NUTRITICS

FOOD INDUSTRY EDITION

Deliver a winning customer experience

ANALYSE RECIPES

Generate detailed nutritional information for your products and recipes using best practice methods for maximum accuracy

ATTAIN COMPLIANCE

Create nutrition labels with a click, produce allergen reports and track ingredient specifications to meet and exceed the standards required by inspection officers

PROMOTE YOUR BRAND

Display nutrition and allergen information most effectively to promote your brand using digital and print solutions

REFORMULATE

Reformulate your recipes to improve nutritional profile, to engineer allergens out of a product, or to enable specific nutrition and health claims for marketing purposes

STREAMLINE PROCESSES

Track recipe costs, generate step-by-step recipe procedures, recipe menu cycles and digital menu boards to improve workflow efficiency and increase profits

Gold-Standard Recipe Calculation Software

Nutritics is a web software platform which provides a suite of tools to optimise your recipe development processes, assess recipes nutrition, costs and allergens, generate food labels, and comply with legislation.

RECIPE ANALYSIS

Plan new recipes and menus using our vast database of foods. Automatically calculate nutrition, calories and allergens in each dish or product

MENU CYCLE PLANNER

Organise your recipes into groups to plan menu cycles of any duration. Assess cost of full menu cycles and monitor waste, popularity and ROI on meal level. Manage and update supplier stock easily and it will feed through to all recipes, including live menu cycles

LABEL MAKER

Generate nutrition and allergen labels using our label maker. Integrate with existing label software or systems, or print directly from Nutritics label templates

COST ANALYSIS

Generate cost reports, calculate cost-per-serving and per-batch and set RRP based on required profit margin

DIGITAL MENUS & PATIENT MENU ORDERING

Publish your analysed foods to a TV or tablet for display. Include a barcode on your menu to gain access to nutritional information on a smartphone. Integrate your analysed recipes with patient menu ordering systems

SEAMLESS COLLABORATION

Manage ingredients, costs and recipes for each site from a central licence. Add preparation SOP's, photographs and traceability information to ensure consistent and documented processes across multiple sites

Recipe & Ingredient Analysis

Input your recipes and let the software do the calculations for you!

A completely unique user experience that allows you to make daily changes, accommodate specials and menu additions. Automatically provide nutrition and allergen information on i.e. seasonal or special items and adjust prices at the touch of a button.

RECIPE CREATOR
Automatically calculate allergens, calories and nutrition using our database of 800,000 ingredients or your supplier data

REAL-TIME CALCULATION
Nutritional information, allergens, costs and claims are calculated in real-time

NUTRITION & WEIGHT CHANGE FACTORS
Easy-to-use industry standard processing factors to calculate nutritional changes on cooking, fat & salt absorption and weight change

REFORMULATION
Our reformulation engine will suggest adjustments to your recipe to improve the nutritional profile automatically

NUTRITION & HEALTH CLAIMS
Nutritics indicates nutrition and health claims when your recipe meets the required conditions for the claim

REPORTS
Reports can be exported as PDF, Excel, shared via live link, email or collaborator licences or sent to Nutritics' digital menu from directly within the program

Digital Menus

A simple way to comply with regulation

A completely unique user experience that allows you to make daily changes, accommodate specials and menu additions. Automatically provide nutrition and allergen information on i.e. seasonal or special items and adjust prices at the touch of a button.

