



Owl Software Launches TechWizard™ Version 5

Press Release
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New Features

TechWizard™ Version 5 has many new features. Including the new US label formats.

New Label Formats: TechWizard™ now has the new US label formats. Furthermore, new features have been added to make it easier to establish Added Sugar values for ingredients and values for other nutrients that are now required.

Report Allergen Content or an Ingredient Specification Sheet: TechWizard™ Version 5 has a new feature for creating an ingredient specification sheet. This specification sheet can be created for either a formula or an ingredient and it can include as part of the report information on allergen, organic, and kosher status. You can also include your company's logo on the report. Our new report was featured in a recent article in *Food Technology* on nutrition labeling.

Import Supplier Ingredient Information: The *Ingredient Request Wizard*™ is a new feature that allows the user to request information from a supplier. Once that information is provided, it is automatically added to the ingredient file.

Multiple Users Can Edit the Same Ingredient File: TechWizard™ Version 5 has new ingredient file features that provide for multiple users to edit an ingredient file at the same time.

Improved Ingredient File Data Entry: The Ingredient Data Entry Form takes some of the tedium out of entering ingredient information. It provides a number of calculators and other features that enhance data entry. For instance, the order that nutrients are displayed for data entry can be modified to match the order in which they appear on a particular spec sheet – greatly simplifying data entry.

Information not found on the specification sheet such as total solids, moisture content or total calories can be estimated based on pertinent data found on the specification sheet. This editor includes a variety of conversion calculators to simplify data entry, for example, a calculator to convert amino acid content to amount based on 100 grams of raw product.

Master Ingredient File: A new master ingredient file feature makes it a simple task to automatically update properties, ingredients, and composition information in other users' ingredient files. The Ingredient Master File Feature was designed for organizations that work with large numbers of ingredients and formulas. A master ingredient file is created containing a complete catalog of ingredients, prices, declarations, and composition data. Individuals working on new formulations can maintain a separate ingredient file for day-to-day formula development. This "working" ingredient file contains only those ingredients required for these needs. It may also have new ingredients that are under consideration for use in new prototype formulas.

As information changes in the master ingredient file, these "working" ingredient files can be quickly updated. This saves the time that would be spent manually updating this information. If some of the prototype ingredients become a regular part of a formula in production, then their information can be easily transferred to the Master Ingredient file - making the ingredient available to all users.

Create a New Ingredient File with all the Properties of an Existing File: New ingredient files can be created with a pre-set group of additional properties based on an existing ingredient file. In the past it was difficult to create a new ingredient file while including new properties the user may have added. This is now easy to accomplish. The user can create a new ingredient file based on the properties found in an existing file.

Nutrition Labeling – Moisture Adjustment Feature: A new moisture loss calculator has been added to the nutrition labeling section to make it easier to create a nutrition facts after accounting for moisture loss or gain.

New Formula Declaration Feature: A feature that users are extremely excited about is the new Ingredient Declaration section. This feature provides a means of simplifying complex formulas. This new feature makes it possible to combine ingredient lists to simplify the overall declaration. Suppose several ingredients contain sugar but you would like the total sugar content to show up only once in the ingredient declaration, this new feature makes this process easy. Suppose we have a mix, stabilizer or flavoring that is composed of multiple ingredients. Calculating the concentration of the components that make up these ingredients can be time consuming and difficult. TechWizard™ Version 5 greatly simplifies the process. Entire formulas can be attributed as sub-ingredients to these main sub-ingredients. The actual amount of every single ingredient in a formula can be quickly accessed. In some instances, we may wish to exclude some ingredients since they may be considered processing aids. This is very easy to do as well.

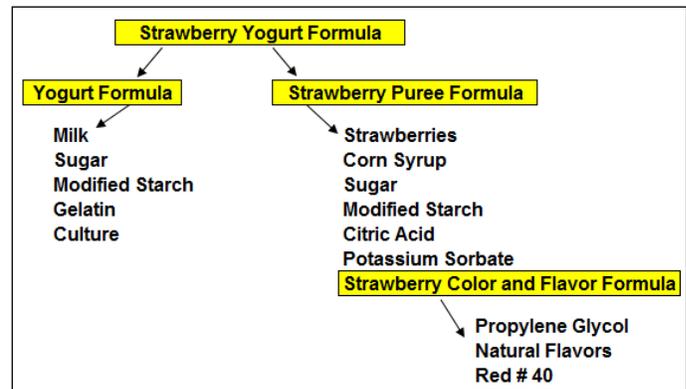
Let's consider a strawberry yogurt formula. This formula is a mixture of yogurt formula and strawberry puree formula (see Figure 1 below). The strawberry puree formula is composed of various ingredients. It also contains a strawberry color and flavor formula.

The Ingredient Declaration feature can answer the following questions for us.

