Genesis R&D Foods 11.6 Update Overview

Presented by ESHA Research

Tuesday, August 7, 2018

11:00 AM PDT | 1:00 PM CDT | 2:00 PM EDT
ESHA Research

ESHA Research was established in 1981 as the first comprehensive nutrition analysis software solution. Today, ESHA’s suite of nutritional software products, services, and databases are recognized as the industry’s top choice for food and supplement formulation, recipe development, labeling, nutritional analysis, and regulatory compliance.

ESHA Services and Software Solutions

- Genesis R&D® Food Formulation
- Genesis R&D® Supplement Formulation
- Food Processor® Nutrition & Diet Analysis
- Consulting Services
Genesis R&D Foods

Genesis R&D® was released in 1991 and is designed to help users manage processes and industry challenges, and meet federal requirements.

• Product Development
• Formulation Analysis
• Menu Analysis
• Reporting
• Regulatory Compliance
Upcoming Webinars

Creating Health Canada Dual Format Nutrition Facts Tables with Genesis R&D | September 19, 2018
During this webinar, we will discuss the Health Canada regulations and requirements for packages that require Dual Format Labels. Additionally, we will demonstrate how to create a Dual Format Label for Different Amounts of Food from a single recipe in the Genesis R&D Food Labeling software.

Best Practices for Creating and Managing Nutrition Labels for Multiple Countries | October 17, 2018
There are many aspects to consider when creating products that will be sold and distributed in multiple regions or countries. During this webinar, we will cover considerations and best practices for creating and managing recipes and nutrition labels for multiple countries.

To register or view archived webinars please visit: www.esha.com/news-events/webinars
Please Note!

✓ The webinar is being recorded
✓ All webinars available on our website
✓ Submit your questions in the GoToWebinar control panel
Agenda

• Added Sugars Symbol
• Nutrient Fields
  • Non Digestible Carbohydrates renamed
  • Sort alphabetically
• Canadian Dual Format Label
• Q&A
“Given the concerns outlined earlier regarding the added sugars declaration on pure honey, pure maple syrup, and certain cranberry products described here (dried cranberries and cranberry juice sweetened with added sugars that provide an amount of total sugars in a serving that does not exceed the level of total sugars in a serving of a comparable product with no added sugars), we intend to exercise enforcement discretion for such products to use a “†” symbol immediately following the added sugars percent Daily Value”
Factual Statement

• Factual statement about the pure honey, pure maple or cranberry products

• Considerations: clear, concise, consumer-friendly, compliant

† All of these sugars are naturally occurring in honey.

† Sugars added to improve the palatability of naturally tart cranberries. The 2015-2020 Dietary Guidelines for Americans state that there is room for limited amounts of Added Sugars in the diet, especially from nutrient dense food like naturally tart cranberries.
Non-Digestible Carbohydrate - Field Names

- Formerly known as the “Other Fibers”
- Renamed “Non-Digestible Carbohydrates” to agree with FDA terminology
B Vitamins

- Vitamin B1 – Thiamin
- Vitamin B2 – Riboflavin
- Vitamin B3 - Niacin
Alphabetize Nutrients by Name

- Ingredient – nutrient entry/view window
- Recipe – nutrient view window
- Sorted within
  - View all Nutrients
  - Nutrients to View set you have selected
Different Amounts of Food may be used whenever it is suitable to provide nutrition information for a food in more than one amount. For instance, foods may have different uses and be consumed in different amounts, or be shown in different units of measurement.
Canadian Dual Format Label in Genesis R&D

- For Different Amounts of Foods
  - Report two amounts of the same food
  - HM = Household Measure
  - MM = Metric Measure
- Create in Recipe or in Advanced Labels
- First column relates to the serving size
  - Dagger symbol within the label next to quantitative amounts refers to a footnote at the bottom of label

### Nutrition Facts

<table>
<thead>
<tr>
<th></th>
<th>Per 2 slices (30 g)</th>
<th>1 slice (15 g)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Calories</strong></td>
<td>80</td>
<td>40</td>
</tr>
<tr>
<td><strong>Fat</strong></td>
<td>1.5 g†</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 %</td>
<td>1 %</td>
</tr>
<tr>
<td>Saturated</td>
<td>0.2 g</td>
<td></td>
</tr>
<tr>
<td>+ Trans 0 g</td>
<td>1 %</td>
<td>1 %</td>
</tr>
<tr>
<td><strong>Carbohydrate</strong></td>
<td>15 g</td>
<td></td>
</tr>
<tr>
<td>Fibre</td>
<td>2 g</td>
<td></td>
</tr>
<tr>
<td>Sugars</td>
<td>1 g</td>
<td></td>
</tr>
<tr>
<td></td>
<td>7 %</td>
<td>4 %</td>
</tr>
<tr>
<td></td>
<td>1 %</td>
<td>1 %</td>
</tr>
<tr>
<td><strong>Protein</strong></td>
<td>3 g</td>
<td></td>
</tr>
<tr>
<td><strong>Cholesterol</strong></td>
<td>0 mg</td>
<td></td>
</tr>
<tr>
<td><strong>Sodium</strong></td>
<td>105 mg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 %</td>
<td>2 %</td>
</tr>
<tr>
<td><strong>Potassium</strong></td>
<td>100 mg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 %</td>
<td>1 %</td>
</tr>
<tr>
<td><strong>Calcium</strong></td>
<td>10 mg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 %</td>
<td>0 %</td>
</tr>
<tr>
<td><strong>Iron</strong></td>
<td>1 mg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>6 %</td>
<td>3 %</td>
</tr>
</tbody>
</table>

† Amount in 2 slices
* 5% or less is a little, 15% or more is a lot
Genesis R&D Training

Genesis Advanced Training | August 15-16, 2018 | Oak Brook, IL
This workshop session covers advanced topics in detail such as new FDA labeling regulations, due diligence and documentation for transitioning to the new labels, new program features, PDCAAS (protein digestibility score), range formulas, advanced labels, and more.

Genesis Professional + Menu Label Training | September 12-13, 2018 | Oak Brook, IL
This training session covers ingredient creation and recipe/menu building, best practices, and analysis reporting specific to restaurants, grocery stores, and those who have to comply with the FDA's Menu Labeling regulations. Additionally, we will discuss how Genesis R&D helps you comply with the Menu Labeling regulations.

Genesis Professional Training | October 10-11, 2018 | Oak Brook, IL
This training session covers the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, obtaining nutrition analysis, analysis reporting, best practices, and basic labeling features.

Learn more: https://www.esha.com/news-events/training-schedule/
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