

TraceGains **NutriCalc**

Streamlined, Precision Recipe
Reformulation In-House

Webinar:
Unlocking the Full Power of NutriCalc

NutriCalc[®]
NUTRITION CALCULATION



AGENDA

How NutriCalc fits into the TraceGains ecosystem

Bal Chand – TraceGains

Unlocking the full power of NutriCalc

Judith Tomlin – TraceGains NutriCalc



ABOUT TRACEGAINS **NUTRICALC**

The New Standard for Product Development

NutriCalc® now operates both as a standalone solution and as part of the broader TraceGains ecosystem, delivering **unmatched efficiency and accuracy** for the food and beverage industry.

Acquired by **TraceGains** in 2023, NutriCalc builds on its legacy as a market leader in nutrition analysis software, while benefiting from **integration into the world's leading networked food and beverage software platform.**



ABOUT TRACEGAINS

Founded in 2008, TraceGains is revolutionising the exchange of information across the supply chain.



Global Operating Centers and Customer Support

140+

Experienced F&B Staff

1200+

Global Customers

250 YRS

Supply Chain Experience
Across Leadership Team

100K+

Supplier Locations

635K+

Items & Ingredients

167+

Supplier Countries

1.8m+

Completed Standard Online
Forms

10m+

Supplier, Item & Ingredient
Documents



TraceGains Product Suite



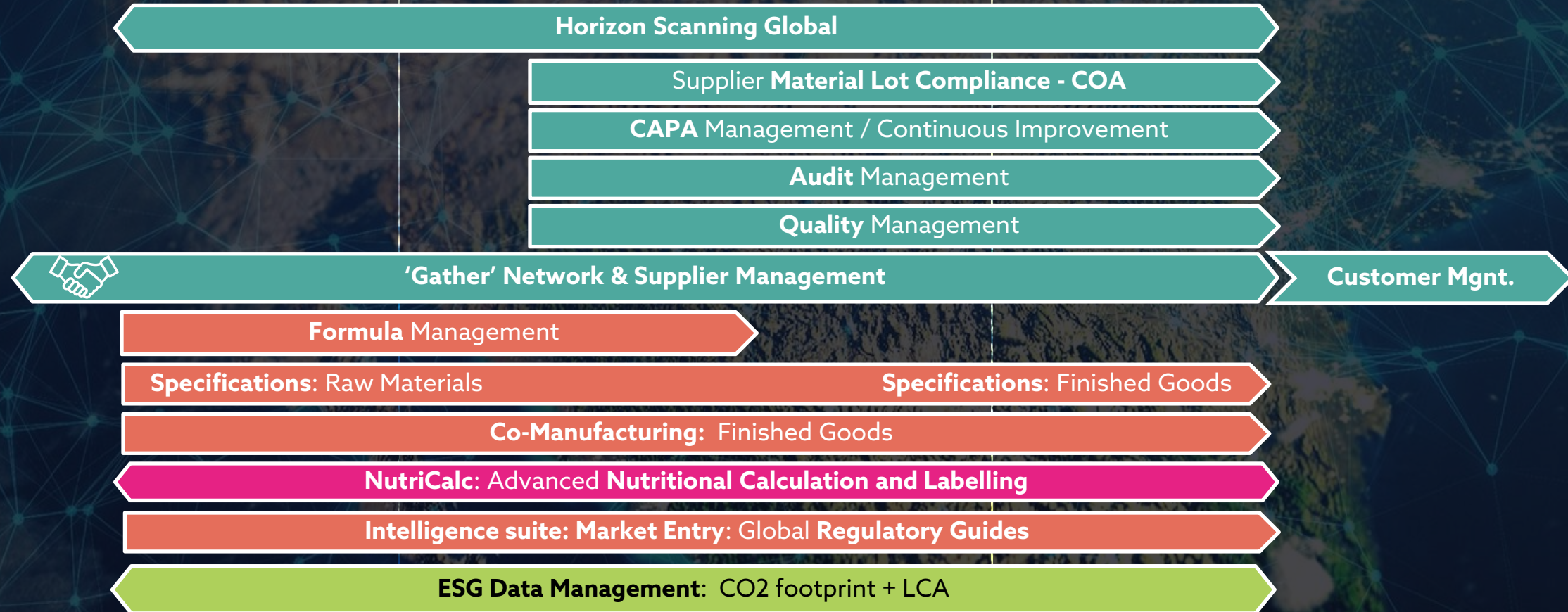
SOURCE + DEVELOPMENT



VALIDATE + MANAGE



PRODUCE + SCALE



Product Suite:

