



USER MANUAL FOR GANACHE SOLUTION VERSION 2.0

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1: 1 Introduction

Dear colleague, first of all welcome to GANACHE SOLUTION.

After various efforts and not a few practical tests we finally arrived at the launch of GANACHE SOLUTION 2.0, starting from the experience of ganache solution we decided to renew the platform, update ingredients and database, improve the graphic interface and make our software even more performing. .

Whether you are new to the platform or an already loyal customer, a small presentation of our project seems right to us: ganache solution is a software entirely conceived and developed "by pastry chefs for pastry chefs" with the aim of helping in the management of recipes, understanding them and improving them. time after time. if you are reading this part it means that you have decided to rely on us to discover this wonderful world that is ganache, so thank you very much for the trust placed.

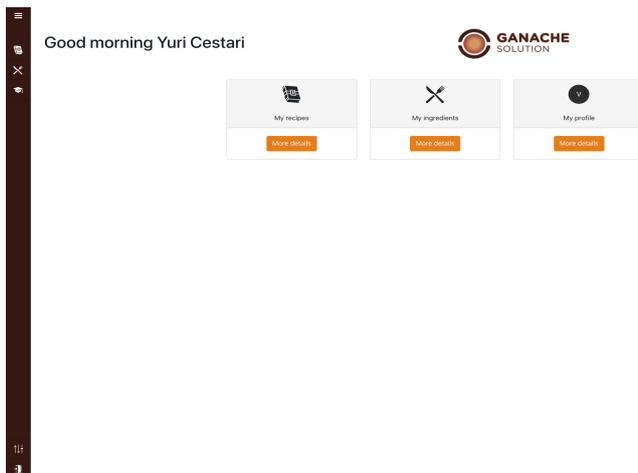
The ganache solution project was born about 10 years ago, from the meeting of 2 friends who are passionate about chocolate who, putting together ideas, decide to carry out a system that allows recipes to "explode" to see their composition based on the various ingredients.

From one platform to another, research has always been refined and an effort has always been made to arrive at a management system that is as practical and functional as possible, so today we offer you version 2.0 of our software, among the various innovations we find:

- A completely modernized graphical interface
- A more complete and functional ingredient database
- A management of your recipes in folders and subfolders

In this user manual we will take you on a small virtual tour that will allow you to better understand the various features of the platform.

1.2 Opening interface:



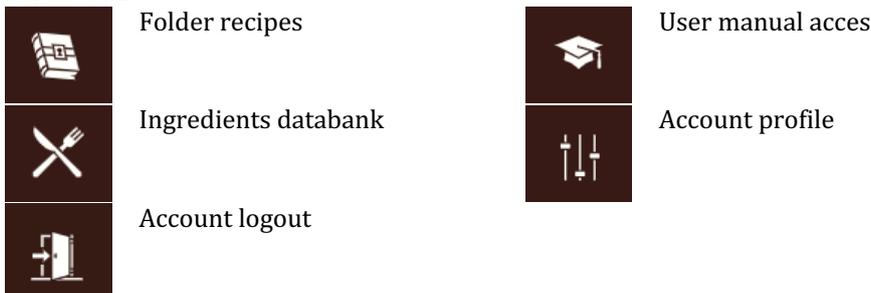
In the first interface you can find:

- access to recipes
- access to ingredients
- management of your profile

on the left side of your screen you will find the dashboard with all the commands

1.3 dashboard:

the side band, expandable with the command located at the top left, contains access to the various functions of your account



2.0 Ingredients:

By accessing the ingredients section, thanks to the appropriate icon, the ingredients database interface will open

Ingredients  

100% butternut pumpkin puree [Boiron] 100% butternut pumpkin puree Liquids Ganache Solution	35% fat cream [No Brand] Cream 35% Liquids Ganache Solution	50/50 smooth hazelnut praline [Agrimontana] 50/50 smooth hazelnut praline Dry fruit paste Ganache Solution	Aceto balsamico [No Brand] Aceto balsamico tradizionale Liquids Yuri Cestari
Acido tartarico 50-50 [No Brand] Acido tartarico 50-50 Aroma-additives Yuri Cestari	Acqua per gelatina [No Brand] Acqua per gelatina Liquids Yuri Cestari	Agar [No Brand] Agar Aroma-additives Ganache Solution	Aglio nero [No Brand] Aglio nero Extra Yuri Cestari
Albume d'uovo pastorizzato [Ovomattino] Bianco d'uovo ovomaster Liquids Yuri Cestari	Albume in polvere [Ovoneve] Ovoneve Extra Yuri Cestari	Albumina [No Brand] Albumina in polvere Aroma-additives Yuri Cestari	Alcolato 40% [No Brand] Alcolato 40% vol alcolico Alcohol Yuri Cestari
Alcolato 42% vol [Molinari] Sambuca molinari Alcohol Yuri Cestari	Alcolato 42% vol. whisky [No Brand] Lagavulin 16 Alcohol Yuri Cestari	Alcolato aromatico 70%vol [Luxardo] Mambo dry Alcohol Yuri Cestari	Almond praline [Callebaut] PRAMA almond praliné 50% Dry fruit paste Ganache Solution
Amarene candite sotto sciroppo [Agrimontana] Vere amarene Extra Yuri Cestari	Amaretto (liquore) [No Brand] Amaretto disaronno Alcohol Yuri Cestari	Amido di frumento [Reire] Amido di frumento Extra Yuri Cestari	Amido di mais [Reire] Amido di mais Extra Yuri Cestari
Amido di riso [Reire] Amido di riso tipo crema Extra Yuri Cestari	Amido di tapioca [Reire] Amido di tapioca Extra Yuri Cestari	Anhydrous butter pf 17 [Corman] Liquid butter Fats Ganache Solution	Anhydrous butter pf 28 [Corman] Concentrated butter glacier extra Fats Ganache Solution
Anhydrous butter pf 32 [Corman] Concentrated butter 99% Fats Ganache Solution	Apricot Aseptic puree [Agrimontana] Apricot Aseptic puree Liquids Ganache Solution	Apricots "straciatella" [Agrimontana] Apricots "straciatella" Extra Ganache Solution	Arachidi salate [No Brand] Arachidi salate Dry fruit paste Yuri Cestari

More than 350 pre-filled ingredients are collected in this section and it will be possible to add personal ingredients during the different work phases.

