95
Vitamin B6 (Pyridoxine)	0.029	0.048	mg/100g 96
Vitamin C (Ascorbic Acid)	0.001	0.002	mg/100g 97
Vitamin D	0.000	0.000	IU/100g 98
Vitamin E	0.913	1.517	IU/100g 99
Water	44.625	8.000	% 10



She then works with the sauce entering the recipe into TechWizard™ and converting the sauce formula into an ingredient.

TechWizard™ creates an ingredient statement and nutrition facts panel based on Carla’s requirements.

Pizza	
66.666	PIZZA CRUST FORMULA
88.816	WHEAT FLOUR
8.772	OLIVE OIL
1.930	SALT
0.482	YEAST
16.667	PIZZA SAUCE FORMULA
39.635	TOMATOES
39.635	WATER
9.883	HONEY
4.373	PARMESAN CHEESE
2.796	SALT
2.330	ANCHOVIES
0.661	GARLIC
0.379	ONION POWDER
0.124	BLACK PEPPER
0.058	OREGANO
0.051	CAYENNE PEPPER
0.041	BASIL
0.033	MARJORAM
16.667	MOZZARELLA CHEESE

INGREDIENTS: WHEAT FLOUR, MOZZARELLA CHEESE, TOMATOES, WATER, OLIVE OIL, SALT, HONEY, PARMESAN CHEESE, ANCHOVIES, YEAST, GARLIC, ONION POWDER, BLACK PEPPER, OREGANO, CAYENNE PEPPER, BASIL, MARJORAM

Tabular nutrition facts with the footnote hidden.

Nutrition Facts	Amount Per Serving		Amount Per Serving	
		% Daily Value*		% Daily Value*
Serving Size 1 slice (79g)	Total Fat 8g	12%	Total Carbohydrate 39g	13%
Servings Per Container 1	Saturated Fat 2.5g	13%	Dietary Fiber 2g	8%
Calories 270	Trans Fat 0g		Sugars 2g	
Calories from Fat 70	Cholesterol 10mg	3%	Protein 8g	
	Sodium 670mg	28%		
	Vitamin A 4%	• Vitamin C 2%	• Calcium 8%	• Iron 15%

\*Percent Daily Values are based on a 2000 calorie diet.