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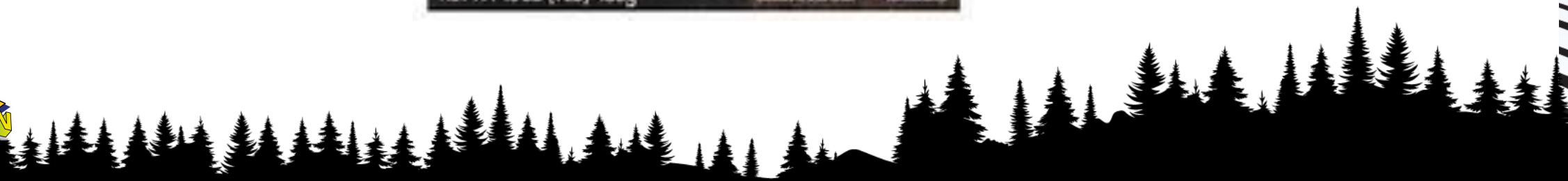
MAY 2024

Microsoft NAV/BC:

A perfect recipe for success



At Park 100 Foods, what does the perfect recipe look like?



Bill Wilson

PARK 100 FOODS

ESTD 1976

Bill Wilson

I am the internal IT manager and ERP facilitator for Park 100 Foods. I am in my 28th year at Park. I'm married to my wife Anita and we have 4 grown children and 3 grand children.

We love to travel and are professional musicians. I have played guitar for 50 years and my wife plays piano. We have performed at local venues for over 30 years.

I also am an avid sports fan.



STORY

PRODUCT
INNOVATION

PARK 100 FOODS

— Custom Crafted —



COMMUNITY

JOIN OUR TEAM

CUSTOM CRAFTING FOR AMERICA'S FOOD BRANDS

Premier Kettle Cooker for Custom, Brand-Positioning Foods

- Park 100 Foods has been in business since 1978. In the early days of our company we produced pork and beef fritters and breaded mushrooms. In the early 1990's, we bought our first cooking kettles and started making side dishes for Boston Market.
- We became the country's largest privately owned soup and side dish manufacturers with customers like, Wendy's, Panera Bread, Chick-fil-A and others.
- We now produce the same soups and side dishes and have added full production of The Farmers Dog beef, chicken and pork products and have 4 facilities, 3 in Indiana and 1 in Texas.



Some of our customers and products



How we are able to accomplish perfect products with NAV/BC

- Assistance in Formula (recipe) creation
- Nutritional software (GENESIS add-on)
- Analytical recording (Quality Testing)
- Allergen recognition
- Item Cards (Customizations that allow us to use the cards as our company's product bible)
- The 4 "P's" of Park 100 Food's Kettle cook processes from planning to purchasing to production to packaging
- Microbiological testing and product release (Using Square9 with NAV/BC)
- HMI kettle screen instructions



A-501523 · 15 · CR/ Gusto Testing

Actions ▾ Related ▾ Reports ▾

Version

Production BOM No.	A-501523	Status	Certified
Item Description	BM Mac and Cheese 8-5#	Starting Date	
Version Code	15	Last Date Modified	8/27/2021
Description	CR/ Gusto Testing	Certified Date	
Primary UOM	Weight	Comments	420988. NM 6/29/21
Weight UOM	POUND		