2.1 ingredients search:

All the ingredients of the platform are searchable by selecting the appropriate "search"  command which will display the advanced search bar:

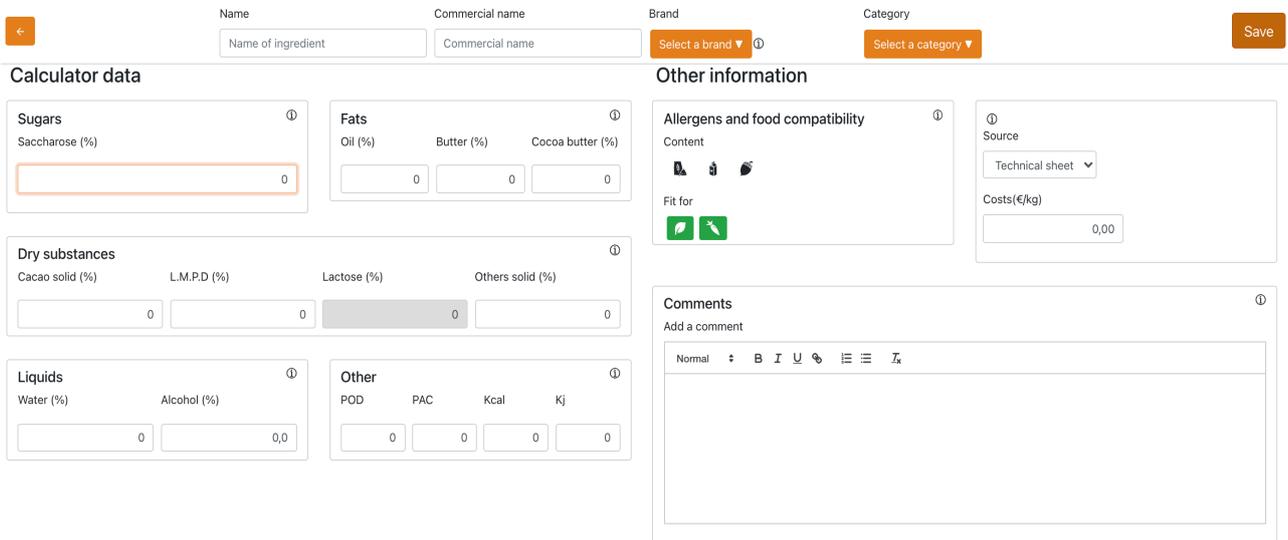
With the relative functions:

- search by ingredient name
- filter by category of ingredients (see 2.4 compilation of ingredients category)
- filter by brand



2.2 adding ingredients:

to add new ingredients it is necessary to select and click the icon marked with the plus sign.  Once pressed, the insertion page will open:



The screenshot shows a web form for adding ingredients. At the top, there are input fields for 'Name' (with a sub-label 'Name of ingredient'), 'Commercial name' (with a sub-label 'Commercial name'), 'Brand' (with a dropdown 'Select a brand'), and 'Category' (with a dropdown 'Select a category'). A 'Save' button is in the top right. Below these are two main sections: 'Calculator data' and 'Other information'.

Calculator data:

- Sugars:** Saccharose (%) with an input field containing '0'.
- Fats:** Oil (%), Butter (%), Cocoa butter (%) with input fields containing '0'.
- Dry substances:** Cacao solid (%), L.M.P.D (%), Lactose (%), Others solid (%) with input fields containing '0'.
- Liquids:** Water (%), Alcohol (%) with input fields containing '0' and '0,0'.
- Other:** POD, PAC, Kcal, KJ with input fields containing '0'.

Other information:

- Allergens and food compatibility:** Content (with icons for allergens), Fit for (with icons for dietary restrictions).
- Source:** A dropdown menu set to 'Technical sheet'.
- Costs(€/kg):** An input field containing '0,00'.
- Comments:** A text area with a rich text editor toolbar (Normal, Bold, Italic, Underline, Link, Unlink, Bulleted list, Numbered list, Indent, Outdent).

Within this page it will be possible to fill in the ingredient sheet by selecting:

- 1) ingredient details
- 2) ingredient category
- 3) ingredient composition
- 4) allergens

Once finished, simply select the "SAVE" button in the upper left

2.3 filling in ingredient details:

In order to be consistent and facilitate searches in the most well-stocked databases, the ingredients are divided according to the following labels:

- Ingredient name: the name with which the ingredient in question will be displayed
- Commercial name: the name under which the ingredient is marketed (it can also be the same as the name of the ingredient)
- Brand: the brand of the company with which the product is distributed (if an ingredient does not have a specific brand, this part can be left without text)
- Category: see categories section below

2.4 Compilation of the ingredients category:

The "categories" are a set of labels that allow you to group the ingredients according to a function in the recipe, these can be useful in the compilation of the recipe.

In the study relating to the development of ganache solution, a category was assigned for each ingredient, which becomes essential in compiling the recipes to define their function and interaction with the other ingredients of the recipe itself



liquids	All the ingredients that bring an important amount of water to the recipe. Compounds having more than 50% water in their composition.	Milk, cream, fruit pulp, infusions, aqueous extracts (etc.)
infusion	The ingredients that are included in the recipe as flavoring elements but which are then removed after being left to infuse. (see "exclude ingredient")	Tea, herbal tea, infused spices, aromatic herbs, fresh herbs (etc.).
Sugars / polyalcohols	All sugars classified as simple sugars and sugar alcohols. Whose role in the recipe is to bring sweetness, soften the structure and improve the conservation characteristics.	Regular sugar, dextrose, fructose, glucose syrups, invert sugars, isomalt, sorbitol, maltitol (etc.).
Chocolate	In this category we find all the products deriving from the processing of cocoa beans. Finished chocolates but also semi-finished products deriving from the cocoa plant.	Dark chocolate, milk chocolate, white chocolate, gianduia, cocoa powder (etc.).
fats	This family includes all the ingredients characterized by a high quantity of fat (more than 50%), which have a structuring role for the purpose of cutting and tasting the finished product.	Cow butter, dry butter, butteroil, cocoa butter, rice oil, olive oil (etc.).
alcool	Gli ingredienti che apportano alla ricetta una quantità di alcol. Tutte le bevande liquorose e gli sciroppi contenenti alcolati	The ingredients that add a quantity of alcohol to the recipe. All liqueur drinks and syrups containing alcoholates
Dry fruit paste / pralinè	All products derived from the processing of nuts, as is or added to a part of sugar.	Hazelnut paste, pistachio paste, almond praline, hazelnut praline, marzipan, hazelnut spreads (etc.).
extra	Tutti gli ingredienti utilizzati nelle ricette, ma non sono classificabili nelle altre categorie.	All the ingredients used in the recipes, but they cannot be classified in the other categories.
Auto-inserit	The recipes that the user intends to use as a starting point for other preparations. Personal recipes or preparations used as a basis for work.	Sugar syrup for pralines, zabaione, custards, (etc.).
Flavors / additives	All items that are characterized by an E-number that are not already included in other categories. They tend to require reduced dosages within the recipes.	Citric acid, natural flavors, potassium sorbate, (etc.).

