

## Specification Report

### Background

**dRecipe®** is able to export label data to an automatically created ODBC compliant database so that third party software for designing label layouts and driving label printers can produce custom labels on demand. Two packages in particular are recommended: Bartender (by US based Seagull Scientific) available from DyMark in Australia, and DesignPro (by Avery Dennison) and available free on the **dRecipe®** distribution CD.

Bartender is intended to drive commercial label printers for those requiring large numbers of labels, while DesignPro prints to A4 page printers, writing on peel off labels. DesignPro is more suited to lower volume applications, using office or home Laser or inkjet printers.

For those applications where all manufactured product is sold to the public at the manufacturing premises, or where being sold to third parties who will package the product and label it themselves, **dRecipe®** is able to generate a page of information for each end product recipe in it's database. Each page includes not only the nutrient information and ingredient list, but also a photograph of the product (if the photographic option has been enabled), and some of the information required by HACCP (Hazard Analysis of Critical Control Points).

This printed specification will be useful where unpackaged product is being sold over the counter, and a customer has requested detailed information about it, and also for supply (by email if required) to prospective account customers.

Information required to enable the HACCP portion of the report, and the actual selection of recipes for which reports are required is all gathered together onto one screen (the Specification Report Setup screen)

**Specification Report Setup**

Include Generics   
  Show email address in generated report   
  Crop leading numerics from Recipe name

**Editing instructions for British Award Fruit Cake**  
 Select Recipe to edit by clicking on the relevant list row.  
 Edit the six fields as required, then hit Enter to save (or click on the Save button).

Size (Lmm x Wmm x Hmm)  Recipe No. 39

Added Servings Info (eg. Includes crusts)  (Optional Information)

APN

Date Marking (Use by etc.)  Use by  Current Date +  5  Days  
 Barcode  Weeks  
 Months

Product Shelf Life  days in cool, dry packed condition

Recommended Retail Shelf Life

Recommended Freezing Conditions

Recommended Frozen Life

**Selection of Product for Printing**  
 Mark product rows by clicking on each required row while continuing to hold down the Ctrl key.  
 The list may be scrolled by dragging the scroll bar thumb while holding down the left mouse button.  
 Provided that no rows have been clicked without the Ctrl key pressed, multiple rows may be clicked at any time to either select more, or de-select rows.  
 When all required rows have been selected, click on the Print button.

## The Specification Screen drives other processes

HACCP information will not be printed on the Specification report unless at least the APN number and Product Date marking method are provided. Where the HACCP information is only part provided (not HACCP approved), then the APN number may be replaced with a dash (-).

Actual dates (as in “Best Before”) will not be printed on the Specification report, and will only be indicated on the appropriate labels when printed.

Prior to printing any labels (whether via Bartender or DesignPro), or running the Exception Report (particularly after making any change to product ingredients or Inventory items), **it is necessary to refresh the export database** by marking all products – (click on the **Mark** button), then click either the Bartender button or the Avery button (see following pages).

## Report Setup

The screen consists of:

- A selection grid on the left that by default, displays all **End Product** recipes. No **Generic** recipes will display unless the “Include Generics” checkbox is selected as strictly speaking, these are normally classified as ingredients. Generics will display in **blue**.
- An editing section on the right. This is where much of the HACCP information is entered.
- An instruction label for data entry (above the HACCP editing section), and
- An instruction label for selection of recipes to be included in the output report(s).

The **Mark All** button at the top of the screen may be used to toggle between selecting all recipes or none. (If your computer is a bit slow or lacking memory, you might think twice about printing all recipes in one session, particularly if you have a lot of recipes!).



Some of the HACCP information that is to be printed will be obtained from data that you have already supplied in the main Recipe screen.

If you wish to use the HACCP information, but do not have an APN number, simply enter “N/A” in this field.

### Updating for Bartender and Datamax MCL Printers

If you wish to update the existing BarTender label template for a recipe, select this **Update** button. You will be reminded that this action will update the format file for the selected product(s), using the template for the current database. You may abort the action if necessary.



Clicking on the **Mark All** button (AltM), and then the **Update** button (AltU) will update the format files for all products. Incidentally, during this update action, both the Specification and (export to Bartender) data tables will be brought up to date in case they have recently changed.

### Updating for DesignPro

If using Avery DesignPro, for label production, click on the **Mark All** button (AltM), and then the **Avery** button (AltA).



This will update the export database specifically for use by DesignPro to reflect any recent product changes.

### Crop Leading Numerics

If you use a number as a prefix to the recipe name to make your recipes group in a particular order in the selection screens, the number may be prevented from printing in the report by clicking in this checkbox at the top of the screen.

### Remove email address from Header

If you don't want your email address printed on the reports, then make sure that this checkbox is unchecked before clicking on the print button.