Compliance

NPDP

ESG

TRACEGAINS GATHER[®]

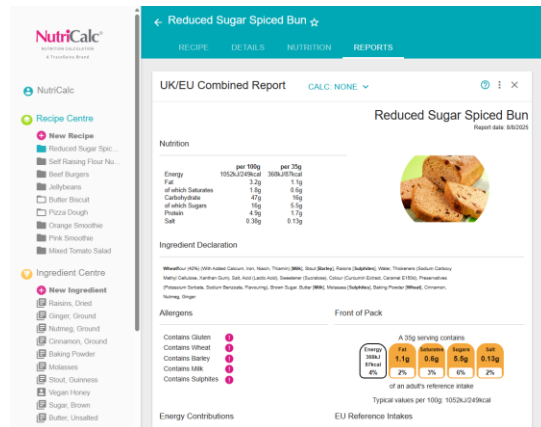
- Free to use with **NutriCalc** to accelerate NPD
- Source all your recipes' ingredients & related documentation – saves time
- Ranked, trusted suppliers
- Compare specs using standard forms
- Promote your own products to potential buyers



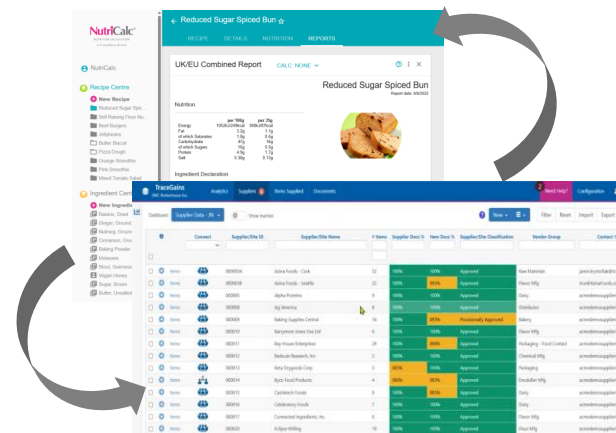
NUTRICALC

Powering TraceGains Nutrition Calculation and Labelling

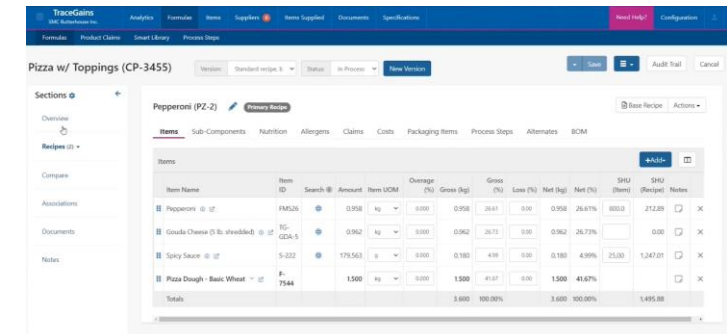
Standalone solution
(as used by FDF Scotland)



Standalone solution + connected via API to
TraceGains' Supplier Management solution



TraceGains NPD suite
- Powered by **NutriCalc** -



NUTRICALC

Understanding Inputting New Ingredients

- When selecting ingredients from NutriCalc's database which aren't a raw ingredient (e.g. fruit & veg), the nutrition data won't be as accurate as inputting your own custom ingredients
- Inputting ingredients' specs ensures the highest accuracy of nutrition calculation results
- Enter as much ingredient nutrition data as possible - data can come from a spec. sheet, nutrition label, COA etc.



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Understanding Inputting Ingredient Specifications

- Input Nutrients
 - Enter per 100 grams
 - Enter sodium/salt in milligrams
- Input Allergens
- Enter Compound Ingredients (if applicable)



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Understanding and Using Carbohydrates

2 types of Carbohydrates:

Available Carbohydrates

- Sugars & starches which can be digested by the body
- Used on UK / EU food labels

Total Carbohydrates

- Also includes Fibre (including non-starch polysaccharides), which can't be digested
- Available Carbohydrate value + Fibre value = Total Carbohydrate
- Used on USA, Canadian, and Gulf States food labels



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Understanding and Using Carbohydrates

- Different Carbohydrates, plus no global consistency in terminology, causes mistakes when using ingredient spec. sheets:
- USA ingredients: must deduct Fibre from Total Carbohydrate to achieve a figure for Available Carbohydrate (for UK / EU labels)
- Australian ingredients: Total Carbohydrate actually means Available Carbohydrate, so no need to adjust it
- South African ingredients: Glycaemic Carbohydrate actually means Available Carbohydrate!