2.4 compilation of ingredients composition:

All ingredients within Ganache Solution are filled in with a percentage value, different values will be requested within the ingredient sheet to complete the sheet as precisely as possible



Sugars:	In this box, you will need to enter the percentage of simple sugars contained in the ingredient. In many ingredients it will be sucrose only, in some it may be the sum of several sugars.
Fats:	Fats are essential for melt-down and structure of the final product. In this category you will need to insert: - the total fat percentage of the ingredient - the hypothetical melting point of fat, divided into 3 subcategories: o Oil, the amount of liquid fat at room temperature; o Butter with an estimated melting point between 28-32 ° c; o Cocoa butter, a solid fat with a high melting point
Dry substance:	They are included in this category - fibers: fibrous substance of cocoa → dry substance of cocoa - Lean portion of dairy products (often protein) → SML - complex sugars / fibers: polysaccharides / fibers → other solids The total quantity of dry substance is given by the sum of these three values. NB: the amount of Lactose is automatically derived from the SML value (value that cannot be filled in by the user).
Liquids:	This category contains 2 elements: - water: the water component of the ingredient - alcohol: the alcohol content of the ingredient
Others:	The "other" label contains a series of values that are not fundamental for balancing the ganache, which may be useful in the creation of the recipes: - POD, sweetening power: Empirical value that allows you to have an idea of what will be the sweetness of the finished product. POD is classified with a decimal number value based on sucrose (0 no sweetness → 100 very sweet) - PAC, anti-freezing power: represents the ability of sugars in solution to slow down the formation of crystals. PAC is classified with a decimal number value based on sucrose (0 no effect → 100 very effect) NB: in ingredients where the composition of the "sugar" value is made up of sucrose, the POD and PAC coincide with the quantity of sugars. - - Nutritional values: classify the calorific value of the individual ingredients, divided into KCAL and KJ, by filling in one of the values automatically the other is calculated

2.4 filling in other information:

Within the ingredients compilation it is possible to form the form by adding extra information that will complement the ingredient:

allergens

by selecting the icon, it will be possible to select if the ingredient in question contains dairy products, gluten, nuts. Similarly, it is possible to indicate whether the ingredient is suitable for consumption by people who follow a vegetarian or vegan diet.

Food cost:

This section allows you to enter the cost of the ingredient per kg. A possibility of downloading and uploading the food cost is added to update the prices (see section: updating food cost ingredient)

Note:

in the NOTES section you can enter comments and notes regarding the single ingredient



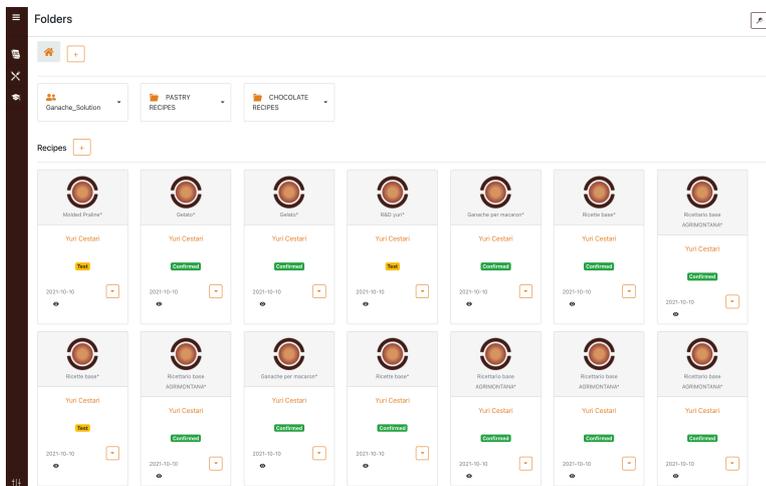
2.4 import / export food cost:By se

lecting the search icon  in addition to the filters mentioned in point 2.1, you can access the import / export food cost functions. By selecting the "export price" option, an excell file will be downloaded containing all the ingredients and the related food cost. Once updated and properly saved offline with the "import price" function, it will be possible to upload the cost updates of the ingredients.

NB: it is impossible with this function to make changes in terms of composition and name of the ingredient in question

3.0 Recipe section:

The recipe section can be reached from the side dashboard by selecting the appropriate icon. This section is divided into 2 subsections:



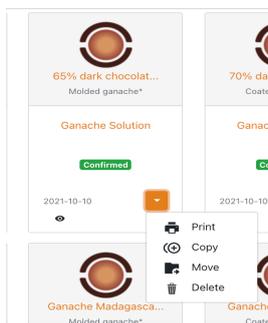
The upper part groups the folders and manages their new insertion through the "add folder" button 

The part below groups together all the recipes that are not included in any folder, therefore marked as "HOME"



Example: creating a recipe and saving it in the generic screen it will be found in this section, otherwise if it were saved in a folder ("save as" function) it will not be displayed in this screen. (see section "view route")

3.1 recipe actions:



On the opening page the recipes are highlighted with:

- save name: if the name is too long for viewing, simply place the mouse cursor on it to view it internally
- recipe category: highlighted under the name
- recipe status: highlighted with respective colors
- last modification: located at the bottom right
- command display: by positioning the mouse it displays the composition of the recipe
- "recipe actions" command: opens the list of possible actions on the given recipe

The actions related to the recipes are:

- print: allows you to go directly to the print page without opening the recipe
- copy: opens a new recipe which is a copy of the selected recipe (this recipe is saved by default with the same name as the selected recipe with the wording "COPY")
- move: allows you to move the recipe from the save folder to a new folder
- delete: allows you to delete the selected recipe (a deleted recipe cannot be recovered by the system)



3.2 recipe search:

In the top section of the screen is the search command  , once selected it will open the search bar in the recipes.



