



## SPECIFICATIONS

# Create and manage specifications with ease

Automatically converts raw material and recipe data to finished product specifications, saving up to 50% in time and reducing error rates. Thanks to links with systems like the PS in food service, Reflex, Espera and Bartender, double data entry is a thing of the past.

# Easily create specifications and save up to 50% in operations

With the Specifications module, you can easily manage product specifications online. Raw material and recipe data is automatically converted to ready-to-use final product specifications. This saves a considerable amount of time and reduces the likelihood of errors in specification management.

## Automatic calculations

With the Specifications module, you can take advantage of a wide range of automatic calculations. Nutritional values and quantitative ingredient lists (including fluid loss and weight loss) for recipes and finished products are calculated automatically based on data inputs. Making changes to your raw materials or recipes? Your final product specifications will be instantly updated with the latest data in just a few clicks. An allergen overview is available for every product in the allergen matrix.

## Useful tools to help you work faster

In addition to automatic calculations, the software is also equipped with plenty of useful tools that speed up your workflow. For example, there are import options for ingredients, raw materials and recipes to transfer data to your online specification system in one go. You can use the memory functions to enter information about different final product specifications. There are also copy functions, so you can copy similar specifications with a single click and adapt them where necessary.

## Specifications in every language and house style

Finished product specifications can be found in any language and layout so you can provide your customers with the best possible service.

### Specifications module Benefits

- ✓ Automatic calculation for nutritional values, allergen information and ingredient lists
- ✓ Easy insight into the structure of products via track and trace
- ✓ Automatic calculation of fluid loss and weight loss
- ✓ Quick input for various specification data with the memory function
- ✓ Real-time allergen matrix
- ✓ Product developers have instant insight into percentages, nutritional values, and allergens
- ✓ Option to print internal specifications
- ✓ Specifications available in any language and layout
- ✓ Work faster with useful tools like copy, import and memory function

*“This module keeps us up to date and allows us to make real-time adjustments.”*

*Operatieel manager, Warung Catering Services B.V.*

*“Because of the export options to our ERP system and a direct link with PS in foodservice, we’ve eliminated unnecessary data entry.”*

*Operational manager, Zwiers Vleeswaren*

## Recipe control based on customer requirements

As a product developer, you always have insight into which label information is generated from your recipe. By printing an internal product specification, you can immediately see all the details of the product, such as the nutritional values and allergen information. That means that as a product developer, you can adjust the recipe directly based on customer requirements.

## Double entry is a thing of the past

Our application makes double data entry a thing of the past. It’s equipped with an API link, so we can create direct links with other systems, such as PS in foodservice, Espera and Reflex. After adjusting your end product specification, you can easily synchronise the data. With a customer-specific login, your customers can always access the latest specifications.

[Check out the demo](#) →