



WEBINAR



**Genesis R&D Foods Tips for Success
Organizing Your Recipes & Ingredients**



Presented by ESHA Research

Wednesday, Sept 15, 2021

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



ESHA Research

ESHA Research was established in 1981 as one of the very first nutrition software solutions. 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 Solutions

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

Our mission is to help remove the complexity of product development and regulatory compliance for the food, beverage, and supplement industries through software, services, and nutritional databases.



Genesis R&D Foods

Genesis R&D Foods, first released in 1991, is designed to help users manage processes, overcome industry challenges, and meet federal requirements. Industry professionals use Genesis R&D for quick and accurate nutrient evaluation, virtual product development, nutrition labeling, and regulatory compliance.

- Product Development
- Formulation Analysis
- Menu Analysis
- Reporting
- Regulatory Compliance





Upcoming Webinars

October 20, 2021 | Tips for Success: Searching for Recipes & Ingredients in Genesis R&D Foods

Genesis R&D Foods offers many filters to narrow your searches, helping you find exactly what you are looking for. When developing a recipe, you may want to search for ingredients by specific nutrient content, such as high in protein or low in saturated fat. Alternatively, you might want to find recipes that contain a particular ingredient. This webinar covers the different database search filters and other searching tips.

TBA! | Genesis R&D Foods Version 11.11 Update Overview

The latest update of Genesis R&D Foods, Version 11.11, is coming soon! During this webinar we will cover the newest features and program enhancements. Stay tuned for more information!

To view archived webinars or sign up to receive notifications, visit:

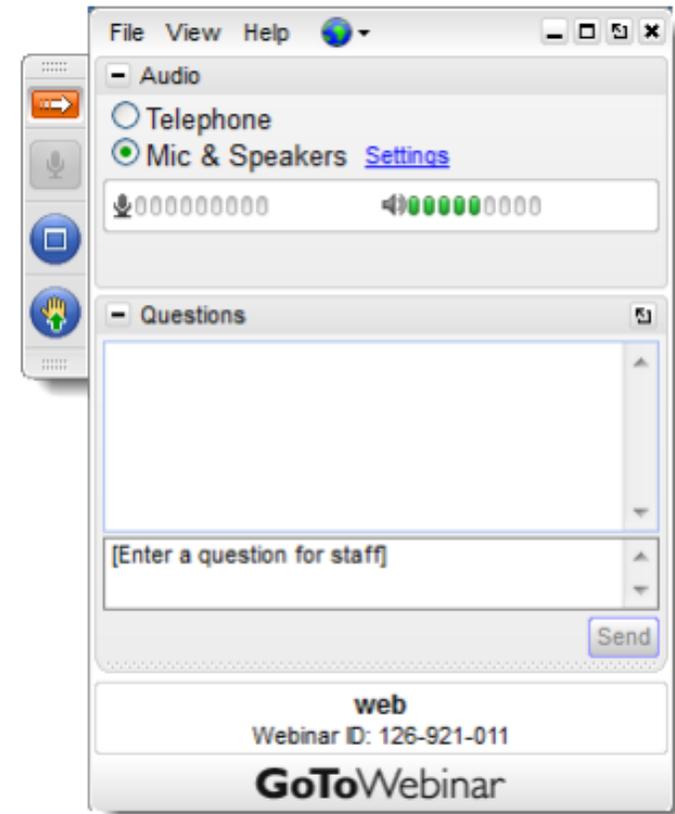
www.asha.com/news-events/webinars



Please Note!

- ✓ The webinar is being recorded
- ✓ All webinars available on our website
- ✓ Submit your questions in the GoToWebinar control panel
- ✓ We'll email a copy of the recording and the slides following the webinar

WEBINAR



What We'll Cover Today



- Ingredient & Recipe Entry Best Practices
 - Name vs. Common Name
 - Naming Convention Do's & Don'ts
- Groups vs. Attributes
 - Use cases
 - Creating Groups & Attributes
 - Searching
- Q&A





Naming – Name vs. Common Name

Name

- Database type name – categorized, internal uses
- Name in a consistent manner that will help sort many foods
- 1000-character limit

Common Name

- Use this field to enter a “recipe friendly” name for the food
- If “Common Name” is enabled, many reports will display this name in place of what is entered in the “Name” field

Recipe

*Name: Bread

Serving Sizes:

A recipe makes: 958.357 Servings.