With the following features:

- Search by name: the search by filling in the name of the recipe searches for the name of the recipe in all the recipes of the software, highlighting the path to save
- Search by author: the search filters the recipes according to the author who wrote the recipe. NB: if a specific author has not been entered in the preparation phase of the recipe, ganache solution will enter the default user name (the pre-loaded system recipes are named ganache solution)
- Category filter: by opening the drop-down command it is possible to filter the recipes on the basis of the categories entered
- Status filter: the drop-down command will open where you can filter the recipes based on the status

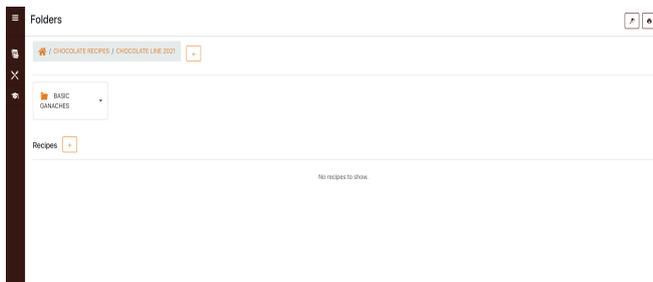
3.3 adding folders:

The folders section is in effect a collection with all the recipes that the user intends to organize under it. Upon first access to the Ganache Solution account, the only folder present will be "ganache solution" which will contain the folders with the system recipes (basic recipes of ganache for pralines).

Using the "add folder" button  , a window will open in which it will be possible to type the name of the new folder and save it.

The folder in question will be saved in the screen where you pressed the "add folder" button.

3.4 folder management:



Selecting the specific folders, the section with the screen divided into 3 parts will open:

- Top part: the path of the various sub-folders will be highlighted from the HOME screen
- Intermediate part: there will be folders contained in the folder in question
- Lower part: there will be the recipes contained in the aforementioned folder.

3.5 folder actions:

At any time and from any page where folders appear by selecting the side command of each folder, it will be possible to open the drop-down list with the actions that affect the folder itself:

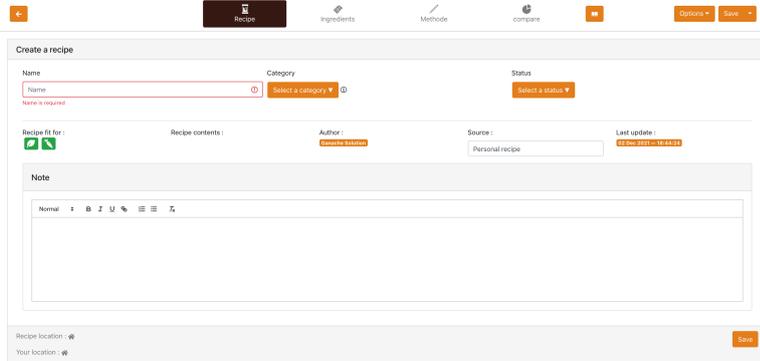
- Rename: allows to change the folder name
- Delete: allows you to delete the relevant folder

ATTENTION: once a folder has been deleted, all the subfolders and the recipes contained in it will be lost



3.6 adding recipe:

In the phase of adding recipes, with the command "add new recipe" the screen for adding recipe will open:



Upper part of the screen: selection paragraphs with recipe details:

- Recipe: General details of the recipe
- Ingredients: table of composition of values
- Method: method of working for the execution of the recipes
- Comparison: aligned comparison of the recipe with other database recipes

3.7 "Recipe" section:

Name: enter the name with which the recipe will be saved

Category: indicates the classification of the recipe on the basis of its use. The default categories of ganache solution are:

- Coated cremini
- molded cremini
- Coated ganaches
- molded ganaches

Searching for a specific category in the search bar, the list of existing categories will appear. To add a new category, simply press the save button that will appear laterally by typing a non-existing category.

It is possible to add any number of categories directly in this section (to rename - delete categories see the "profile" section)

Status: categorization of recipes on the basis of actual approval after a practical test:

- **Confirmed:** approved recipe after practical test
- **To improve:** recipe practically tested, but that requires revision
- **Test:** prepared recipe, where no practical / operational test has been performed

Info recipe: general information about the recipe:

- Allergens: nuts; gluten; dairy product
- Adaptability: vegetarian; Vegan
- Author: the account name by default
- Source: "personal recipe" by default
- Last modified: last opening date

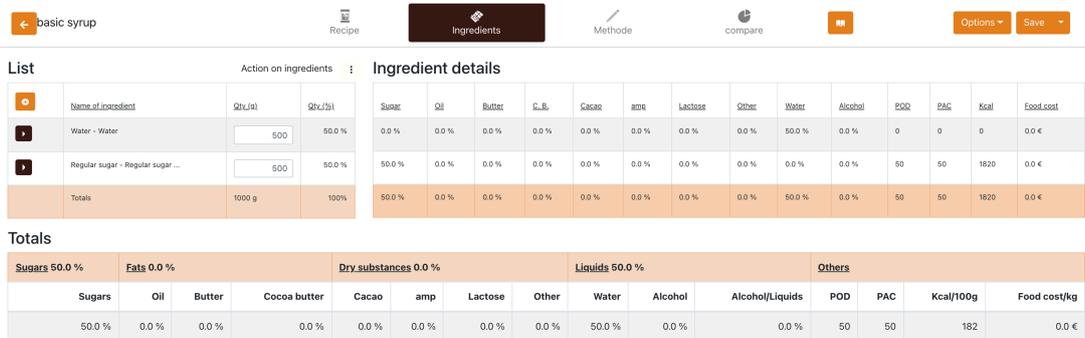
Note: personal notes about the recipe. (4 lines of text maximum)

Line: in the lower part of the screen you will find the path of the recipe from HOME and the relative folders and subfolders for saving



3.8 "ingredients" section:

In the appropriate section it will be possible to enter the recipe ingredients, view their composition and check the recipe totals.



List				Ingredient details													
Name of ingredient	Qty (g)	Qty (%)		Sugar	Oil	Butter	C. B.	Cacao	amp	Lactose	Other	Water	Alcohol	POD	PAC	Kcal	Food cost
Water - Water	500	50.0 %		0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	50.0 %	0.0 %	0	0	0	0.0 €
Regular sugar - Regular sugar ...	500	50.0 %		50.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	50	50	1820	0.0 €
Totals	1000 g	100%		50.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	50.0 %	0.0 %	50	50	1820	0.0 €

Totals																	
Sugars 50.0 %		Fats 0.0 %			Dry substances 0.0 %					Liquids 50.0 %				Others			
Sugars	Oil	Butter	Cocoa butter	Cacao	amp	Lactose	Other	Water	Alcohol	Alcohol/Liquids	POD	PAC	Kcal/100g	Food cost/Kg			
50.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	0.0 %	50.0 %	0.0 %	50	50	182	0.0 €			

The upper part of the screen, marked with the word "list" collects the list of ingredients entered displayed with the name of the ingredient and its weight entered.