ACCURATE INFORMATION

Provide accurate and reliable information directly to your customers

INNOVATIVE PRESENTATION

Present menu items in an innovative and fresh manner

INSTANT UPDATES

Automatic updates as soon as your recipes or menus change

ONE CENTRALISED PLATFORM

Managed through one centralised licence with no need for in-store training
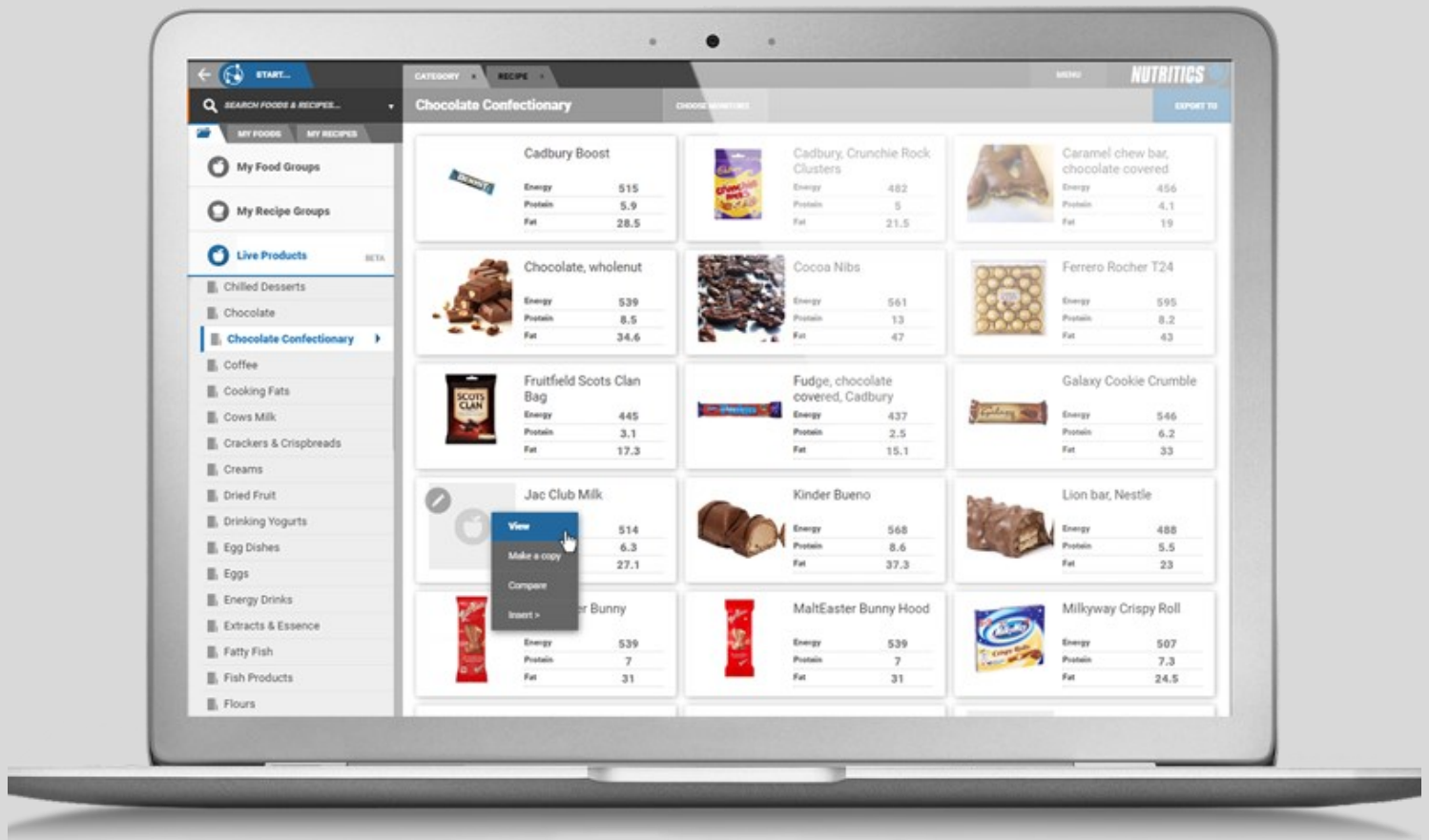
HIGHER CUSTOMER SATISFACTION

Customer-friendly interface usable on any device

ALLERGEN & CALORIE MENU LABELLING

Detailed allergen, calorie and pricing information available upon selection

Supplier Portal

Maximise efficiency & workflow management with real-time food information!

