

Allergen Intelligence. Food confidence.



The introduction of The UK Food Information Amendment, also known as Natasha's Law, means that every retailer must provide a full ingredients list and allergen labelling on foods Prepacked for Direct Sale (PPDS) on the premises.

Our Food Management Solution, Allergen Intelligence, provides a fully-integrated workflow, streamlining the creation of mandatory nutritional & allergen information, offering database integration, and effortless output to label printers and new digital channels such as mobile apps and food ordering kiosks.

From 1st October 2021, the requirements for PPDS food labelling will change in England, Wales, and Northern Ireland.

Ingredient management

Ingredients are the core building-blocks in calculating food information. Ingredients provide your finished recipes with the necessary nutritional, allergen, and costing details that allow Allergen Intelligence to produce fully compliant labels, analyse profitability, and display on digital devices such as mobile apps, in real time.

Allergen Intelligence streamlines how ingredients are added and updated onto the system, resulting in consistent and accurate food labelling information.

Ingredients can be added using the following processes:

- Manual Entry
- Spreadsheet Upload
- Integration with both local and national data sources.

Recipe creation

Creating recipes is simple. Select the ingredients, enter the measure and Allergen Intelligence does the rest.

Based on the ingredient listing. Nutritional information is calculated and allergens are automatically added. If an ingredient updates, so do your recipes.

Recipes created from ingredients will calculate nutritional information, automatically generating the QUID with allergens clearly highlighted. The result is a compliant label ready to print on your packaging or label printer. In addition, the Front of Pack Traffic Lights are created and generated and ready to print.

Item Nutritionals	
Energy KJ	Energy Kcal
94	22
Fat	Saturated Fat
0.5	0.1
Carbohydrate	Sugar Carbs
3.6	3.6
Sodium	Protein
0.004	1.1

All nutritional values should be in grams per 100g

Portion Size in Grams: 1000

[SAVE NUTRITIONALS](#)

← Edit Product: Caesar Salad Auto Calculated

INFO & NUTRITION RECIPE **ALLERGENS**

CELERY **CEREALS CONTAINING GLUTEN** CRUSTACEANS

MUSTARD NUTS PEANUTS SESAME SEEDS SC

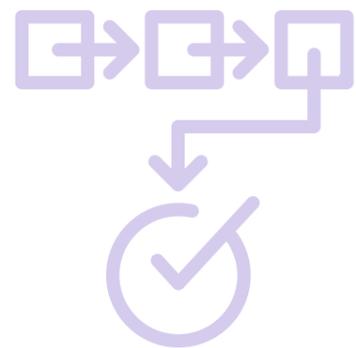
Making changes? It's effortless.

All of these features are directly linked to your ingredients. As you change supplier and therefore an ingredient, or if you simply decide to substitute one ingredient with another, Allergen Intelligence automatically modifies all relevant recipes generating new QUID, Allergens, Nutritional and Costs, in real time.

Our goal is to help make you and your business compliant and food confident.

Allergen Intelligence monitors your ingredients and recipes and will ask you to validate the allergens on a regular basis.

Allergen Intelligence also maintains an audit trail of all modifications and updates so you are fully safeguarded, offering full transparency to the question of who, what, where and when.



Printing your Compliant labels

With Allergen Intelligence on-demand printing of fully compliant labels has never been easier. Simply identify the desired label template from the list, enter quantity and click print.

Allergen Intelligence label templates suit a wide range of common label formats, sizes and printers.

These compliant labels display the QUID with highlighted allergens, nutritional table and if selected, the Front of Pack traffic lights.

Fresh Salmon with Lemon Butter
254 Calories

Ingredients
For allergens, see ingredients in bold

Salmon Fillet (71.86%) (**Fish**), Whipping Cream (17.96%) (**Milk**), Mustard (3.59%) (**Mustard, Cereals containing gluten**), Olive Oil (1.80%), Lemon Juice (1.80%), Parsley (Fresh) (1.20%), Fresh Garlic (0.60%), Black Pepper (0.60%), Salt (0.60%),