Formula Lines | Manage Component Fewer options



Type	No.	Step Code	Notes Exist	Scaling vessel	Cookroom Vessel	Combo tag	Cook Instructions	HMI Instructions	Description	Note Flag + Description	Comm...	Has Nut... Data	ESHA Code	Batch Quantity	Unit of Measure Code	No Wei... Check
→	-	010	Yes					0		INSTRUCT...	No	<input type="checkbox"/>	0			<input type="checkbox"/>
Item	924-0513	020	No					0	Butter, Salted Grade AA	Butter, Salt...	No	<input checked="" type="checkbox"/>	8000	75	POUND	<input type="checkbox"/>
Item	963-8101	030	No					0	Canola Oil	Canola Oil	No	<input checked="" type="checkbox"/>	0	70	POUND	<input type="checkbox"/>
Item	987-5001	040	No					0	Sodium Citrate Dihydrate	Sodium Cit...	No	<input checked="" type="checkbox"/>	0	5	POUND	<input type="checkbox"/>
Item	983-4015	050	No					0	Lactic Acid (Purac Powder 60)	Lactic Acid ...	No	<input checked="" type="checkbox"/>	0	3	POUND	<input type="checkbox"/>
Item	924-1905	070	No					0	Milk, Whole 01-01	Milk, Whol...	No	<input checked="" type="checkbox"/>	18761	490	POUND	<input type="checkbox"/>
Item	998-0817	060	No					0	Water #1	Water #1	No	<input checked="" type="checkbox"/>	0	2,234.13	POUND	<input type="checkbox"/>
		080	Yes					0		INSTRUCT...	No	<input type="checkbox"/>	0			<input type="checkbox"/>
Item	935-6107	090	No					0	Flour, Pastry	Flour, Pastry	No	<input checked="" type="checkbox"/>	0	60	POUND	<input type="checkbox"/>
Item	988-5400	100	No					0	Colflo 67	Colflo 67	No	<input checked="" type="checkbox"/>	0	40	POUND	<input type="checkbox"/>
Item	924-8500	110	No					0	Grande Bravo 550	Grande Bra...	No	<input checked="" type="checkbox"/>	0	45	POUND	<input type="checkbox"/>
Item	998-0831	120	No					0	Slurry Water #1	Slurry Wate...	No	<input checked="" type="checkbox"/>	0	300	POUND	<input type="checkbox"/>
Item	998-0819	130	No					0	Water #2	Water #2	No	<input checked="" type="checkbox"/>	0	40	POUND	<input type="checkbox"/>
		140	Yes					0		INSTRUCT...	No	<input type="checkbox"/>	0			<input type="checkbox"/>



Nutrition Facts

Serving size (100g)

Amount per serving
Calories 120

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 650mg	28%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 64mg	4%
Iron 1mg	6%
Potassium 287mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Search

501523

Advanced Search.

Total Items = 1

501523 - vs

Recipe Information

- Recipe
- Items
- Nutrients**
- Measures
- Brix Calculation
- Cost
- Groups
- Attributes
- Compare To
- Preparation Method
- Reference Amount
- Nutrient Content Claims
- Notes
- HACCP
- Attachments

Selected Nutrients to View: Genesis Default
* %DV based on US Label 1990 standards.

Nutrient values based 100.00 grams

Nutrients	Value	% DV
Basic Components		
Gram Weight (g)	100.00	
Calories (kcal)	124.54	
Calories from Fat (kcal)	27.31	
Calories from SatFat (kcal)	11.35	
Calories from TransFat (kcal)	0.43	
Protein (g)	4.67	
Carbohydrates (g)	19.69	
Carbohydrate (Available) (g)	0.62	
Starch (g)	0	
Total Dietary Fiber (g)	0.00	
Total Soluble Fiber (g)	0.00	
Total Insoluble Fiber (g)	0	
Dietary Fiber (US 2016) (g)	0.55	
Soluble Fiber (US 2016) (g)	0.03	

Allergens and Allergen Statement

Allergens assigned to: 501523 - vs 15 - BM Mac and Cheese 8-5# - 06-29-21

- Allergens
 - Crustaceans
 - Egg
 - Fish
 - Gluten
 - Milk
 - Molluscs
 - Mustard
 - Peanut
 - Sesame/Sesame Seeds



Item Quality Tests ▾

No.	Description	Item Type	Item Categor...	Product Group Code	Item Trackin...	Lot Nos.	Expiration Calculation
I-501523	BM Mac and Cheese 8-5#	Intermediate	SIDE	PASTA	LOT-INT	LOT-INT	<input type="checkbox"/>

Quality Tests for I-501523 BM Mac and Cheese 8-5#

Item Quality Tests Subform

Find Filter Clear Filter

Description	Code	Type	Particulate	Temp	Time (sec)	Spindle	RPM	Numeric Low Value	Numeric Target Value	Numeric High Value
Bostwick (cm)	18	Numeric	NP	140	30	0	0	20	22	24
HH Salt (%)	26	Numeric		0	0	0	0	1.9	2.1	2.3
Post Freeze Bostwick (cm) (sec)	40	Numeric	NP	140	30	0	0	19	21	22
Post Freeze HH Salt %	46	Numeric		0	0	0	0	1.5	1.7	1.9



HMI Instructions built in to the recipe that send auto functions to the kettles

Formula No. A-604975
Description CFA Chix Noodle 8-4#
Version Code 33 Using Colflo Vs. 31 - HMI Instructions
Status New
Starting Date
Last Date Modified 4/10/2024
Primary UOM Weight