## The Picture

The product picture shown in the report opposite will only be available if the dRecipe® database has been marked as photographic, and actually has photographs stored in the current database. (See existing documentation on this subject). If photographs are not available, then this area on the report will be left blank.

## Gluten Warning

To the right of the Ingredient listing heading on the report, is a statement that indicates that all ingredients containing gluten are marked with an asterisk (\*).

More information may be found on how to make sure that the correct ingredients are marked by reading the documentation on [Common Names](#).

## Emailing Specification Reports (version 1.5.2 or later)

Each time any report is viewed (whether it is printed or not), a copy of the report is written in "Portable Document Format" (PDF) to a PDF folder which is automatically generated under the current database folder. The PDF file name is the same as the recipe name for the specification report being viewed. If a previously generated file of the same name as the current recipe exists, it will be updated with the latest details.

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Product of Australia

**Fermex Deluxe (label only)**

**Nutritional Information**

Component	/Serve	/100g
Energy	1,190KJ	1,190KJ
Protein	21.50g	21.50g
Total Fat	12.51g	12.51g
of which - Saturated	1.80g	1.80g
Carbohydrate	18.11g	18.11g
of which - Sugars	7.73g	7.73g
Sodium	2.137mg	2.137mg
Potassium	15.2mg	15.2mg
Dietary Fibre	0.43g	0.43g

**Warnings:** This food contains Soy, Gluten.  
**Ingredient Listing** (\*) Indicates Gluten - containing cereals or soy  
Soy Flour - Full Fat, Emulsifier(472(e)), Malt Flour, Mineral(170), Vitamin C, Yeast

Net Weight (gms) 100  
Size (mm) 25x15x10  
Servings per Product 1  
Serving Size (gms) 100  
APN 23 12345 612345633  
Date Marking Best Before  
Product Shelf Life 3 days in cool, dry, packed conditions  
Recommended Retail Shelf Life Consume within 5 days  
Recommended Freezing Conditions Store at or below -10C. On thawing consume within 2 days  
Recommended Frozen Life 1 month  
Glycemic Index

## Ingredient Listing

(\*) Indicates Gluten - containing cereals or soy

Soy Flour - Full Fat\*, Emulsifier (472(e)), Malt Flour\*, Mineral (170), Vitamin C, Inactive Dry yeast, Water

## Setting the Useby date for DesignPro labels (version 1.7.4 or later)

The date marking selection field allows a number of alternatives (from "Baked for" to "Use by"), these, combined with the next field (a number) and the period (Days, Weeks or Months) may be used to set the relevant label date. For instance – If an entry was made on June 8<sup>th</sup>, with a setting of "Use by", + "5", and "Days", "Use by 13/06/2004" would be generated. If, on the same date a setting of + "5" and "Weeks" was used, the result would be "Use by 11/07/2004".

Use this facility with DesignPro, as DesignPro does not have the ability to set future dates in it's design interface. Remember that the export database needs to be updated from the Specification screen before any labels are produced in DesignPro so that the Useby dates are recalculated.

## Emailing Working and Design reports (version 1.5.4 or later)

As with Specification reports, these two reports may now be emailed to clients. The files are located in the \PDF folder.

These PDF files may be sent to clients via the internet by attaching them to an email. They may then be viewed and printed in the client's premises.

## Selecting multiple products and printing (from version 2.2.9)

When multiple products are selected, (click and drag over the range, or hold down the Ctrl key while each required product is selected), a single multi-page report is generated. Each page heading relates to the particular selected product. The generated PDF file for this report may be found in the \PDF folder, entitled "Multiple Product Specification.PDF".

### Specification Report Layout in versions after 1.6.0

In version 1.6.1, the font size of the HACCP data in the lower portion of the report has been changed from 12 point to 10 point. This frees up about 1.5cm more area for the ingredient list.

For those users who choose not to use the HACCP section, and leave the data entry fields for APN and Date marking method blank, the area normally reserved for HACCP will become available for a much larger ingredient listing if required.



Entering data in the APN and Date method fields will turn on the HACCP display at the bottom of the report.

### Updating Generic Pricing

Price calculations are automatically performed for all basic recipes since they rely on the last buy price for each of their ingredients having been correctly entered into the inventory. Unfortunately the situation is not so simple for Generic recipes.

When a recipe is upgraded to Generic status, a reference to it is inserted into the inventory, and the current price (at creation time) is inserted with it. This ingredient is not purchased from “outside”, so we’re not advised of price changes when a new batch arrives.

To make sure that the prices of all Generics continue to be correct after ingredients that have been used to produce those Generics have been changed, go to the Utilities selection in the Main Menu, and select **Update Generic Prices**. The inventory will be scanned and all recipes/generics who’s pricing is reliant on the changed ingredients will have their cost prices updated.