FOODSERVICE

LIVE PRODUCT FEED
Real-time & up-to-date product information directly from suppliers

FULL TRANSPARENCY
Review & opt-in to product changes on demand. Update all impacted recipes with a click

CUSTOMISE YOUR PRODUCTS
Add costings & internal codes to supplier foods

EASY ONBOARDING
No disruption to existing foods or recipes. Continue to use your account as normal

SUPPLIERS & MANUFACTURERS

MANAGE YOUR PRODUCT LIST
Publish products directly to your customer via a live database

VERSION CONTROL & ADVISORY
Communicate product changes & reformulations to your customers

DATA REVIEW SYSTEM
Our QA system runs a range of integrity checks on your data prior to publishing

DELIVER NEW VALUE
Promote products through our portal. Cost analysis, recipe calculation & labelling add-ons are also available

Cost & Waste Calculator

Maximise profitability and reduce food waste

Track all your recipe costs in one place while also accounting for packaging, logistics, employee and other production costs.

RECIPE NUTRITIONAL BENEFIT UPSELL
Automated recipe nutrition information and reformulation options designed to increase yield per serving

REDUCED PRINT COSTS
Quicker, more efficient digital dissemination of information, leading to reduced print, postage and admin costs and a greater focus on "going green"
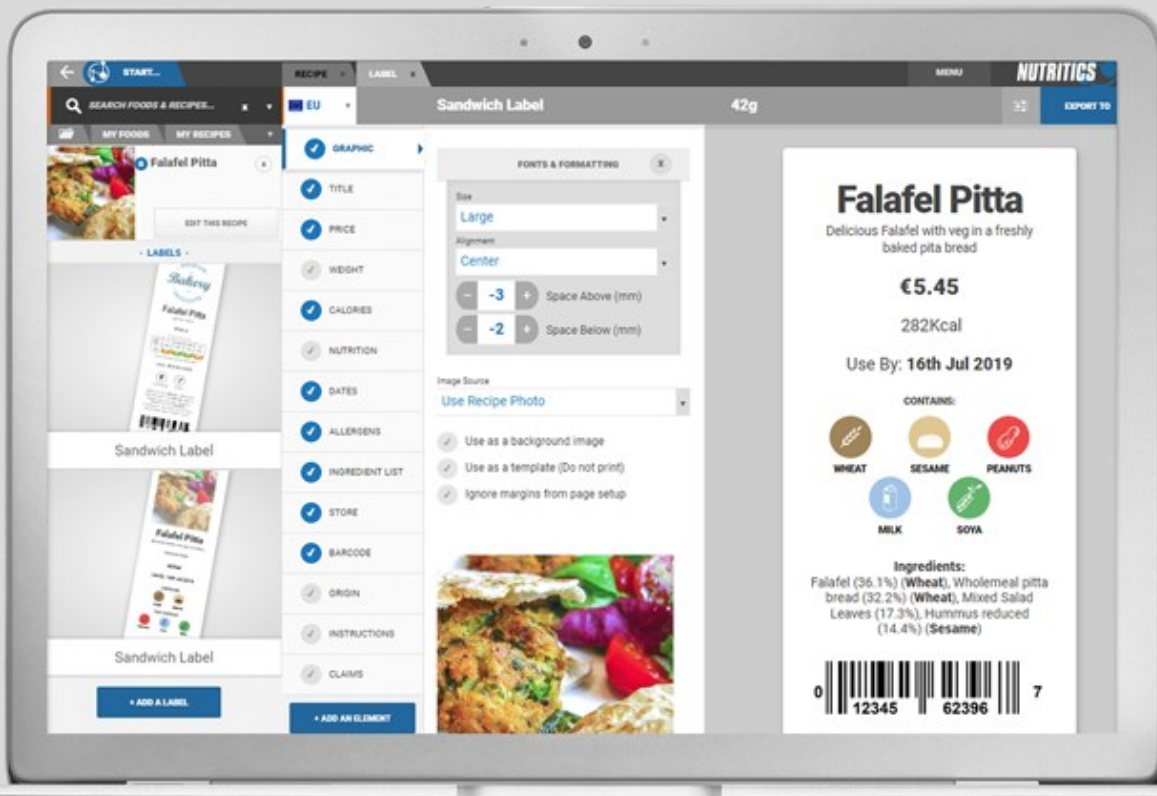
LABOUR EFFICIENCY
Reduced labour hours, enhanced site efficiency, reduction in time spent addressing customer recipe queries