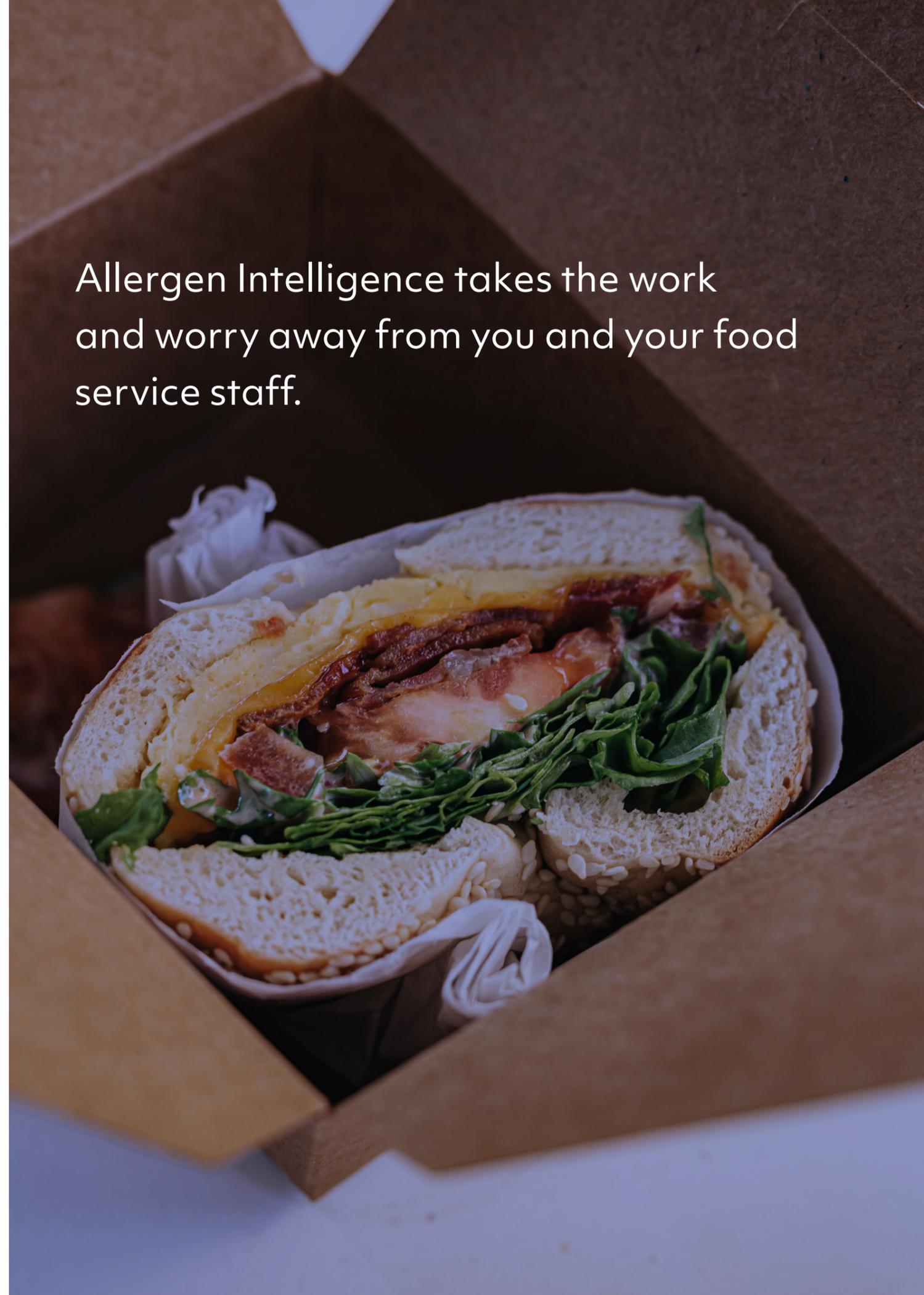
Each serving (130g) contains					
Energy	Fat	Saturates	Sugars	Salt	
1369kJ 330kcal	25g	7.9g	1.9g	0.7g	
	HIGH	HIGH	LOW	MED	
	16%	36%	40%	2%	12%
of an adult's reference intake (8,400kJ / 2,000kcal)					

Nutrition		Typical Values per 100g
Energy		1053kJ / 251.67 kcal
Fat		19.29g
Saturates		6.15g
Carbohydrates		1.43g
Sugars		0.97g
Protein		17.95g
Salt		0.56g

Best Before 01/10/2021

BT Food Group
Kilcronagh Road
Cookstown
BT80 9HJ

Allergen Intelligence takes the work and worry away from you and your food service staff.



With Allergen Intelligence, being an allergy expert is effortless.

Monitor costs. Save money

Allergen Intelligence uses your ingredient purchase costs to provide full analysis of the finished product cost and profitability.

Allergen Intelligence quickly and easily analyses your profit margins as you adjust portion size and/or price, to ensure your profitability. Full visibility of your costs is vital to your success.

Hardware

We provide the necessary hardware to ensure effortless creation, management and printing of your fully compliant labels.

As standard, this is a 15-inch kitchen-rated touchscreen and Zebra Thermal Printer.

Allergen Intelligence will integrate with your existing label printing software and printers, if required.

allergen intelligence

Costing Calculator

Number of Portions	Portion Size (g)	Profit per Portion	Total Recipe Profit
46	401	£1.90	£87.40
Portion Sale Price	Sale Price Per KG	Profit Margin	
3.00	7.50	173.56%	

Current Portion Size: 400g Current Sale Price: £3.00

Recipe Weight	Recipe Cost
18.43kg	£50.52

Name	Purchase Size	Purchase Price	Recipe Quantity
Dried Oregano	1kg	£19.17	36g
Vegetable Bullion	1kg	£16.49	37g
White Roux	1kit	£11.23	750g

Ham, Cheese & Salad Bag



Chicken and Broccoli



Print Label

£4.95

Benefits at a glance

Allergen Intelligence is more than just being compliant.

Allergen Intelligence provides a fully-integrated workflow, streamlining the creation of mandatory nutritional & allergen information, offering database integration, and effortless output to label printers and new digital channels such as mobile apps.

Ingredient Management:

Ingredient upload and search, allergen list, nutritional values, costs.

Recipe Creation:

Automatically generates the QUID with allergen detection and calculation of nutritional values.

Effortless Changes:

Real time updates when an ingredient is modified or substituted.

Label Printing:

Print compliant labels that include the QUID, with highlighted allergens and nutritional values.

Calculate & Monitor Costs:

Recipe costs calculated on ingredient costs. Suggested portion size/ price to meet profit margin targets.

Hardware: Easily create label templates with support for a wide range of label printers with optional integration to popular label printing software.

For all enquiries please visit our website,
call us on +44 (0) 28 8676 0261 or
email sales@bludottechnologies.com

bludottechnologies.com

BludotTechnologies, Kilcronagh Business Park, Cookstown, BT80 9HJ
E: info@bludottechnologies.com T: +44 (0)28 8676 0261

