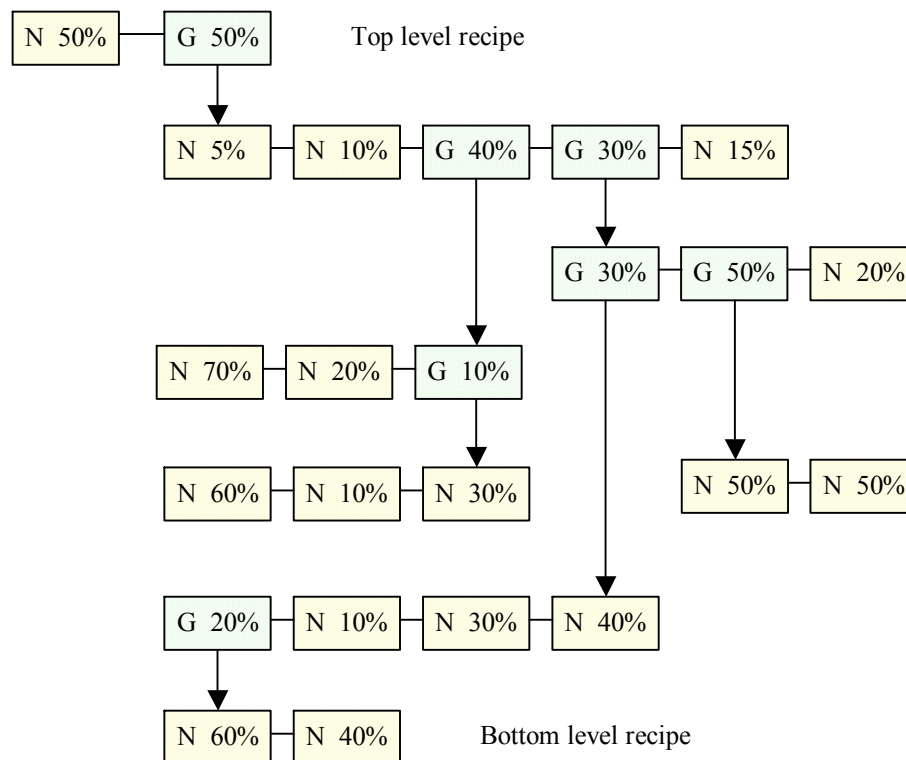


## Generic Structure Explained

The structure set out below is for a hypothetical recipe. The ingredients listed as “N” are normal inventory ingredients, while those listed as “G” are generics, and can each be seen to actually contain a number of Normal, and sometimes Generic ingredients.

As part of the graphic panels production, dRecipe® calculates the ingredient percentages at the top recipe level for every item in all of the sub-recipes. This calculation routine is used to determine the correct placement of every ingredient in the ingredient panel, and to summate the overall nutrient levels in each end product.



The normal ingredient in the bottom recipe that is set at 60%, when considered in the whole recipe context will be seen to contribute 50% of 30% of 30% of 20% of 60%.

Working from the bottom recipe, this means that:  $20\% \text{ of } 60\% = 12\%$ .

$30\% \text{ of } 12\% = 3.6\%$  and  $30\% \text{ of } 3.6\%$  is  $1.08\%$  and finally  $50\% \text{ of } 1.08\%$  is  $0.54\%$ .

So the ingredient in the bottom sub-recipe only contributes  $0.54\%$  to the overall, even though it contributes  $60\%$  to its own recipe.

It becomes evident that each and every ingredient that is used in a recipe contributes to the overall nutritional values that dRecipe® calculates for display in the graphics panels.

It may appear that an error in the nutritional values for an ingredient that is in the bottom level of a compound recipe such as listed above will have little effect on the final analysis, but the next time that ingredient is used, it may be used in a far more influential position. One should therefore consider very carefully before entering a “guess”, since compliance with government regulations will depend upon the accuracy of the inventory data.