SUPPLIER PORTAL CHARGE
Value add tool for suppliers to assist with their own food labelling and New Product Development, alongside other business processes

WASTE CALCULATOR
Incorporate waste in the recipe creation process to consider waste, nutrition, cost & serving size calculations more effectively

Label Maker

One click from recipe to label - food labelling made simple

Easily create front-of-pack and back-of-pack labels in line with your brand and regulatory requirements. Take control of your production workflows from recipe development to label printing.

One End-to-End System
Manage your labelling process in one place

Automatic Calculations
Nutrition, allergens, costs, RRP, ingredient declaration, QUID, traffic lights and health & nutrition claims are automatically indicated as you build your recipe

Pre-Built Templates
Choose from a range of pre-built templates, or build a custom layout to include your logo, barcode, preparation instructions, and any custom text and graphics

Various Label Formats
Design food and nutrition labels for direct print in EU, FDA , FSANZ and South African compatible formats.
It is suitable for individual peel and stick thermal and ink labels, as well as A4 sheet labels

Integration With Existing Hardware
The label maker includes a one-click integration to professional labelling software such as BarTender, Enlablel, NiceLabel and many more

Consultancy

TECHNICAL CONSULTATION
1 to 1 consultation with a technical expert, bespoke to your needs and designed to help you get the most from Nutritics.

RECIPE REVIEW SERVICE
Remote review of recipes with detailed feedback on recipe calculation accuracy provided by email. Covers a wide range of criteria to ensure best practice standards have been met.

LABEL REVIEW SERVICE
Remote review of food labels provided by email. Detailed feedback on your label content and outline of your requirements for complying with food law.

REGULATORY COMPLIANCE QUERY
Remote review of a specific question regarding compliance with food law. Covers a wide range of topics to ensure your legal questions are answered.

Training & Certification

RECIPE CALCULATION COURSE
Full day course is run by our in-house Regulatory Affairs Specialist. Ensure you are performing recipe calculations in line with best practice, and gain confidence in the complex area of nutrition calculation.

BESPOKE TRAINING
Our experts teach you and your team all you need to know about Nutritics. From dietary intake assessment and conducting research to food labelling, allergen management and digital menu setup. Maximise efficiency with a bespoke session.

Nutritics API

Real-time access to the most specialised nutrition engine

Use the power Nutritics in your own app, program or website. Access over 800,000 foods nutrition, recipe and food-related data from official national & international and branded food databases for multiple regions. Use our unique calculation engine to bring new value to your business with minimal investment and effort.

The Nutritics API can be used to integrate our system with other systems such as Patient Menu Ordering Systems, Point of Sales systems, Electronic health Record systems, nutrition apps, websites or any other IT system.

The Nutritics API uses JSON formatting and runs over our SSL domain with an additional custom cipher layer. All data from Nutritics can be retrieved or sent via the API, including client details, food search, recipe calculations, costs, reports, meal plans and food labels.

A Foodservice Story: Esquires Coffee

Esquires Coffee is a global coffee franchise that's all about exceptional coffee and superior customer service. As an international operator, their reputation and growth is based on the quality of their organic, fair trade coffee, the expertise of their people, and the effectiveness of their partnership model.

