



Recipe Optimisation and Quality Assurance for the Sausages / Meat Products Industry

You want

- ▶ Fast adaptation of your products' recipes with adherence to quality standards and declaration
- ▶ Controlled recipe formulation giving consideration to analysis constraints
- ▶ To check what impact a change in product quality has on recipe costs
- ▶ To react at short notice to raw material market prices and control your meat dissection in the sense of make or buy
- ▶ An effective tool for developing recipes for new products
- ▶ To optimise a product's QUID declaration

We offer

- ▶ Recipe optimisation software which can be individually adapted to your quality control methods
- ▶ Modular software which meets all sausages/meat products industry requirements, from product development to full archiving of recipes and ingredients
- ▶ Production cost reduction via optimal use of raw materials with simultaneous product quality assurance
- ▶ Integration of the software into existing systems
- ▶ Full support on installation and customer-specific quality control adaptations

Download:

- ▶ [Recipe Optimisation and Quality Assurance for the Sausages / Meat Products Industry.doc](#)
- ▶ [Power Point Demo Sausages / Meat Products.ppt](#)