An arrow cursor appears next to the ingredients that allows you to perform actions on the ingredients entered (see "Ingredient Actions" section).

While the part marked with the name "ingredients details" collects the balancing table which shows the compositions of each ingredient in relation to the quantity entered (see "recipe creation" section)

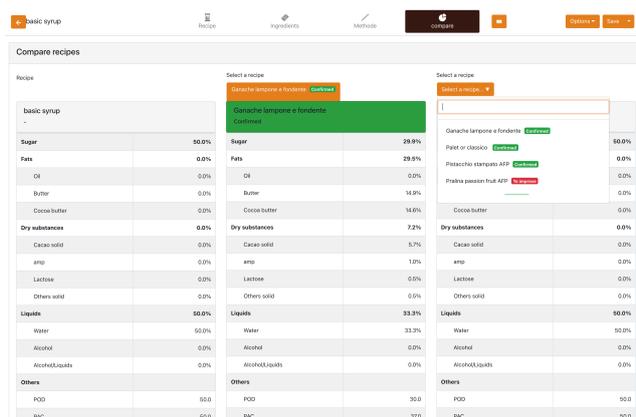
The lower part of the screen collects general information about the recipe entered.

3.9 section "procedure":

Within this screen it will be possible to write and draw up the recipe creation process. Using bulleted lists, bold, colorings or different fonts.

NB: for a layout need during the printing phase, a maximum of 7 lines of text can be entered)

3.10 section "comparison":



Compare recipes																																																																													
<table border="1"> <thead> <tr> <th colspan="2">Recipe</th> </tr> <tr> <th>basic syrup</th> <th></th> </tr> </thead> <tbody> <tr><td>Sugar</td><td>50.0%</td></tr> <tr><td>Fats</td><td>0.0%</td></tr> <tr><td>Oil</td><td>0.0%</td></tr> <tr><td>Butter</td><td>0.0%</td></tr> <tr><td>Cocoa butter</td><td>0.0%</td></tr> <tr><td>Dry substances</td><td>0.0%</td></tr> <tr><td>Cacao solid</td><td>0.0%</td></tr> <tr><td>amp</td><td>0.0%</td></tr> <tr><td>Lactose</td><td>0.0%</td></tr> <tr><td>Others solid</td><td>0.0%</td></tr> <tr><td>Liquids</td><td>50.0%</td></tr> <tr><td>Water</td><td>50.0%</td></tr> <tr><td>Alcohol</td><td>0.0%</td></tr> <tr><td>Alcohol/Liquids</td><td>0.0%</td></tr> <tr><td>Others</td><td></td></tr> <tr><td>POD</td><td>50.0</td></tr> <tr><td>PAC</td><td>50.0</td></tr> </tbody> </table>	Recipe		basic syrup		Sugar	50.0%	Fats	0.0%	Oil	0.0%	Butter	0.0%	Cocoa butter	0.0%	Dry substances	0.0%	Cacao solid	0.0%	amp	0.0%	Lactose	0.0%	Others solid	0.0%	Liquids	50.0%	Water	50.0%	Alcohol	0.0%	Alcohol/Liquids	0.0%	Others		POD	50.0	PAC	50.0	<table border="1"> <thead> <tr> <th colspan="2">Recipe</th> </tr> <tr> <th>Garache lampone e fondente</th> <th></th> </tr> </thead> <tbody> <tr><td>Sugar</td><td>29.9%</td></tr> <tr><td>Fats</td><td>29.9%</td></tr> <tr><td>Oil</td><td>0.0%</td></tr> <tr><td>Butter</td><td>14.9%</td></tr> <tr><td>Cocoa butter</td><td>14.9%</td></tr> <tr><td>Dry substances</td><td>7.2%</td></tr> <tr><td>Cacao solid</td><td>5.7%</td></tr> <tr><td>amp</td><td>1.0%</td></tr> <tr><td>Lactose</td><td>0.0%</td></tr> <tr><td>Others solid</td><td>0.0%</td></tr> <tr><td>Liquids</td><td>33.3%</td></tr> <tr><td>Water</td><td>33.3%</td></tr> <tr><td>Alcohol</td><td>0.0%</td></tr> <tr><td>Alcohol/Liquids</td><td>0.0%</td></tr> <tr><td>Others</td><td></td></tr> <tr><td>POD</td><td>30.0</td></tr> <tr><td>PAC</td><td>30.0</td></tr> </tbody> </table>	Recipe		Garache lampone e fondente		Sugar	29.9%	Fats	29.9%	Oil	0.0%	Butter	14.9%	Cocoa butter	14.9%	Dry substances	7.2%	Cacao solid	5.7%	amp	1.0%	Lactose	0.0%	Others solid	0.0%	Liquids	33.3%	Water	33.3%	Alcohol	0.0%	Alcohol/Liquids	0.0%	Others		POD	30.0	PAC	30.0
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Others																																																																													
POD	30.0																																																																												
PAC	30.0																																																																												

In the section dedicated to the recipe comparison it will be possible to compare the recipe just edited with a recipe of your choice saved in the database. In the first column the recipe prepared with relative composition values is inserted, in the second and third column it will be possible to search among the database recipes to compare them with the first

4.0 creation of a new recipe:

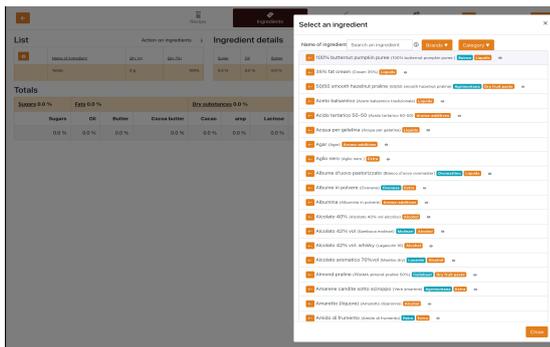
Once the interface for adding a new recipe (3.5) has been opened, follow these development steps:

1) fill in the first page with the details relating to the recipe (3.6)



- 2) proceed with the addition of the ingredients (4.1) by first entering all the ingredients that will make up the recipe
- 3) enter the quantities of each individual ingredient
- 4) check the composition table, make use of the parameters page containing the working parameters . Or use the comparison page to compare the recipe with a database recipe
- 5) save the recipes (see section "saving options" 4.2)
- 6) proceed with setting the page to be printed (see section "print option")

4.1 ingredients addition:



To add ingredients to the recipe, select the ingredient add button  which will open the ingredient database search interface.

