THE FOODPRO® NUTRITIVE ANALYSIS MODULE

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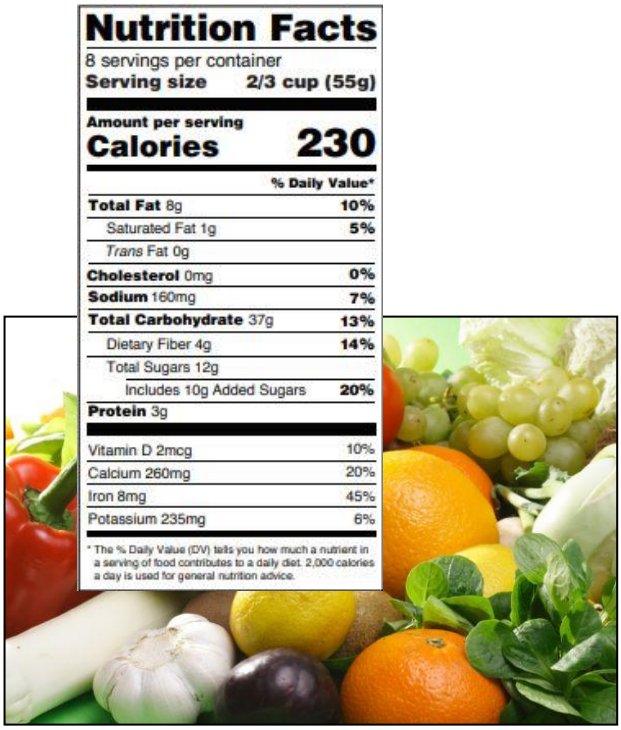
What is the FoodPro Nutritive Analysis Module?

The FoodPro Nutritive Analysis Module provides the user with the ability to analyze ingredients, recipes and menus by nutritive components. This is accomplished by cross-referencing FoodPro inventory to items in a Nutritive Database. The reference item is selected by the user based on the way the ingredient will be used in a recipe. The user then can generate a variety of reports containing the nutritive value of any recipe or menu in the FoodPro system.

Where does the Nutritive Data come from?

FoodPro interfaces with the USDA's Food Data Central database which contains well over 100,000 items. The data includes information from the legacy Standard Reference Release as well as the Global Branded Food Products Database. Additionally users may enter custom label data can also be added as necessary for commercially prepared ingredients.



Nutrition Facts

8 servings per container
Serving size **2/3 cup (55g)**

Amount per serving
Calories **230**

	% Daily Value*
Total Fat 8g	**10%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 160mg	**7%**
Total Carbohydrate 37g	**13%**
Dietary Fiber 4g	**14%**
Total Sugars 12g	
Includes 10g Added Sugars	**20%**
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

What are the other features of the FoodPro Nutritive Analysis Module?

- *Comprehensive Reporting*

The module has multiple reporting options that can be used to review the nutrient profiles of recipes and complete menus:

  - Analyze the nutrients for a single menu or group of menus for a given meal (e.g. breakfast), displaying the results for each menu (or the aggregate of multiple menus as they are selected) with comparisons of those results against dietary standards.
  - Search for recipes high (or low) in specific nutrients for the purpose of providing detailed information for customers as needed. For example, providing a list of recipes high in iron for individuals following a Vegan or Vegetarian diet.
  - Review groups of recipes to ensure they meet the proper ratio of macronutrients, or review the nutrients as a percent of Daily Values.

- *Allergen Tracking*

In addition to nutritive data, FoodPro can also assist users in tracking potential allergens (as defined by the Food Allergen Labeling and Consumer Protection Act of 2004) for their inventory items and recipes. Allergens are displayed on Food Labels and can also be prominently displayed using icons or pictures on a department's web-based Interactive Daily Menus.

- *Food Labeling*

Food Labeling is another component to FoodPro's Nutritive Analysis Module. The labels conform to the USDA's latest set of Food Label regulations and can be generated for any recipe produced or served in an operation. Labels can be formatted to appear either horizontally or vertically.

FOODPRO'S
HEALTHY BENEFITS OF NUTRITIVE ANALYSIS

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Extend education outside the classroom

- Empower customers by providing them with detailed information in order to help them make healthier decisions.
- Use Nutrition Tips to teach customers about the benefits of eating a health, well-balanced diet.