A serving weigh: 43 Gram

A serving is: Select Measure

Optional

Common Name:

Item Name	Common Name
flour, all purpose, white, unbleached, enriched	Flour, All Purpose
water, distilled	Water
sugar, white, granulated	Sugar
yeast, bakers, active, dry	Yeast
salt, table	Salt
butter, unsalted for butter top bread	Butter



Naming Convention Do's

- **Naturally Ordered:** Order elements from general (category, family, etc.) to specific (type, flavor, size, etc.): *Latte Nonfat Vanilla Small 12 oz*
- **Location:** If your Ingredient or Recipe is intended for a specific geographic region, include a region code or abbreviation in your naming convention: *Latte Nonfat Vanilla Small 12 oz NW*
- **Numbering:** When including numbers in a file name use at least two digits in order to maintain a correctly sorted numeric order. Include the zero for numbers 0-9 (01, 02, 03, etc.) so that numbers sort correctly: *01, 02, 03 ... 19, 20, 21*
- **Version Control:** Differentiate between drafts and final versions of records by using versioning in the names: *RecipeA-v01, RecipeA-v02, RecipeA-v03*
- **Dates:** Seasonal or date-specific items, list the date in the name. As a best practice, state the date “back to front” with the year first: *YYYYMMDD, YYYYMM, or YYYYQ1*



Naming Convention Don'ts

- **Abbreviations:** Avoid using abbreviations, acronyms, initials, and codes *that are not commonly understood*
- **Special Characters/Punctuation:** Avoid use of special characters, such as * : \ / < > | " ? ! [] ; = + & £ \$
- **Inconsistency:** Avoid error and duplication
 - Latte Nonfat Vanilla Small 12 oz
 - Small Vanilla Nonfat Latte 12 oz
 - Small vanilla Nonfat latte



Additional Information Fields

- **User Code:** original, specific user code for ingredients and recipes. User Codes must be unique.
- **Product:** product line (perhaps brand)
- **Supplier:** primary supplier or source of the information.