By searching for the ingredients in the search bar, it will be possible to insert them in the recipe with the arrow key placed next to the name.

(an ingredients included in the recipe is highlighted by grey line).

Ingredients are entered with name, brand and category

In the ingredients list the graphic icon a  allows you to view the composition of the selected ingredient. By typing the name of an ingredient not present in the database, the wording "add new ingredient" will appear which will open the interface for adding ingredient that will allow you to enter the ingredient directly in the recipe while saving it in the ingredients database.

4.2 Suggested parameters:

It will be impossible to have universal parameters that allow obtaining the perfect and always ideal recipe, as the needs of each individual operator will vary. Certainly an accurate knowledge of the raw materials and their function in the insertion phase will allow to reduce the practical tests and define the expected result from the recipe on a theoretical level.

Sugars:	all simple sugars are included in this category, they are fundamental in the recipe in terms of preservation and structuring. Their presence and type will ensure the product a good duration and a maintenance of softness over time. As they are also carriers of sweetness, depending on their type, it is always advisable to add them to blends to obtain more performing results.
Fats:	the mix of fats will be the main regulator of the structure of the product once finished (stabilized). Amount and type of fat will affect the softness of the final product, in particular cocoa butter is essential for products that require a clean and decisive cut. In the emulsion phase, the fats interact with the aqueous part of the recipe, it follows that a high amount (in relation to water) can make the emulsion phase complex or impossible
Dry substance:	divided into 3 sub-categories, they group together all the fibers and complex sugars. Of the three sub-categories, the most important in terms of structure and taste of the ganache are the cocoa solids, which are fundamental for providing the hints of the chocolate used. The dry substance affects the structure of the product during the casting phase, furthermore, by absorbing liquids in the medium-long time, an excessive amount will tend to dry the products during storage.
Liquids:	They are essential to understand what the structure and duration of the final product will be. A large amount of water will result in a shorter product life. On the other hand, alcohol allows, if properly dosed, to improve the bacteriological shelf life of the product.



4.3 saving options:

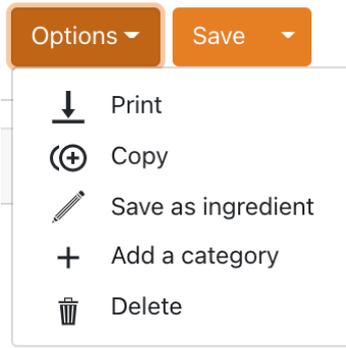
At the top of the screen there is the command "save"



Selecting "save" the software will save the executed recipe directly in the folder from which the request for creating recipe was opened. With the lateral command it will be possible to create a path to save the recipe in a given folder. With the ability to add new folders in this section.

4.4 printing options:

The lateral command of the save key allows access to the different options relating to the recipe



Print: accesses the print page setting area (this option will appear only after saving the recipe)

Copy: it allows to copy the recipe in question. This copy will appear in the folder where the recipe exists without exiting the recipe page in question

Save as ingredient: allows you to save the recipe as an ingredient in the ingredient database. This feature does not save the recipe as such, but only as an ingredient

Add category: allows to add categories to the list of existing categories (3.6)

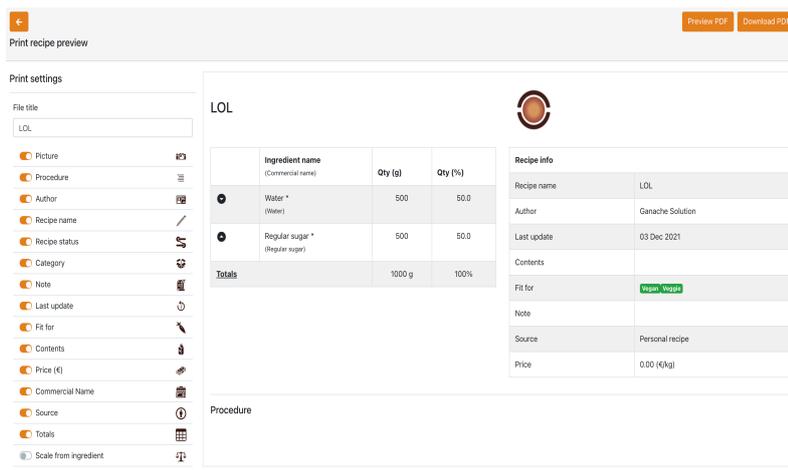
Delete: allows you to delete the current recipe. Recipes that have been deleted cannot be recovered from the system

4.5 setting of the print page:

Selecting the "print" option from the options command, the software will send an alert with the request:

- 1) "print": all the unsaved changes up to that moment will be lost and the print page is accessed
- 2) "Save and print": saving of the changes made and accessing the print page

Once you have accessed the print setting page, you can configure the views of the PDF for download:



File title: allows to change the recipe name before printing

Display icons: allow you to select what to display or not within the recipes that are going to be printed

"Scaling" option: by selecting the option it will be possible to

recalculate the quantity of the recipe by total or by individual ingredient

Side arrows: next to each ingredient there is an arrow that allows you to

move the ingredients in order to rearrange them as you wish

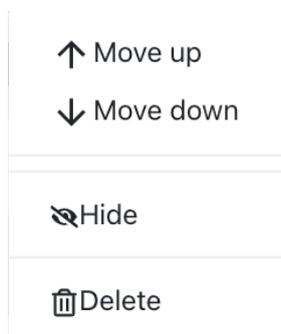
PDF preview: allows you to view the generated PDF online with related web printing options

Download PDF: allows you to directly access the download of the file



4.6 management of single ingredients:

Once the ingredients that make up the recipe have been entered, by selecting the side control , the list of actions allowed on the single ingredient will open:



Movement: with the respective arrows it will be possible to reposition the ingredient, by moving it up or down, within the list of ingredients that make up the recipe.