	Weight	Volume
UOM	POUND	
Input	4,977.60	0.00
Yield	100	100
Output	4,977.60	0.00

Cost Information

Formula Lines

Type	No.	Step Code	Description	UOM	Quantity	% of Total
	MANUAL JACKET HEAT	010	Agitator speed 35 RPM			
	MANUAL JACKET HEAT	010	Agitator Forward 60 Seconds			
	MANUAL JACKET HEAT	010	Agitator Pause Seconds			
	MANUAL JACKET HEAT	010	Agitator reverse Seconds			
	MANUAL JACKET HEAT	010	Hold Minutes			
	MANUAL JACKET HEAT	010	Set Temp to 170 Degrees F			
	MANUAL JACKET HEAT	010	Steam Pressue Limit 40 PSI			
	MANUAL JACKET HEAT	010	Is there an instruction?			
	MANUAL JACKET HEAT	010	Enable Temperature Offset			
	MANUAL JACKET HEAT	010	Enable Add manual Water			
	MANUAL JACKET HEAT	010	Use Both Jackets No			
	MANUAL JACKET HEAT	010	Use Hottest RTD Yes			
	MANUAL JACKET HEAT	010	Enable Cook Extend?			
	MANUAL JACKET HEAT	010	Default Extend Time			
	MANUAL JACKET HEAT	010	Steam Valve Position A 90 % Open			
	MANUAL JACKET HEAT	010	Steam Valve Position B 80 % Open			
	MANUAL JACKET HEAT	010	Steam Valve Position C 60 % Open			
	MANUAL JACKET HEAT	010	Steam Valve Position D 40 % Open			
	MANUAL JACKET HEAT	010	Steam Valve Position E 20 % Open			
	MANUAL JACKET HEAT	010	Is there a 'skip to step' question? No			
	MANUAL JACKET HEAT	010	Is there a 'Keyboard Entry' question No			
	MANUAL JACKET HEAT	010	Step to go to if answer is Yes			
	MANUAL JACKET HEAT	010	Step to go to if answer is No			
Item	998-0816	KETTLE	Water	POUND	2,354.00	47.29
Item	963-7405	VEMAG 1	Soybean Salad Oil	POUND	8.12	0.16
Item	924-0513	VEMAG 1	Butter, Salted Grade AA	POUND	8.12	0.16
Item	903-1380	VEMAG 1	Carrot Puree, Frozen	POUND	6.00	0.12
Item	983-6050	VEMAG 1	Salt, Granulated All Purpose	POUND	7.34	0.15
Item	983-6071	VEMAG 1	Sea Salt 1200	POUND	5.00	0.10
Item	987-4510	VEMAG 1	Solec FP30 (Soy Lecithin)	POUND	5.00	0.10
Item	983-2514	VEMAG 1	Granulated Garlic	POUND	2.50	0.05
Item	983-5073	VEMAG 1	White Pepper, Ground	POUND	1.65	0.03



Production gets scheduled, then batched, produced and then packaged and shipped to offset warehouses before being cleared for sale. I will explain the paperwork trail and how we ensure all raw materials are batched and processed according to the recipe.



Our micro testing procedures ensure that all of our products get placed on hold until all tests come back negative. The NAV system places all produced product on micro hold, then when the results are returned with the help of an add-on program called Square9, the product is either placed in available inventory or in a hold warehouse. Product cannot be sold (billed), reworked or destroyed/donated until these results are returned.



This concludes today's session. I hope you have enjoyed the presentation and that it may allow for some enhancements to your own system.

QUESTIONS?

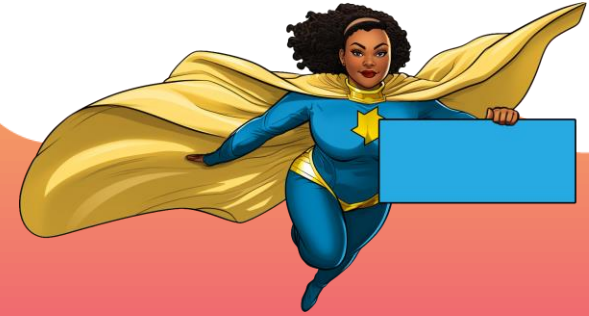


THANK YOU FOR ATTENDING

- **Bill Wilson**
- **Park 100 Foods**
- **317-853-4327**



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