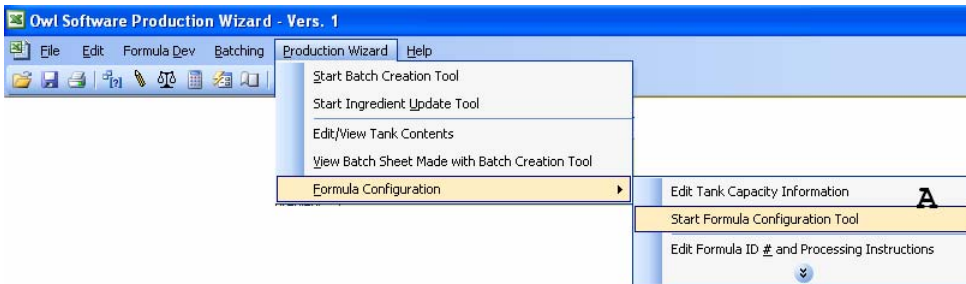


## Using the Formula Configuration Tool

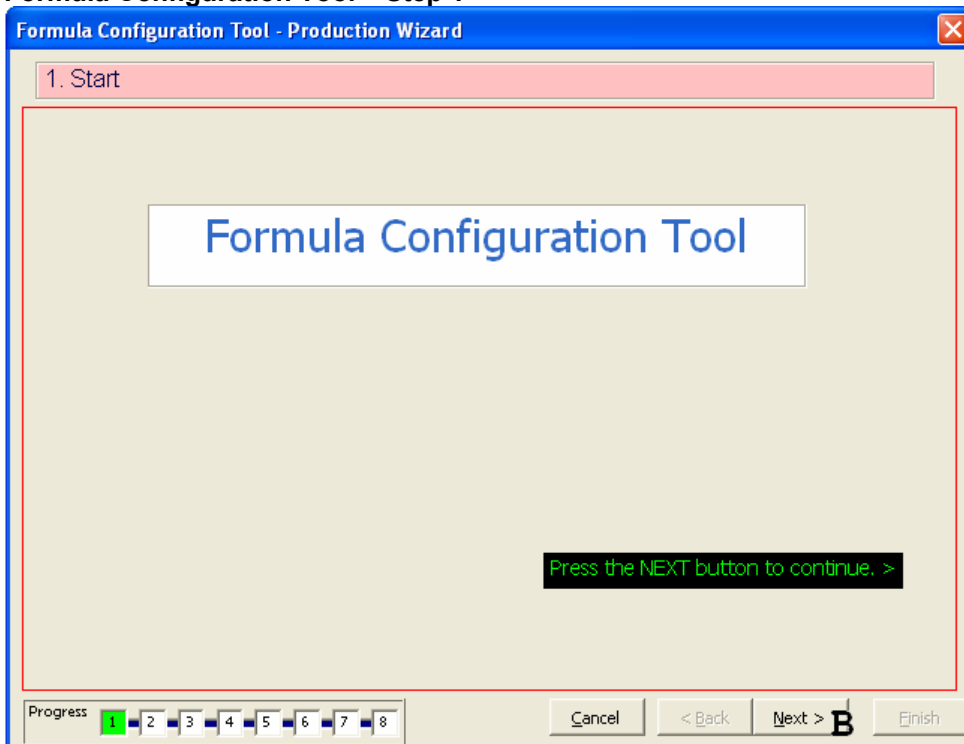
The Formula Configuration Tool is one of the main instruments for configuring formulas for use with the Batch Creation Tool.

1. Under the **Production Wizard** menu, select **Start Formula Configuration Tool** from the **Formula Configuration** menu (**A**).



2. The **Formula Configuration Tool** window appears. Press the **Next** button (**B**) to proceed.

### Formula Configuration Tool – Step 1



3. In step 2, either select the option **Edit Current Formula Loaded in Production Wizard** or **Select Formula from List to Edit**. Press the **Next** button to proceed.

## Formula Configuration Tool – Step 2

Formula: 12 % Fat Ice Cream Mix (CULT EXAMPLE)      Formula ID#: Demo Ice Cream

Search Formula List  
 Formula     ID #       

Edit Current Formula Loaded in Production Wizard  
 Select Formula from List to Edit

Formula Name	View Information	Formula ID#	Date
Batch Sheet Test		1234	Jun 10 2005 14:21
Test Formula		1234	Jun 10 2005 15:38
Testy Testy cream?F		1234	Jun 10 2005 14:37
12 % Fat Ice Cream Mix		Demo Ice Cream	Feb 20 2005 06:31
12 % Fat Ice Cream Mix (CULT EXAMPLE)		Demo Ice Cream	Jun 24 2005 09:53
12 % Fat Ice Cream Mix (CULT EXAMPLE) FIX IT		Demo Ice Cream	Jun 30 2005 09:30
12 % Fat Ice Cream Mix (CULT EXAMPLE) FIX IT test		Demo Ice Cream	Jul 05 2005 13:50
12 % Fat Ice Cream Mix (CULT EXAMPLE) flush		Demo Ice Cream	Jun 30 2005 04:35
12 % Fat Ice Cream Mix (CULT EXAMPLE) type 4 batch sheet		Demo Ice Cream	Jun 20 2005 16:12
12 % Fat Ice Cream Mix FIX IT		Demo Ice Cream	Jul 08 2005 11:00