Hide: by activating this flag it will be possible not to consider the ingredient in the composition table of the recipe, but only in the items food cost and nutritional value.

Delete: allows you to delete the ingredient from the inserted recipe

4.7 ingredients special actions:

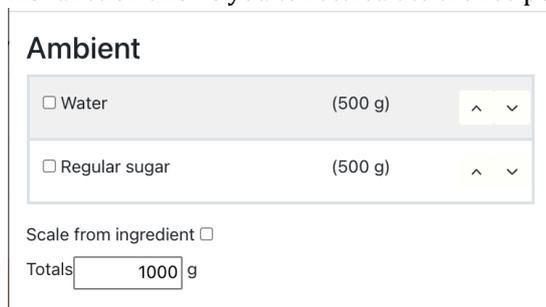
Positioned to the side of the list of ingredients is the button that allows you to open the special functions that concern the recipe.  :

Once selected, the command will open a working window with 2 main functions:

- Scaling function
- Cooking function

4.8 scaling function:

This function allows you to recalculate the recipe on the basis of the total or the single ingredient selected



Scaling on total: select the "totals" box, change the total number and the recipe will be automatically recalculated
Scaling by ingredient: by selecting the appropriate flag, the values of the ingredients that make up the recipe will be modifiable, it will therefore be possible to scale the quantity of the recipe according to the weight of a single ingredient.

4.9 cooking function:

This function allows you to manage the cooking of ingredients according to their weight loss and consequent recalculation of the recipe composition values. Once the ingredients action window is open, proceed as follows:

- 1) Select the ingredients for which you want to cook
- 2) Select the cooking temperature from the appropriate list
- 3) Validate using the "set" key
- 4) The software will automatically return the work page with the row dedicated to cooking and the relative recalculation of weight and composition

NB: the cooking function involves different variables in the work phase (size of the pot, temperature and composition of the products used) it is therefore to be defined an empirical value to support the definition of recipes that require cooking.



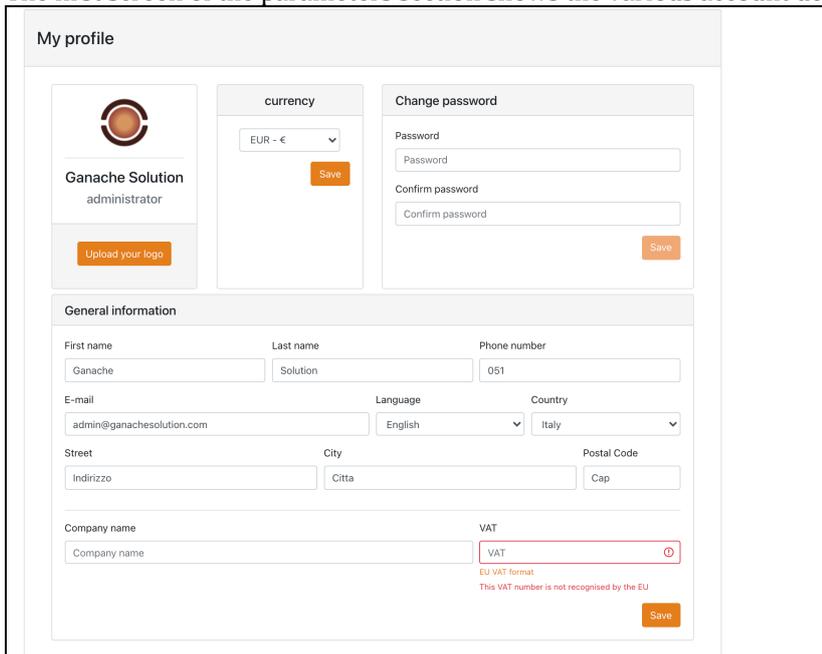
5.0 User Parameter:

In the lower section of the dashboard we will find the icon that will access the parameters  within this section it will be possible to check and modify details concerning the account. The section is divided in this way:

- Profile - Profile details
- Subscription - subscription details
- Invoices: collection of account-related invoices
- Contents: collection of recipe categories entered

5.1: Profile section:

The first screen of the parameters section shows the various account details:

	<ul style="list-style-type: none"> Possibility of uploading logo Currency exchange possibility Possibility to change the access pass Possibility to change general information
--	--

5.2: section subscription:

The details of the current subscription are collected in this section:

- Monthly payment
- Date of subscription activation
- Useful contacts for administrative issues

In this section it is possible to terminate the monthly subscription.

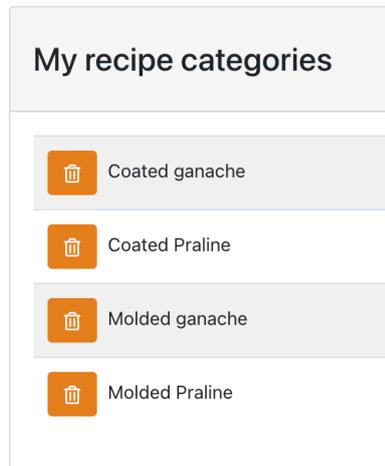
NB: a possible interruption of the subscription will result in an inability to access the platform until the account is reactivated (monthly payment). Interrupted accounts are kept on the system for 12 months before being completely deleted (with no possibility of recovery)

5.3 invoices section:

In this section the invoices issued by ganache solution to the account are stored



5.4 section contents:



This section contains the “recipe categories” inserted during the work phases on the platform.
From this section, it will be possible to delete / rename a category inserted in the work phases.

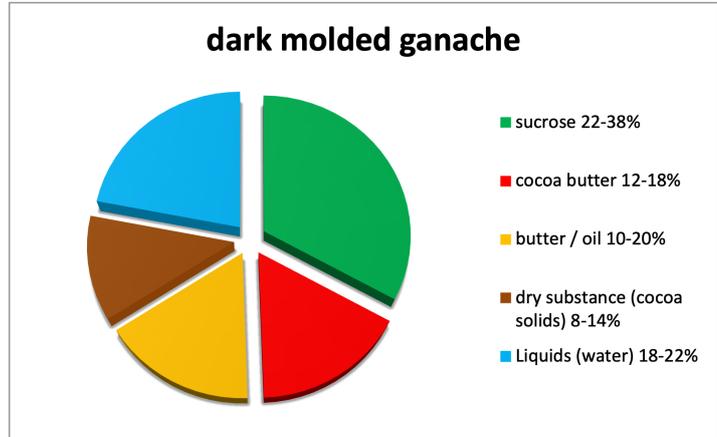
NB: once a category has been eliminated, if there are any recipes included in the aforementioned category, they will be "uncategorized" once eliminated



