

# Product Specification Module: Foodlogik Users Reap the Benefits

## Product Specification: An Overview

### The Challenge

- New food labelling legislation
- Complex and rigorous compliance demands
- Increasingly pressurised Technical department

### The Solution

- Fully comprehensive ingredient components database
- Easy product recipe creation
- Automatic product documentation
- “Includes or excludes” search by ingredient component

### Key Benefits

- Full ingredient traceability
- Reduced administrative effort
- Significant time-savings

## Relieve pressure and make immediate savings

In the last few weeks, two of our customers have gone live with Foodlogik’s Product Specification module, designed to take the pressure off of hard-pressed Technical departments.

The first of these businesses is Flourpower City Bakery, based in London. They deliver bread, cakes and pastry to over 800 customers every day from their purpose built bakery. Lisa Brook, MD, said

*“Volumes are rising significantly and we are moving to 24 hour production, so it is vital that we keep quality under control and provide full ingredient traceability.*

*“As well as this, we needed to implement full product specifications very quickly in order to gain some important business with a national retailer. Not for the first time Merit’s software filled the bill exactly – after only one day we were able to produce a pack label complete with ingredient declaration and the next day posted it on our client’s website.”*



## Keep up with compliance



The second customer to go live with the Product Specification module over the last few weeks is Waterfields Bakery of

Leigh, who have 47 shops and several major wholesale customers.

John Waterfield, MD of this longstanding bakery commented *“Compliance demands from our customers are becoming increasingly rigorous and complex as we develop new products and grow our wholesale market, so we needed an efficient way of producing product spec reports and ingredient declarations at a reasonable cost. Merit proved that their new software could do that very quickly and much more besides”.*

- Great productivity boost
- Easy access to specifications by all departments
- Compliance with food regulations

## Centralise your system

Waterfields' Technical Manager also commented on the system: *"In a comparatively short timescale we built up a comprehensive database of additives, nutrients, allergens and shelf lives. Then Foodlogik automatically pulled it all together into a full product spec – a process that nowadays takes minutes - it used to take days! Now just a few weeks after installation we rely 100% on the Smart Product Spec module. Once the info is signed off by our technical dept, the product reports become instantly available to all relevant staff - so the Sales team, for example, can check customer info out directly themselves which I think is the best selling point - you don't necessarily need to refer queries to technical once a product is live. We can even search by additive to find out for example which products are nut-free, giving a much better service to our customers and the sales team.*

Batch No:	EAN:	
Product: <b>30160</b>	Unit Weight:	
<b>Muffin blueberry</b>	Unit Qty: <b>1</b>	
<small>Ingredients: MUFFIN BASE MIX [Dawn Muffin plain [Dried Egg Yolk, Modified Starch, Emulsifiers: Potassium and Sodium Di-phosphate (E450); Propylene Glycol Ester (E477), Salt, Skimmed Milk Powder, Raising Agent: Sodium Aluminium Phosphate (E541), Acidity Regulator: Sodium Carbonate (E500), Sugar, Vegetable Oil, Wheat Flour, Wheat Gluten, Whole Egg Powder], SUNFLOWER OIL [Sunflower Oil], Water], BLUEBERRY FROZEN [Blueberries], CRUMBLE MIX [Acids: Ascorbic Acid (E300), Anti-Caking Agent: Calcium Phosphate (E341), Cane Molasses, Dextrose, Maize Flour, Mon and diacetyltartaric acid esters of mon- and diglycerides of fatty acids (E472e), Palm Oil, Rapeseed Oil, Salt, Sugar, Wheat Flour, Wheat Gluten, Whey solids (from milk), Whole Egg Powder, Yeast], LEMON FROZEN ZEST [Lemon, Acids: Ascorbic Acid (E300), Acidity Regulator: Citric Acid (E330), Sugar, Water], GROUND CINNAMON [Cinnamon]</small>		
Country of Origin: <b>United Kingdom</b>		
Storage Instructions : Eat		
Preparation Guidelines :		
<b>FLOURPOWERCITY BAKERY</b> UNIT 5B JUNO WAY ELIZABETH INDUSTRIAL ESTATE, SURREY QUAYS, LONDON, SE14 5F		

**Product Label with  
EU Food Stamp**

*The other big benefit I think is the fact that all product, recipe, ingredient and technical info is now 'under one roof'. I think most food manufacturers are dealing with a good deal of duplication of information gathering, cross checking and processing which for us will not be the case once Foodlogik is fully up & running."*

Lisa Brook agrees that this new module is a huge productivity boost, and adds *"If any bakery needs Product Specification software we would recommend Smart from Merit, regardless of what production system they currently have."*

## Find out more

For more information on the positive impact our Product Specification module can have on your business, [email us](#) or call **01795 508 750**.

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