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Understanding and Calculating Cook Loss

- Cook loss is the loss or addition of water during cooking:
 - Concentrates food – when moisture's lost during cooking
 - Dilutes food – when moisture's absorbed during cooking in water (e.g. rice)
- Makes a big difference to accuracy of recipe's nutrition information as changes the 'per serving' nutrient amounts
- Always apply cook loss during the nutrition calculation process
- Always add the quantity of water used as an ingredient



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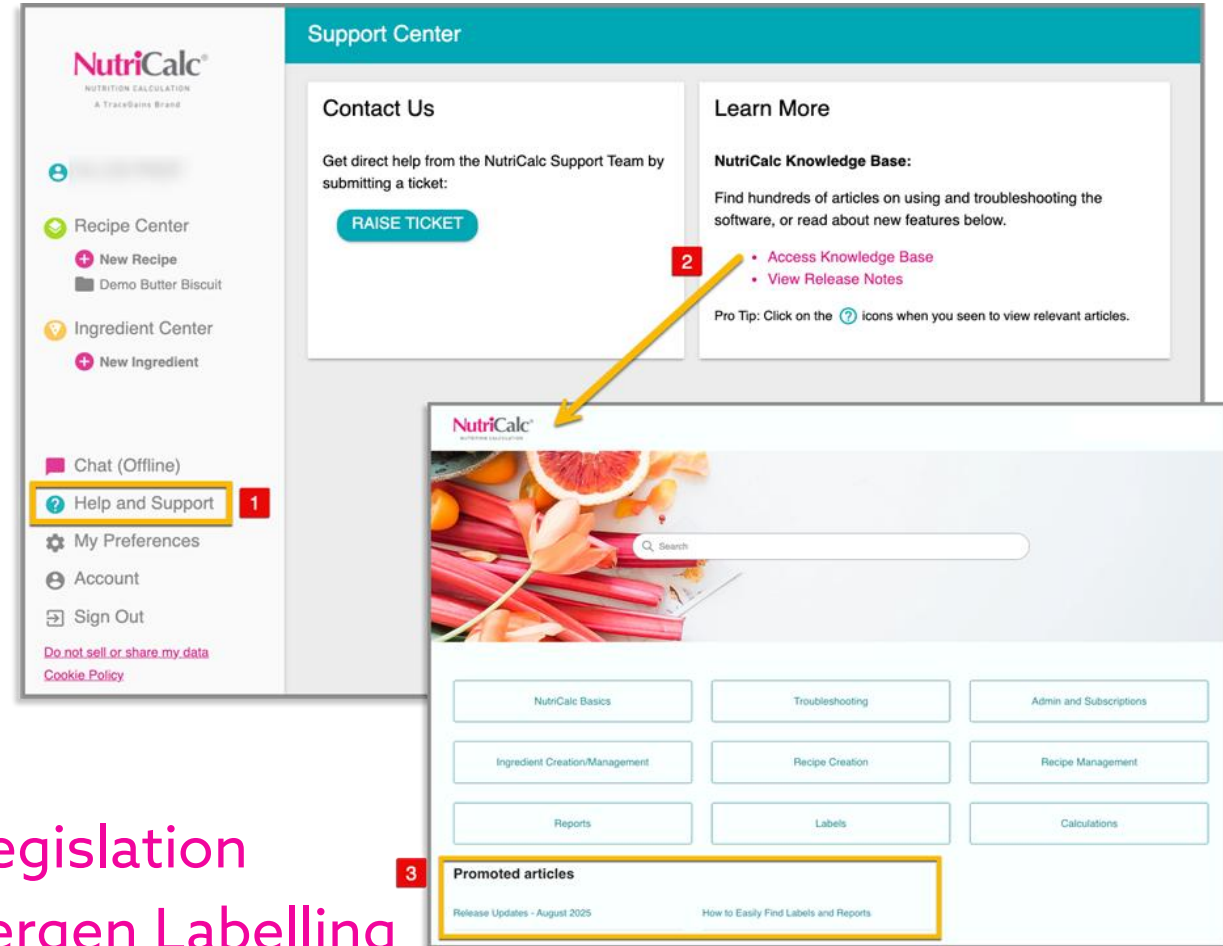
Help & Support Resources

Software

- Submit support requests
- Features '?' info links
- Access Knowledge Base topics
- View latest software release notes

NutriCalc.co.uk/support

- Tutorial videos
- Expert papers on food topics and legislation
- Pages on UK HFSS and UK / EU Allergen Labelling



THANK YOU

Let's Connect

Join TraceGains Gather: gather.tracegains.com

Free 7-day trial of NutriCalc: nutriscalc.co.uk

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