Look In: C:\Work\ProdWiz Main Proto\PrdWizV1\FrmlaFile\CFG\_ArchiveTW2.xls

Select a formula to configure and press the NEXT button to continue. >

Progress: 1 2 3 4 5 6 7 8               >   

4. In step 3, modify the formula name, formula ID and processing notes (appears on batch sheet) as needed.

## Formula Configuration Tool – Step 3

Formula: 12 % Fat Ice Cream Mix (CULT EXAMPLE)      Formula ID#: Demo Ice Cream

Formula Name:        

Formula ID:        

Processing Notes:        

1. Add the sugar and stabilizer and mix well.  
 2. Transfer to the blend tank.  
 3. Add condensed skim.  
 4. Add any remaining milk and/or cream to the blend tank directly.  
 5. Agitate for 10 minutes before retrieving a sample.  
 6. After lab OK, pasteurize at 182 degrees F with 1,500 psi of Homo Pressure.  
 7. Run the finished product into a refrigerated, sanitized tank.  
 8. Sample for final analysis.  
 9. Keep refrigerated until packaged

Make any necessary changes and press the NEXT button when finished. >

Progress: 1 2 3 4 5 6 7 8               >   

Press the **View Formula Notes** button to edit the instructions that will appear in the select ingredients portion of the Batch Creation Tool. Press the **Next** button to proceed.

5. In step 4, set configuration formulas as needed. Please refer to the table below for a further explanation of each feature. Press the **Next** button to proceed.

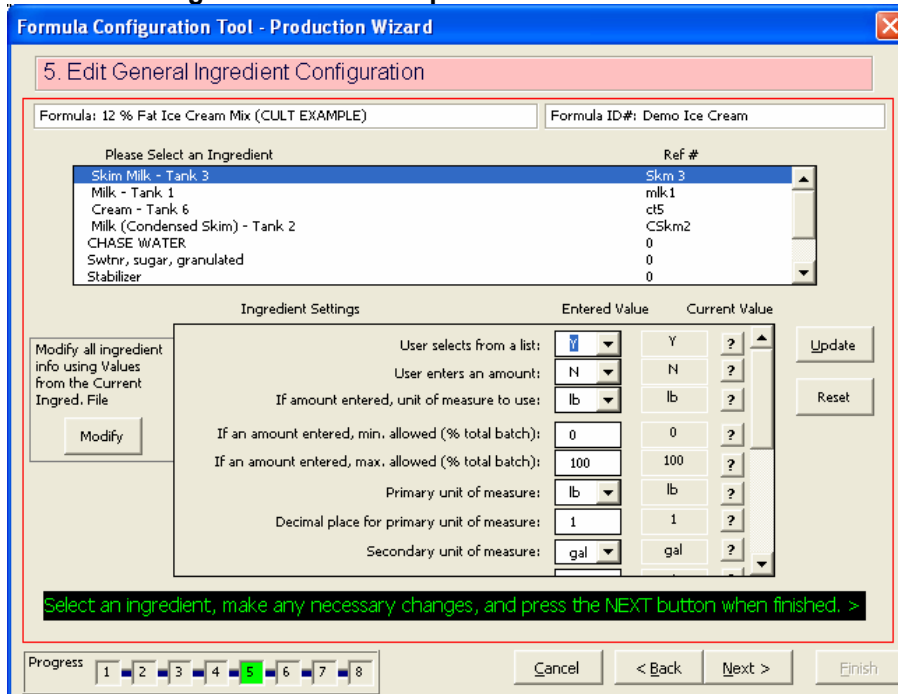
## Formula Configuration Tool – Step 4

### Step 4 Configuration Settings

Setting	Description
Number of Batch Sheet Copies to Print	
Reformulate Formula	This feature determines whether or not the recipe is reformulated. Select N (No) if the percent of each ingredient in the formula is always the same. Select Y (Yes) if you are formulating for a final composition using ingredients that vary in composition.
Default Batch Size	This feature sets a default batch size and the units for this amount. The Batch Size Based On option determines if the batch size is calculated based on the total amount or on the rework property. This feature is also useful when you wish to calculate batch size to use up a particular ingredient.
Ingredient Update Expires After	This sets the time before an ingredient update expires if any of the formula ingredients are configured to be updated using the Ingredient Composition Update Tool. <u>Any tank expirations set in the Tank Capacity editor override these settings.</u>
Ingredient Expiration Event	If an ingredient expires, this feature determines if the user is warned but allowed to continue or if the user is warned and NOT allowed to continue.
Batch Sheet Type	This feature determines the batch sheet format. Type 1 and 3 require the properties - Total Fat and Total Solids. Type 2 requires the properties - MSNF, Total Solids, and Milkfat. Type 4 and 5 require the properties - Total Solids, Total Fat, MSNF, and Milkfat.
Batch Sheet Features	Vary depending on the batch sheet type.
Edit Formula Density	Used to modify or view formula density.
Default Flush/Chase Water Amount	This feature allows the user to set a default amount of flush water that would be used when the enter amount screen appears in the Batch Creation Tool

6. In step 5, the user sets configurations for a particular ingredient. Press the **Modify** button to update each ingredient with ingredient configurations set in the ingredient file. Please refer to the table below for a further explanation of each feature. Press the **Next** button to proceed.