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Nutrient Analysis
65, Ham & MacGregor
Mount Holyoke College Dining Services
WEB REPORT
Category: US-RDA

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DAY: 1
MENU TYPE: Cycle
MENU: 1212 Tuesday Lunch Week Three

PATRON TYPES: 01
PATRON COUNTS: 500

RECIPE	PORT	SIZE	UNIT	Cals kcal	Prot g	Carb g	Fat g	Chol mg	Vit C mg	Calcium mg	Vit B12 mcg	Sodium mg	Fiber g
03, SOUP/CHILI													
023002 SOUP CHICKEN RICE	244	6	OZL	92.25	8.622	6.603	3.288	25.75	1.458	20.39	0.087	479.4	0.585
					(40)	(28)	(32)						
028026 SOUP VEGAN CREAM OF CARROT	244	6	OZL	118.7	2.758	10.57	7.300	0.015	2.425	91.61	0.700	552.9	1.747
					(10)	(35)	(56)						
04, LUNCH ENTREES													
071044 BEEF JAPAN NIKUJAGA BEEF POTAT	122	8	OZ	392.5	38.37	30.62	11.81	74.84	11.80	38.48	2.096	465.1	3.266
					(42)	(30)	(27)						
121167 FISH SCROD LEMON DILL	133	4	OZ	399.7	27.37	10.55	27.19	73.53	2.887	47.03	1.267	368.4	0.474
					(29)	(10)	(61)						
141031 SAND VGN FALAFEL IN PITA DORM	111	1	PITA	405.9	14.07	79.58	3.206	0.000	10.78	135.8	0.000	929.2	5.875
					(15)	(78)	(07)						
145001 PIZZA PEPPERONI CHEESE #	266	1/8	PIZZA	298.3	15.03	31.49	12.61	33.80	0.926	266.9	0.480	757.8	0.324
					(21)	(41)	(38)						
145003 PIZZA VEG CHEESE	354	1/8	PIZZA	248.7	12.87	31.06	8.328	21.26	0.852	264.7	0.312	567.8	0.165
					(22)	(48)	(30)						
10, STARCH & POTATO													
163001 RICE BROWN (COOKED)	125	6	OZ	110.1	2.561	22.78	0.893	0.000	0.000	17.31	0.000	469.1	1.787
					(10)	(82)	(08)						
12, VEGETABLES													
176020 VG FR BROCCOLI FLORETS STEAMED	166	3	OZ	24.42	2.599	4.571	0.305	0.000	81.29	41.87	0.000	23.55	2.530
					(35)	(56)	(09)						
177022 VG FR CARROTS LYONNAISE	150	3	OZ	61.32	0.750	7.596	3.323	0.000	4.131	25.02	0.000	73.27	2.357
					(05)	(47)	(48)						

Menu Management tools for Nutrient Analysis

- Evaluate the nutrient content of menus as they are being created, enabling users to make adjustments as necessary to meet their goals.
- Compare menus to specific dietary guidelines to ensure they meet departmental goals for providing healthful menus

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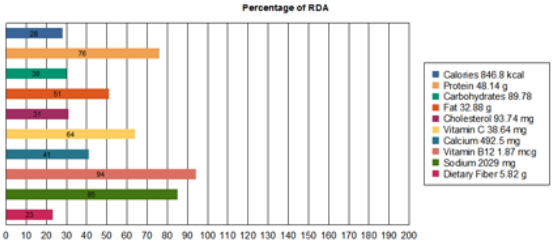
Day 1

	Cals kcal	Prot g	Carb g	Fat g	Chol mg	Vit C mg	Calcium mg	Vit B12 mcg	Sodium mg	Fiber g
Total for day 1	**846.8**	**48.14**	**89.78**	**32.88**	**93.74**	**38.64**	**492.5**	**1.87**	**2029.**	**5.82**
Nutrient Standard	3000.	63.00	300.0	65.00	300.0	60.00	1200.	2.00	2400.	25.00
Percent of Standard	28	76	30	51	31	64	41	94	85	23

Percentage of RDA



FoodPro Nutritive Analysis Module Enhancements

· *Interactive Menus on the Web*

This enhancement module offers your customers the ability to view menu offerings via the internet through a link from your Dining Services web page. Utilizing both modules will provide customers with online, real-time, nutritive reports and Nutrition Fact Labels.

· *Custom Point of Sale Labels*

For customers with retail operations, this enhancement module will generate Point of Sale labels that include logos, Nutrition Facts, barcodes, selling prices, and expiration dates. We work closely with the client to produce a custom label to their specification.

· *Point of Service Menu Cards*

This is a custom enhancement that enables clients to generate Point of Service Menu Cards that display the name of the Recipe as well as the nutritive content.

Interactive Menus on the Web

- Display menus for upcoming meals, up to two weeks in advance.
- Utilize colored text, icons, item descriptions, and pictures to provide valuable information to your guests.
- Guests can review Food Labels for individual items, or they can generate a complete nutritive report when selecting multiple items.
- The basic web page includes a link to the MyPlate.gov website
- Use Allergen, Legend, or Ingredient Filtering to hide or display items on the menu based on the desired criteria.
- Search for Favorite Foods across multiple days and/or locations.
- Mobile Device compliant website included! Uses a Mobile Web Browser which means it is universally accessible.