

foodtura

it-løsning til sundhedssektoren

Small devices – big potentials

Background

Anova Data A/S develop the system MCS (Master Cater System)

- MCS is a system to manage the productionflow in big kitchens, producing "Food for many"
- Among other funtions the system:
 - Receives orders from individuals and/or departments
 - Calculates price
 - Calculates nutrition
 - Calculates recipes based on products.. Ex. 1.500 products, 3500 reciepes
 - Calculates additives and all genes
 - Creates food labels
 - Calculates Organic food %
 - Pictures of the dishes
 - And in general support the production flow
 - Integrete with other systems ex.
 - Productdatabases
 - Ordersystems
 - Journal systems

Project

Project partners

Projectperiod:

November 1st. 2012- March 31st. 2015

Funded by:

 **MARKEDS**
MODNINGSFONDEN

(Fornyelsesfonden)

ANOVA DATA


AALBORG UNIVERSITET



BDO

Stakeholder analysis

- The projektgroup completed a stakeholder analysis.
- Many ideas for the project.
- Priority of the ideas by:
 - Which items are available at our customers, short term / long term.
 - Project period
 - Project budget
 - Is there a market for the product short after the project period.
 - Do the caregivers have the time to make the registration.

So many of the projektgroup ideas is not possible in common for our customers – for now , due to no available devices, busy normal working day but surely for project and special studies.

Aim for foodtura

- Use the data from the MCS much more.
- Other than the kitchen should have access to the data.
- And the access should be easy, and quick.
- Give the possibilities for making individual orders.
- To support the individual to a higher and more stable nutrient intake.
- To give the caregivers better opportunities to give the individual the right nutrition.
- Following the nutrition intake during the day (registration for each meal)
- Calculate the nutrition needs based on screening of the individuals
- Comparison the calculate needs with the intake.
- Calculate organic food %
- Foodwaste



The system has 3 modules

Ordering:

The kitchens make good composition of menu plans taken into account:

- Food is a part of the treatment
- diagnoses
- manageable to order

Screening:

Choose if the screening and the nutrition need is based on

- Harris Benedict
- Schouldfield
- The official made schedule

Nutrition registration

- Based on the order
- And / or different compositions

Accuracy and benefits

- The system gives optimal accuracy because:
 - The system use the exact product used in the kitchen
 - The system use the exact receipe used in the kitchen
 - The system use the exact menu used in the kitchen
 - We already know what is ordered so the nutrision calculation is very fast.
 - We (not always unfortunatly) already have the individual in the system

Vælg menu og vælg menulinjer

Nr	Navn	Fixed
1	Buffet menuplan	Ja
2	Take Away	Ja
3	Kantine menuplan	Ja
4	Mælkeliste PDA	Ja
6	Fix menu	Ja
20	Frokostmenu	Ja
22	Test Lene periodisk	Nej

* Varenr	Varenavn	Portion
<input type="checkbox"/> 605	Asier	STOR
<input type="checkbox"/> 606	Aspargessuppe m. kødboller og	NORMAL
<input checked="" type="checkbox"/> 607	Dagens råkost	NORMAL
<input type="checkbox"/> 608	Dagens frugtgrød	NORMAL
<input checked="" type="checkbox"/> 609	Dagens kage	NORMAL
<input type="checkbox"/> 610	Dessert	LILLE
<input checked="" type="checkbox"/> 611	Dagens frugt	NORMAL
<input type="checkbox"/> 2032	Ananasfromage flødeskum	NORMAL
<input type="checkbox"/> 610	Dessert	NORMAL
<input type="checkbox"/> 630	Kildevand	NORMAL



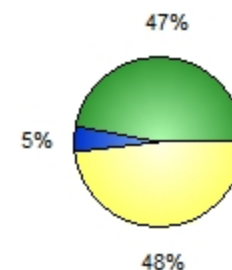
Næringsberegning / 100 gr

• Energi kJ	1719,6
■ Protein	4,7
■ Fedt	22,4
- Mæt. fedtsyre	
■ Kulhydrat	47,7
- Sukkerarter	
• Salt	
■ Alkohol	
■ Kostfibre	

Ingredienser

Gulerodskage(Hvedemel, 18% gulerødder, sukker, rapsolie, flormelispasteuriseret æg (93% hele æg, vand), flødeost (fløde, salt, mælkesyrekultur), smør, margarine (vegetabilskfedt og olie, vand, salt, aroma, kokos, pasteuriserede æggehvinder (æggehvider, vand, kanel, bagepulver, hvedestivelse), natron, vaniljesukker (sukker, hvedestivelse, naturlig vanilje, aroma))

Energifordeling i %



Allergener

Glutenholdige kornprodukter, Æg, Soja, Mælk herunder laktose

Tilsætningsstoffer

Antiklumpningsmiddel(E170), Antioxidant(E331), Hævemiddel(E450, E500), Konserveringsmidde(E202, E211, E338),