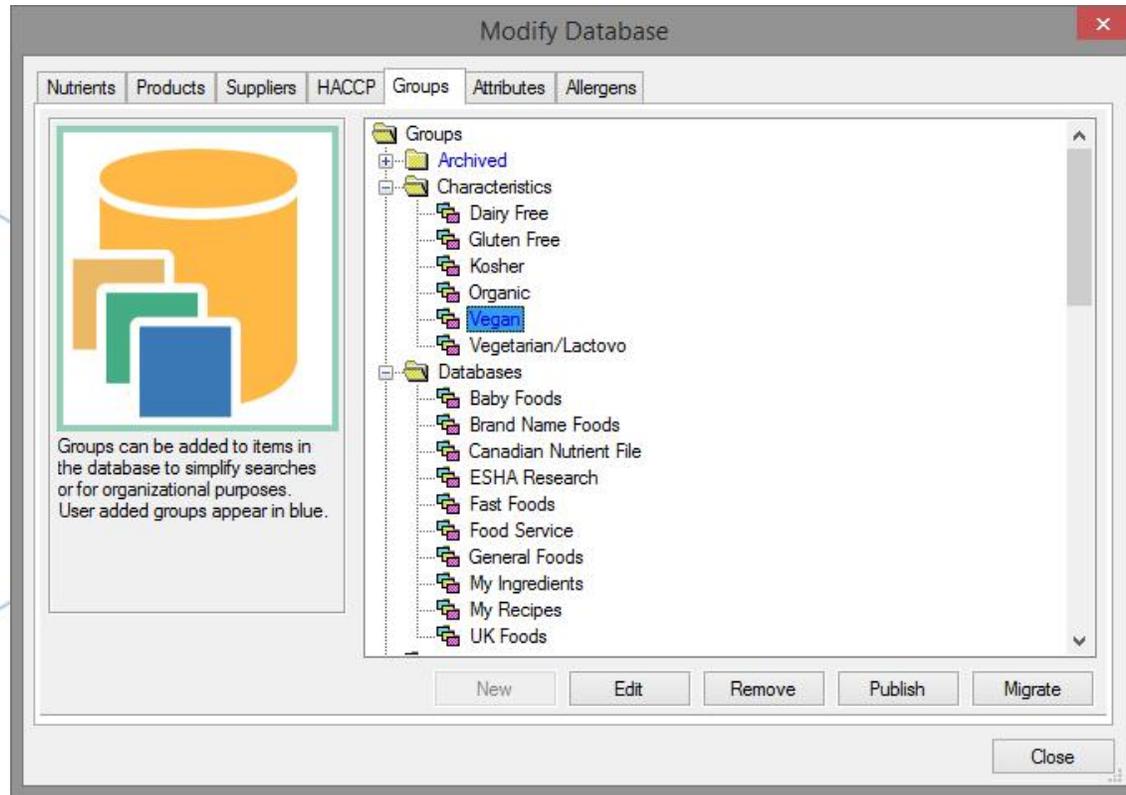
The screenshot shows a software interface for editing a recipe. The top navigation bar includes tabs for FILE, HOME, EDIT, VIEW, DATABASE, RECIPE, and REPORTS. Below the navigation bar is a toolbar with icons for Edit Recipe, Edit Yields, Set Serving Size, Groups, Attributes, Scale, Search, Export, Audit Trail, View Label, Edit Label, and Ingredient Stmt. The main content area is titled 'Recipe: Bread' and contains a 'Recipe Information' section. On the left side of this section is a sidebar menu with options: Recipe, Nutrients, Measures, Brix Calculation, Cost, Groups, Attributes, Compare To, Preparation Method, Reference Amount, Nutrient Content Claims, Notes, HACCP, and Attachments. The main form area has the following fields:

- *Name: Bread
- Serving Size:
 - A recipe makes 958.357 Servings.
 - A serving weigh: 43 Gram
 - A serving is Select Measure
- Optional:
 - Common Name: [text box]
 - User Code: [text box]
 - Product: [text box] Select...
 - Supplier: [text box] Select...
- Created: 09/23/2019
- Modified: 08/13/2021

A red oval highlights the 'Product' and 'Supplier' fields and their respective 'Select...' buttons.



Groups – Benefits of Using



- Organizing records
- Searching (include/exclude)
- Exporting
 - Which version of records to share or publish
 - ESHA Port
 - Genesis R&D API
- Access Control
 - ESHA Security
 - Levels of read/write access



Import/Export Tools & Groups

ESHA Port: When exporting records from ESHA Software to ESHA Software or using ESHA Port, Groups can be used to filter the exported records.

Genesis R&D API: Groups can be published to the Genesis API to expose formulas, analysis, and label data from Genesis R&D and send the information to external and internal interfaces such as website, point- of-sales system, inventory management system, and QC or document controls.