### Formula Configuration Tool – Step 5



### Step 5 Configuration Settings

Setting	Description
User selects from a list	This feature allows the user to select the ingredient from a list of ingredients. Any ingredient not selected is excluded from the formula during batch creation.
User enters an amount	This feature allows the user to enter a specific amount for the ingredient.
If amount entered, unit of measure to use	This feature determines the units if a specific amount is entered for the ingredient.
If an amount entered, min. allowed (% total batch)	This feature determines the minimum amount allowed if a specific amount is entered for the ingredient.
If an amount entered, max. allowed (% total batch)	This feature determines the maximum amount allowed if a specific amount is entered for the ingredient.
Primary unit of measure	This feature sets the unit for the primary unit of measure for this ingredient.
Decimal place for primary unit of measure	This feature sets the number of decimal places to display for the primary unit of measure.
Secondary unit of measure	This feature sets the unit for the secondary unit of measure for this ingredient.
Round off for secondary unit of measure.	This feature sets the number of decimal places to round off to for the secondary unit of measure.
Is this ingredient a "Place Holder"?	This feature is modified in the ingredient file. It provides a means of setting an ingredient as a place holder in a formula, which is linked to the contents of various tanks.

7. In step 6, the user sets configurations for a particular ingredient. Please refer to the table below for a further explanation of each feature. Press the **Next** button to proceed.

### Formula Configuration Tool – Step 6

Formula: 12 % Fat Ice Cream Mix (CULT EXAMPLE)      Formula ID#: Demo Ice Cream

Please Select an Ingredient      Ref #

Skim Milk - Tank 3	Skm 3
Milk - Tank 1	mlk1
Cream - Tank 6	ct5
Milk (Condensed Skim) - Tank 2	CSkm2
CHASE WATER	0

Entered Value      Current Value

Method for entering ingredient composition using batch tool:      5      5      ?

List composition info for a property in the batch sheet:      Y      Y      ?

Edit Description for Batch Sheet  
 None       Enter Below

Total Solids      0      100      TS      ?

Property	Min	Max	Description for Batch Sheet	
Milkfat	5	0	100	[N]
Milk Solids	5	0	100	[N]
MSNF	5	0	100	[N]
Sucrose	5	0	100	[N]
Total Solids	5	0	100	TS
Total Fat	5	0	100	fat

Update      Reset

Make any necessary changes and press the NEXT button when finished. >

Progress: 1 2 3 4 5 6 7 8      Cancel      < Back      Next >      Finish

### Step 6 Configuration Settings

Setting	Description
Method for entering ingredient composition using batch tool.	This feature provides a means of updating ingredient composition using the Batch Creation Tool. 0 - Ingredient composition is not updated. 1 - Enter composition for each property and/or update with Rework Calculator. 2 - Enter values for milkfat and total solids, base the rest of the composition on the amount of milk solids non-fat. 3 - Enter values for milkfat, base the rest on the assumption that skim milk contains 9% solids. 4 - Enter values for total fat and base rest of composition on total solids and/or update with Rework Calculator. 5 - Assume composition is updated using Ingredient Composition Tool.
List composition info for a property in the batch sheet.	This feature allows the user to provide information on a particular property in the batch sheet ingredient description, for example, % fat could be added to the description for an ingredient (for example, milk 3.3% fat).
Edit description for batch sheet.	This section serves two purposes: First, you can enter the minimum and maximum amount allowed for a selected property. For instance, when recalculating the composition of cream using calc.option 2, you may want to set an allowable range for total solids and milkfat. Second, this is where you would determine which properties are to be included in the ingredient description and how those properties are to be identified. If we consider our cream example again, if we wish to include total solids (abbreviated TS) and milkfat (abbreviated fat), we would make the appropriate configurations in this section.

8. In Step 7, the user decides whether or not to save their changes. Press the **Next** button to complete the formula configuration update.

### Formula Configuration Tool – Step 7

7. Save Formula

Formula: 12 % Fat Ice Cream Mix (CULT EXAMPLE)      Formula ID#: Demo Ice Cream

Last Modified: Jun 24 2005 09:53

Do you wish to save the current formula?

Selecting YES will update the current file with any changes made to the selected formula.

Select Yes or No: Yes

Current Formula File:

C:\Work\ProdWiz Main Proto\PrdWizV1\FrmlaFile\CFG\_ArchiveTWZ.xls

Select Yes or No. Press the NEXT button when finished. >

Progress 1 2 3 4 5 6 7 8      Cancel      < Back      Next >      Finish