Vælg

Luk

Malene Test

Tilbage

Ordre

Kostregistrering

Vægt og energi beregning

Dato	Dag	Bemærkning	Energi KJ	Protein gr	Fedt gr	Kulhy
28/02/2015	Lørdag		992,27	6,79	10,99	
05/03/2015	Torsdag		1766,19	17,68	22,25	
06/03/2015	Fredag		1388,40	1,15	0,99	
11/03/2015	Onsdag		1123,76	9,11	6,34	
12/03/2015	Torsdag		4948,71	64,89	36,03	
13/03/2015	Fredag		1883,80	21,35	29,25	
16/03/2015	Mandag		789,26	9,01	5,67	
24/03/2015	Tirsdag		1766,19	17,68	22,25	
28/04/2015	Tirsdag		1246,55	10,49	6,59	
29/04/2015	Onsdag		764,86	5,67	0,52	
21/08/2015	Fredag		2888,46	13,33	36,71	

Funktioner

Fra Dato :

05/01/2015 31

+ Ny

= Ret

- Slet

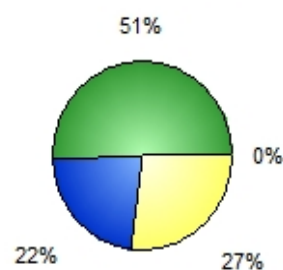
Kopier dag

Udskriv daaskost

Detaljeret

Energifordeling periode

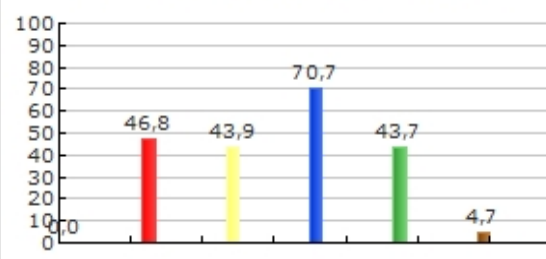
Energifordeling i %



Grafik forklaring

- Energi
- Fedt
- Protein
- Kulhydrat
- Alkohol
- Fiber

% af næringsstof rekommandation



Rekom: Kvinder 31-60 år NNR med fysisk aktivite

Næringsberegning (gr)

- Energi kJ 4948,7
- Protein 64,9
- Fedt 36,0
- Mæt. fedtsyre 12,4
- Kulhydrat 147,1
- Sukkerarter 1,1
- Salt 0,6
- Alkohol
- Kostfibre 1,5

Ret kost dage (Malene Test) - Rekom: Kvinder 31-60 år NNR med fysisk aktivite

Dato : 12/03/2015 31 Torsdag

Bemærkning :

Tilbage

Vælg Levering : Web demo

 Anvend filter

Varer

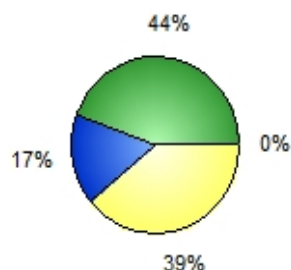
Ordre

Menuer

Gem

Nr	Varenavn	Enhed	Antal	Svind	%	Gr (Netto)	Levering	Slet	Kostindtag
4257	Amagergryde, sovs	NORMAL	1,00		25	37.5	Aften		
604	Kartoffelmos	NORMAL	1,00		50	70	Aften		
605	Asier	STOR	1,00		25	18.75	Aften		
623	Cacaomælk	NORMAL	1,00		0	0	Eftermiddag		
610	Dessert	NORMAL	1,00		75	54	Eftermiddag		
99	Æbler, rå	NORMAL	1,00		25	31.25	Formiddag		
600	Fiskefrikadeller DBV navn	NORMAL	1,00		100	120	Middag		
607	Dagens råkost	NORMAL	1,00		50	37.5	Middag		
621	Yoghurt med nøre og banan	GR	100,00		100	100	Morgen		

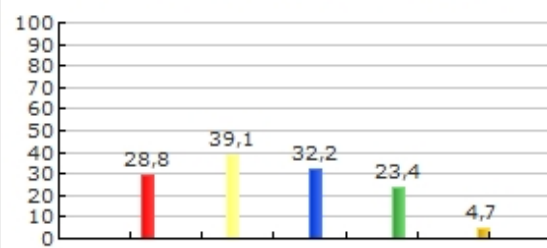
Energifordeling i %



Grafik forklaring

- Energi
- Fedt
- Protein
- Kulhydrat
- Alkohol
- Kostfibre

% af næringsstof rekommandation



% Rekom.: 100,00



Næringsberegning (gr)

- Energi kJ 3044,0
- Protein 29,6
- Fedt 32,1
 - Mæt. fedtsyre 8,4
- Kulhydrat 78,9
 - Sukkerarter 1,1
- Salt 0,6
- Alkohol
- Kostfibre 1,5