In this case study, Aiden Keegan, National Operations Manager at Esquires Coffee, discusses the challenges presented by ongoing legislative pressures and provides detail on why Esquires has benefited from building a partnership with Nutritics to overcome this.

Executive Summary

Esquires are focused on delivering the best possible service to customers, and when the new EU-wide allergen labelling regulations were introduced, they wanted not only to comply, but also to be transparent with customers about the allergen and nutrition content of the food served. They chose Nutritics as their software solution due to the range of functionality, large food databases and ease of use of the product. They appointed a "Nutritics Champion" to input recipe data into the software, a process that was completed within a few hours. The team now feel they can trust both the information provided and the Nutritics team behind it.

Recent customer satisfaction surveys have shown increased brand loyalty as a result of this initiative and all food safety inspections have been passed without issue.

Providing Accurate Information

"When the legislation that came into effect we wanted to show that our brand was being proactive when it came to compliance. We recognised the importance of providing customers with reliable and accurate information to prevent potentially fatal allergic reactions.

"Our main challenges were time and expertise. Undertaking this exercise ourselves would have resulted in our team spending a considerable amount of time gathering information from our product lines & suppliers, analysing this data and reproducing it in a legally complaint format. We don't have any nutrition expertise in-house, so ensuring that our nutrition labelling is accurate also presented a challenge."

Finding The Right Solution

"We began searching for a software solution to help us meet the requirements of the legislation, deliver it in a customer friendly format, reduce our workload and ensure the accuracy of our data.

"We carefully reviewed a number of recipe management software solutions on the market, but were continuously left disappointed with their distinct lack of usability and accuracy."

Choosing Nutritics

"After careful review, we decided to roll out the Nutritics system across our network. The main reasons for this were:

- The range of functionality to analyse allergens, nutrition, costings and create SOPs

- The large food database, with a range of brands and niche foods

- Their support team that were willing to go the extra mile to assist us

- Their clear understanding of our needs and ease of implementation across all sites

Surpassing All Expectations

"We are now fully legislation compliant. All allergen inspections have been passed without any issues and we can be assured that our customers with allergies are catered to.

"All recipes are now standardised across all sites, with dishes being presented in a uniform and brand complaint manner.

"As Nutritics can also provide micro-nutrition information, we can now also upsell dishes based on their nutritional content. For example, we highlight dishes "high in protein" for our gym-going customers. We can also design reduced calorie menus targeted at our more health conscious markets. This was a great benefit that was somewhat unexpected.

"87% of our customers noted that having our allergen and nutrition information available would positively influence their decision to choose us compared to a nearby competitor.

"Nutritics is a powerful tool in more ways than one if you have a creative team."

Increasing Trust & Customer Loyalty

"As a customer focused business we wanted to respond quickly to the growing requests of our customers for more transparency around nutrition and allergens in our food and drinks. We are dedicated to sourcing the highest quality ingredients so we wanted to be as open and transparent as possible with our customers about what we serve. We feel that working with Nutritics adds further credibility to our brand, increases customer loyalty and sets us apart from competitors."

A Food Manufacturer Story: PowCow

PowCow is a high-protein, reduced sugar, frozen yogurt made of Greek strained yogurt. With the same creamy, dairy texture like normal ice cream, it contains less than half the sugar and fat.

Niall Maloney, CEO and founder of PowCow, also oversees the product development and recipe formulation. He is a dietitian with a Masters in Sports and Exercise Nutrition. In this feature, he discusses the challenges of bringing a new food product to market and how he cut the product development cycle in half by using Nutritics.

Challenges Of Product Development

"One of the biggest challenges starting of was the cost of having to do laboratory analysis on samples. Particularly when you go through so many reiterations of the product all the time to make sure it tastes amazing and have to do the nutritionals from scratch every time, it would cost the business an awful lot of money from the start. Using nutrition analysis software is the perfect solution. It allows us to be more flexible with our development and recipes changes whilst looking once again at nutrition because this was something really important to us from the get go."