1. *What is the ingredient declaration after combining similar ingredients and excluding processing aids?*
2. *What is the actual amount of each ingredient in the strawberry yogurt formula?*

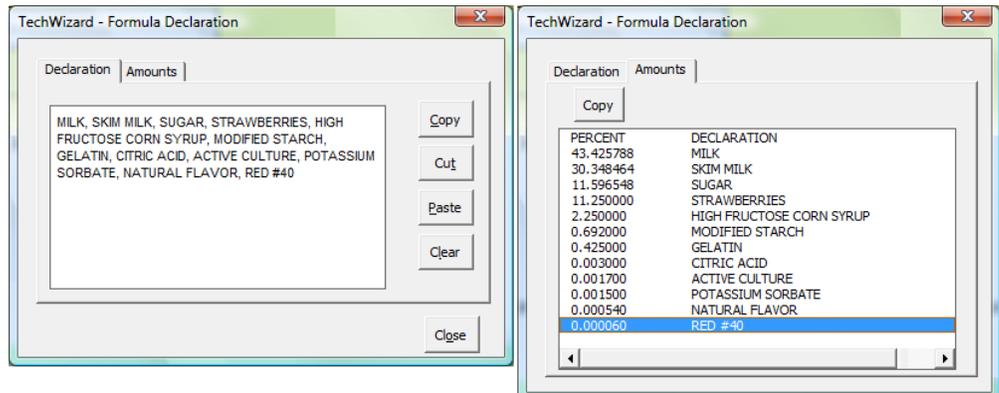
Let's consider creating a simplified ingredient declaration first. For example both the yogurt formula and the strawberry puree formula contain sugar. We want to combine the amounts of sugar and list it only once on the declaration in the correct order of predominance. This is a simple task with the ingredient declaration editor. We would also like to exclude processing aids from the declaration. In our example the propylene glycol found in the strawberry color and flavor formula is a processing aid (Figure 1) so it is to be excluded from the declaration. This is accomplished by clicking a single button in the new Ingredient Declaration feature.

Figure 1 Ingredients found in a Strawberry Yogurt Formula. Notice that the formula is made up of sub-formulas.



Let's consider our second question. In certain situations, we might need to know the percentage of Red #40 in the strawberry yogurt formula to meet regulatory requirements or to satisfy a customer. This is easy to accomplish with the new Ingredient Declaration feature. Figure 2 shows the ingredient declaration and the percentage of each ingredient in the finished formula. Notice that the amount of Red #40 in the formula is selected.

Figure 2 Simplified ingredient declaration and combined ingredient amounts for a Strawberry Yogurt Formula.



Processed Cheese Formulation Feature: TechWizard™ now has new



features to assist with formulating ratio properties such as those used in processed cheese.

“Milk Based” Ingredient Statement for Processed Cheese: Manufacturers of Processed Cheese have special needs when it comes to creating an ingredient statement. TechWizard™ can create a “Milk Based” ingredient statement which replaces the cheese portion of the statement with the amount of milk, cultured and enzymes required to make the cheese.

Improved Reporting and Printing to Files: Version 5 has a variety of improved reports. Furthermore, all reports including nutrition facts can be output to a separate Excel file as well as printed. User can print ingredient composition and allergen data. The report is based on the selected data form. This means the user can create a custom report. Very high resolution graphics files of nutrition facts are now available in Version 5.

Improved User Interfaces: An example of this would be the appearance of both the Formula Development and Nutrition Labeling sections. The ingredient reference number now appears next to the ingredient name. Furthermore, users can provide formulas with a user id as well as a name. Many of the windows have been restructured for ease of use.

New Ingredient Sort Feature: An improved ingredient sorting feature is available in both the Formula Development and Nutrition labeling sections.

Improved Ingredient Transfer Feature: Users can copy not only ingredient names and values from one ingredient file to another but also any additional properties.

New Frozen Dessert Overrun Calculator: This feature calculates the amount of additional air necessary to maintain constant product weight when bulky dense ingredients are blended into ice cream after freezing. This updated calculator makes the process much easier.

Easily Share Information with Production Wizard™: Ingredient and formula information stored in Production Wizard™ files can be shared with TechWizard™ Version 5. As users migrate to Production Wizard™ Version 2 they will need to upgrade to TechWizard™ Version 5.

TechWizard Calculator: The enhanced TechWizard calculator replaces the unit conversion calculator in Version 3. This new calculator has a variety of new features that makes calculating key information easier.

New Copy Feature: Improved methods for copying information from the TechWizard™. Any of the information contained in a particular section of TechWizard™ can be copied and pasted to a separate document. The same is true for many of the user interfaces (windows) in TechWizard™ which contain a **Copy List** button. This allows the user to paste what is shown in the window to another document or spreadsheet.

Open an Excel File while in TechWizard™: This feature allows you to open any Excel file in a new instance of Excel while TechWizard™ is running.

Start Multiple Copies of TechWizard™: This feature lets you open more than one copy of TechWizard™ at the same time. You can view both copies of TechWizard™ simultaneously. This makes it easy to review different formulas or other information.