ESHA Security & Groups

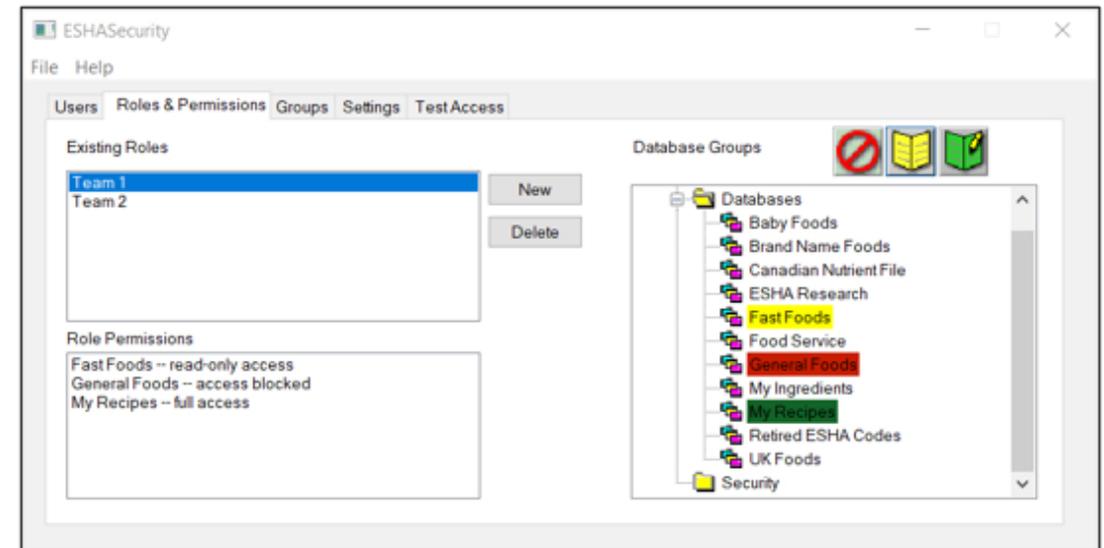
Groups can be used to designate varying levels of read/write access permissions to records in the database.

Establish

- Users
- Roles and Permissions

Levels of Permission

- **No access:** User is not allowed to view, open or modify the item.
- **Read-Only access:** The user can open the item but is not allowed to save changes. The user can, however, save a copy of the item under a new name.
- **Read-Write access:** The user can open and modify the item freely. The user will always have this level of access to any item personally created. Access is granted at a specific level to a role for a specific group.