Finding The Right Solution

"Before learning about Nutritics at ISENC, I was aware of other systems but they didn't offer the flexibility and were quite expensive to use. Nutritics was very good for allowing me to see the nutritionals within regulation to make certain claims.

"When evaluating options, claims and the flexibility to change ingredients easily and make comparisons to previous iterations of the recipes stood out.

"The ease of adding in your own foods, which used to be very complex in other systems, was a key selling point as well as being able to tweak the quantities of certain ingredients very quickly, getting instant results and then being able to compare them all for claims."

Other selling points for implementing Nutritics were

- Automatically calculated nutrition and health claims

- Weight change factor function and

- EU rounding rules.

Gaining A Competitive Edge

"The claims piece allows us to put them on front-of-pack. As we have a high-in-protein claim, a low-in-sugar claim and high-in-fiber claim, these were key selling points in terms of pushing our product differentiation. A lot of the more niche shops, for example the health food stores, have specifically taken us on because of the claims on front-of-pack.

"With health claims being our main selling feature, targeting our core target market, using Nutritics led to 25% increase in our overall sales."

Choosing Nutritics

"Our competitive advantage is we can now reiterate our products quickly and come up with new formulas better.

"Nutritics does a lot for reformulation. We recently brought out a salted caramel product, which went through reiterations of 15 different recipes. When doing the tastings at a third-party RND site, it was great having Nutritics in front of us to say "ok, we are way above or way below the sugar or protein content that we need, or change the milk protein concentrate to 10% versus the 12% you gave us here".

Similarly, noticing "oh the sweetness needs to be a little bit more", we would go back onto Nutritics and increase the sweetness by 2 or 3%. We then could see the impact that was having on claims, on the nutrition on back-of-pack and therefore make a decision on the best version of the product.

"You could easily say, using Nutritics sped up getting our product to market by at least 6 months.

Every time you have to send a sample to the lab, it takes forever to come back, it is about two or three weeks downtime every time. With Nutritics, however, you can literally taste your product, change it and get it into production again.

"This made it easy to work with the food technologist and really sped things up.

Normally, their life span of the product once they start working on it, they say to give it at least 12 months but we actually got it done in at least 6 months.

"Nutritics is really easy to use, and you can download it in many formats, like the csv files. As the reports were very easy to share with the rest of our product development team, it really did help to make the whole team understand why I was, for example, telling them to take out sugar because they would say "no it wouldn't taste sweet enough" all the time but at least with Nutritics I was able to go "no, no, we need to take it down to this percentage in order to make claims on the pack". This is where the brand sits, so I think it helped to get everybody on board in the team and getting the product we wanted."

Increasing The Product Range

"Within the next twelve months, we are looking at creating a further range of products, coming out with a range of ice cream products but also diversifying potentially the format of the product so it's not just tubs. We may look into doing other stuff within the frozen category like novelties, for example, on-sticks or other formats, and also potentially expanding out into other sectors. We may look at healthy yogurts as well to increase our brand range across the supermarket and not just be in the freezer aisle. Nutritics will help with that and get us to the market in six months quicker."

Nutritics is dedicated to make food information more accessible and more valuable to implement using technology. Combining nutrition science, food law and technology, Nutritics saves you time, money and unlocks new potential for your business.

We provide nutrition software to thousands of forward thinking clients in healthcare, elite sport, food services, food manufacturing, and education. By using Nutritics for dietary analysis, meal planning or recipe and menu management and food labelling, today's professionals have the best tools available to help their clients to make accurate, relevant and actionable food choices.

The company was founded in 2013 by Damian and Ciarán O'Kelly and has quickly grown to be the nutrition management software of choice for clients across more than 170 countries.

Learn more at www.nutritics.com