

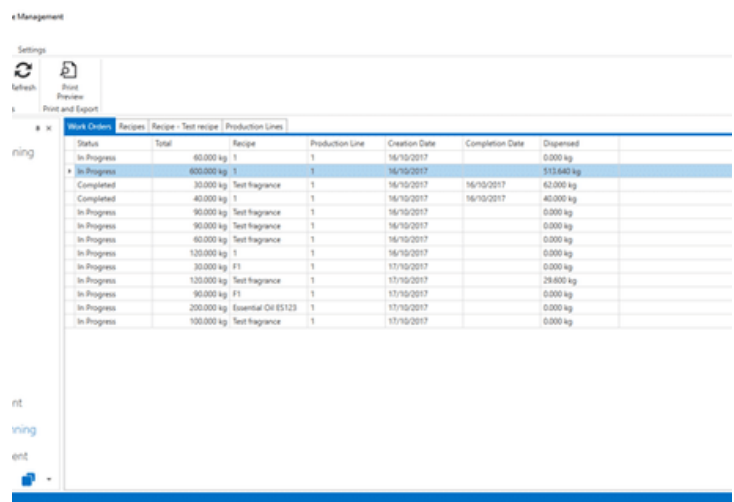
Recipe Formulation

The Recipe Formulation module is a fully integrated component of the MWS WeighLogic production management platform, which will run on any standard PC terminals. The main function of the Recipe Formulation module is to produce consistent formulations with full forwards and backwards Ingredient traceability. In addition to printing a series of recipe and production reports, operators can use the Recipe Management console to generate customer specific reports using the WeighLogic report generator.

Key elements of the WeighLogic Recipe Formulation module

Recipe Definition

Recipes can be defined and distributed to any number of different departments for dispensing. A final recipe can be made up of a number of sub recipes and pre-recipes, e.g. Dry Ingredients and Sauces Users can define the standard recipe batch weight and for each ingredient, specify the target weights, tolerances, weighing methods and any quality or handling instructions.



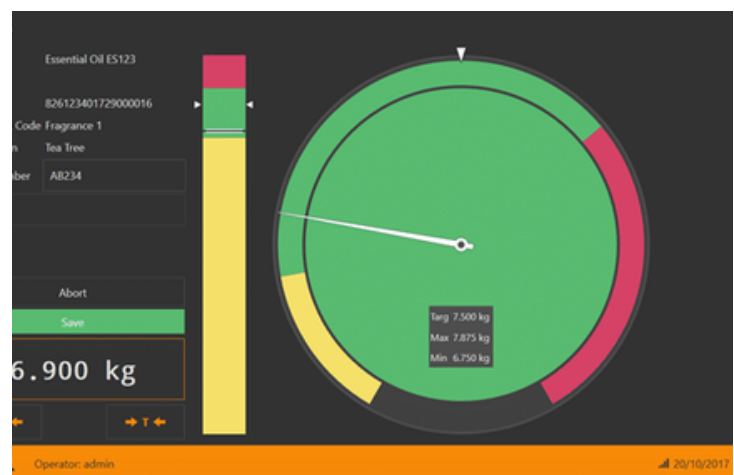
Status	Total	Recipe	Production Line	Creation Date	Completion Date	Dispensed
In Progress	60,000 kg	1	1	16/10/2017		0,000 kg
In Progress	600,000 kg	1	1	16/10/2017		513,640 kg
Completed	30,000 kg	Test Fragrance	1	16/10/2017	16/10/2017	62,000 kg
Completed	40,000 kg	1	1	16/10/2017	16/10/2017	40,000 kg
In Progress	90,000 kg	Test Fragrance	1	16/10/2017		0,000 kg
In Progress	90,000 kg	Test Fragrance	1	16/10/2017		0,000 kg
In Progress	60,000 kg	Test Fragrance	1	16/10/2017		0,000 kg
In Progress	120,000 kg	1	1	16/10/2017		0,000 kg
In Progress	30,000 kg	F1	1	17/10/2017		0,000 kg
In Progress	120,000 kg	Test Fragrance	1	17/10/2017		29,800 kg
In Progress	90,000 kg	F1	1	17/10/2017		0,000 kg
In Progress	200,000 kg	Essential Oil ES123	1	17/10/2017		0,000 kg
In Progress	100,000 kg	Test Fragrance	1	17/10/2017		0,000 kg

Recipe Production Planning

What do we need to make?
 What is the best way to make it?
 What are the total ingredients we require?

Production planning functionality offers the flexibility of calculating requirements by:

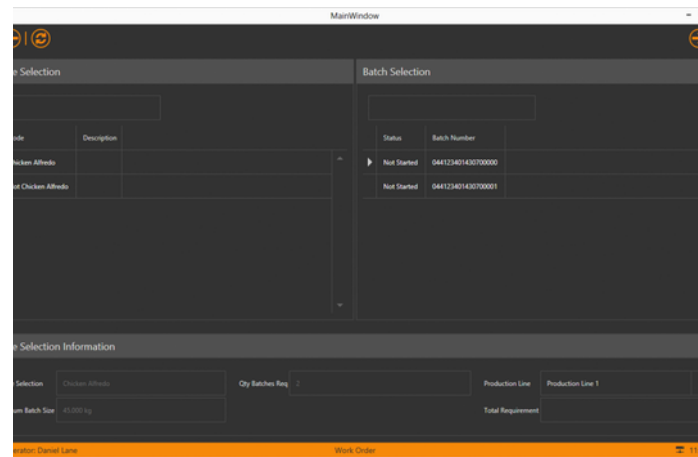
- Standard Batches
- Custom Batches
- Qty of Standard batches
- Calculated batch weight based upon ingredient availability



Confirmed plans can be converted automatically into the works orders.

Recipe Work Orders

- Recipe work orders assign instructions to groups of operators and locations
- Ingredient requirements are presented in order to be prepared, target quantities and tolerance levels
- Work orders can be monitored by Production Supervisor
- Work orders are the key to forward traceability



Shop Floor Interface

- Colour coded dynamic “Macro” buttons reflect actual recipe details and current production status
- Handling or safety instructions are displayed in relation to the current ingredient, or the position in the recipe
- Scan in pre-weighed ingredients; add in sub recipes
- A dynamic fill gauge assists the operator during dispensing
- The system prevents the operator from dispensing ingredients outside of pre-set tolerance limits

Recipe System - Key Features

- Recipe system runs on multiple touch screen terminals
- Drivers for multiple indicators and scales such as Bizerba, Marel/Scanvaegt, Avery, GSE and Alibi support
- Recipe definitions at Multiple levels, e.g. Recipes, Sub Recipes and Pre Recipes
- Multi level traceability, e.g. Ingredient batch, Recipe batch
- Dynamic Screens allowing flexibility over layout and questions required
- Production planning and works orders
- Ingredient substitution rules
- Health & Safety and materials handling instructions
- Dynamic filling gauge assists operator during dispensing
- Consistent control of formulation
- Multi Scale for Bulk / Fine ingredients
- Flow meter option for liquids
- Non weighed and pre-weighed ingredients
- Forwards and backwards traceability
- Link to stock for finished product

Learn more about WeighLogic by contacting us or visiting our [website](#).