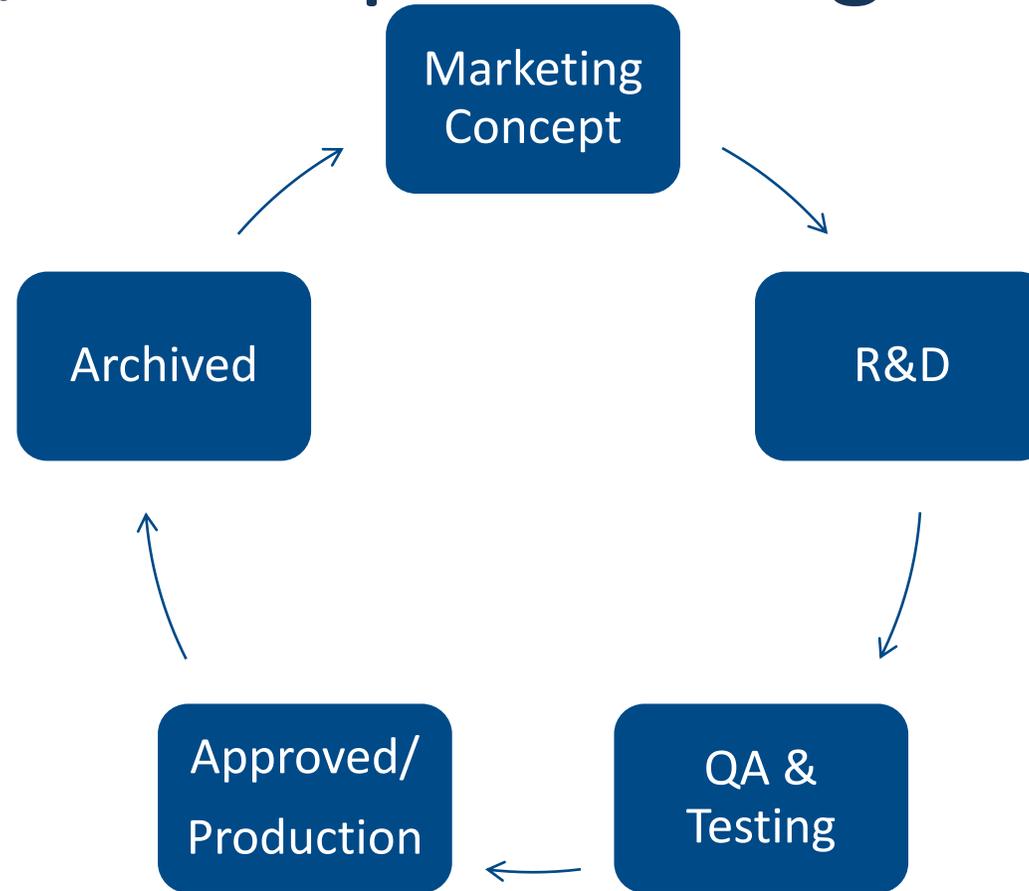




Use Case for Groups: Country/Territory



Use Case for Groups: Departments/Development Stages





Use Case for Groups: Item Type

- Limited time/special edition offerings
- Regular menu items
- Seasonality





Benefits of Using Attributes

- Document properties or characteristics
- Attach documentation to support the Attribute
- Ingredient Attributes carry forward to Recipes
- Qualifying Attributes appear on the View Label report

SAMPLE, Fruit Salad
05/16/2019

Nutrition Facts	
about 8 servings per container	
Serving size	1 cup (142g)
Amount per serving	
Calories	160
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 22g	44%

Qualifying Attributes: Bioengineered



Ingredient

Nutrients

Yields/Measures

Cost

Groups

Attributes

Ingredient Statement

Allergens

Attachments

Property	Qualifies	Documentation
Bioengineered 	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input checked="" type="checkbox"/> Bioengineered-report.docx
No Artificial Flavor	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/>

 [Add an attribute](#)





Attributes Indicators



= yes, attribute applies



= no, attribute does not apply



= undetermined

Recipe Information

Recipe

Nutrients

Measures

Brix Calculation

Cost

Groups

Attributes

Compare To

Preparation Method

Reference Amount

Nutrient Content Claims

Notes

HACCP

Attachments

Attributes

Qualifies	Property	Override	Documentation
✓	Bioengineered ⓘ	✓ <input type="checkbox"/>	clear
✓	No Artificial Flavor	✓ <input type="checkbox"/>	clear

+ Add an attribute

OK Cancel



Attributes Rules

Attributes in Genesis R&D adhere to one of two rules:

- “All items in the food must have the attribute”
- *- or -*
- “At least one item in the food must have the attribute”

Examples:

- “All items”: Free of Artificial Color – all ingredients must be free of artificial color for the attribute to be true for the Recipe
- “At least one item”: Bioengineered Rule - if one ingredient meets the determination of bioengineered, then the Recipe *could* be considered bioengineered



Use Case for Attributes (*AND Groups*)

Categorize your ingredients and recipes by the claims they qualify for





Genesis R&D Training

Genesis R&D Foods Professional + FDA Regulations

This 2-day training session covers the fundamentals of the Genesis R&D Food program with a primary focus on FDA regulations: creating ingredients and composite ingredients, building recipes/formulas, nutrition analysis, moisture loss, reporting, labeling, best practices, and much more. In addition, this session covers a comprehensive FDA regulatory review.

Genesis R&D Foods Advanced Training

The 1-day Advanced session builds upon the skills learned in the Professional training and offers deeper learning on topics including PDCAAS, International Food Labeling, Advanced Label Settings, and more.

Title	Date	Location
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Sept. 21-22, 2021 Sept. 23, 2021	IN-PERSON & Online ESHA Training Center Oak Brook, IL
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Oct. 12-13, 2021 Oct. 14, 2021	Online only
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Nov. 2-3, 2021 Nov. 4, 2021	IN-PERSON & Online ESHA Training Center Oak Brook, IL
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Nov. 30 – Dec. 1, 2021 Dec. 2, 2021	Online only

Session Options:

- 3-day Combined Professional + Advanced Training
- 2-day Professional Training
- 1-day Advanced Training (Prerequisite: Professional Training)

Contact: training@esha.com or **Visit:** <https://esha.com/news-events/training-schedule/>

QUESTIONS?



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