6.0 Molded ganaches composition:

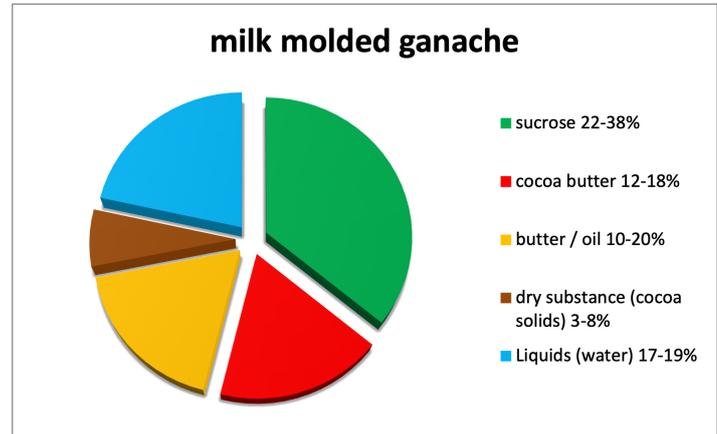
Dark molded ganache:

<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	22%	38%
Cocoa butter	12%	18%
butter / oil	10%	20%
Dry substance(cocoa solids)	8%	14%
Liquids (water)	18%	22%



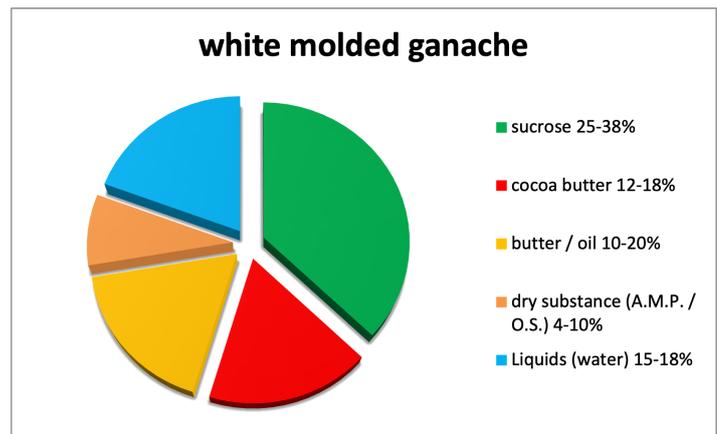
Milk molded ganache:

<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	22%	38%
Cocoa butter	12%	18%
butter / oil	10%	20%
Dry substance(cocoa solids)	3%	8%
Liquids (water)	17%	19%



White molded ganache:

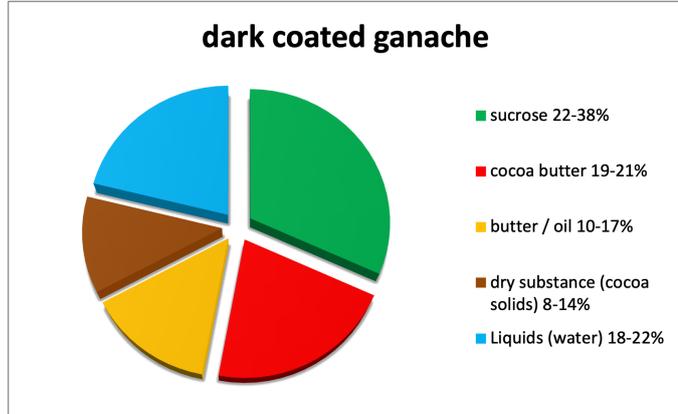
<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	25%	38%
Cocoa butter	12%	20%
butter / oil	10%	10%
Dry substance(cocoa solids)	4%	18%
Liquids (water)	15%	19%



7.0 Coated ganache composition:

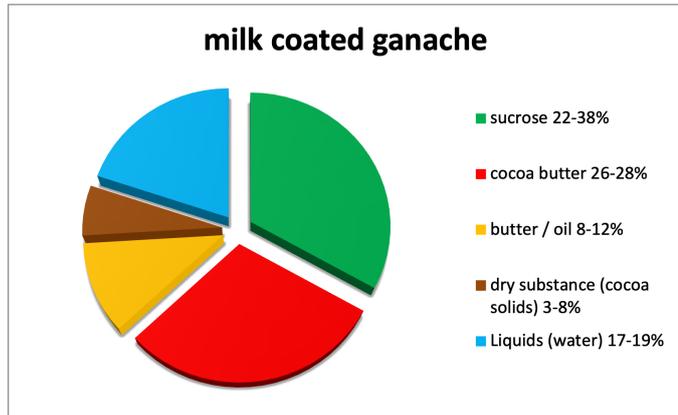
Dark coated ganache:

<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	22%	38%
Cocoa butter	19%	21%
butter / oil	10%	17%
Dry substance(cocoa solids)	8%	14%
Liquids (water)	18%	22%



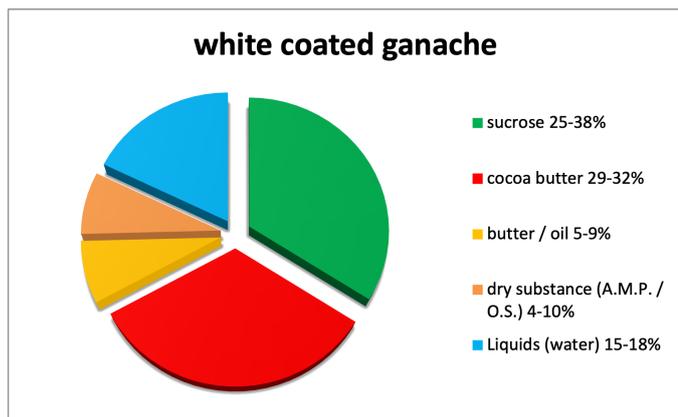
Milk coated ganache:

<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	22%	38%
Cocoa butter	26%	28%
butter / oil	8%	12%
Dry substance(cocoa solids)	3%	8%
Liquids (water)	17%	19%



White coated ganache:

<i>Value:</i>	<i>min:</i>	<i>max:</i>
sucrose	25%	38%
Cocoa butter	29%	32%
butter / oil	5%	9%
Dry substance(cocoa solids)	4%	10%
Liquids (water)	15%	18%



Alexandre Bourdeaux & Yuri Cestari



