



# Using the Moisture Adjustment Feature in Genesis R&D® for Baked Goods



Wednesday, August 11, 2021

11:00 AM PDT | 1:00 PM CDT | 2:00 PM EDT

# ESHA Research



ESHA Research was established in 1981 as one of the very first nutrition software solutions. Today, ESHA's suite of nutritional software products, services, and databases are recognized as the industry's top choice for food and supplement formulation, recipe development, labeling, nutritional analysis, and regulatory compliance.

Genesis R&D<sup>®</sup> Food Formulation  
Genesis R&D<sup>®</sup> Supplement Formulation  
Food Processor<sup>®</sup> Nutrition & Diet Analysis  
Consulting Services

Our mission is to help remove the complexity of product development and regulatory compliance for the food, beverage, and supplement industries through software, services, and nutritional databases.







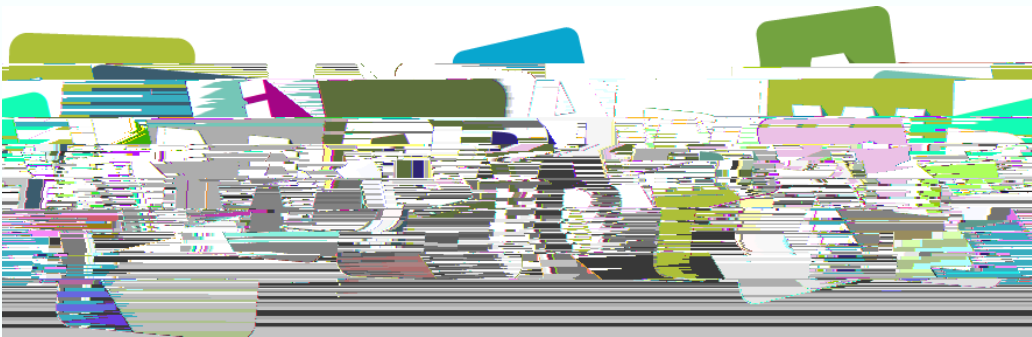
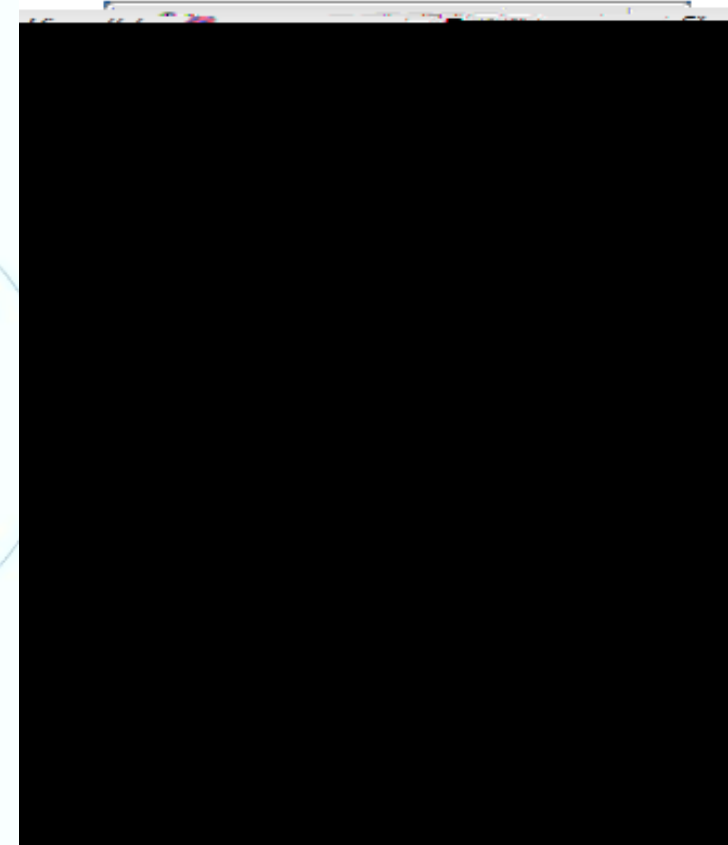
# Please Note!

The webinar is being recorded

All webinars available on our website

Submit your questions in the  
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We'll email a copy of the recording and  
the slides following the webinar





# Moisture Adjustments in Foods



Moisture content can be lost when foods are cooked

Moisture loss can affect the nutritional content per serving of food

Use moisture adjustments to fine-tune the values on the Nutrition Facts panel



# Moisture/Water Content in Ingredients



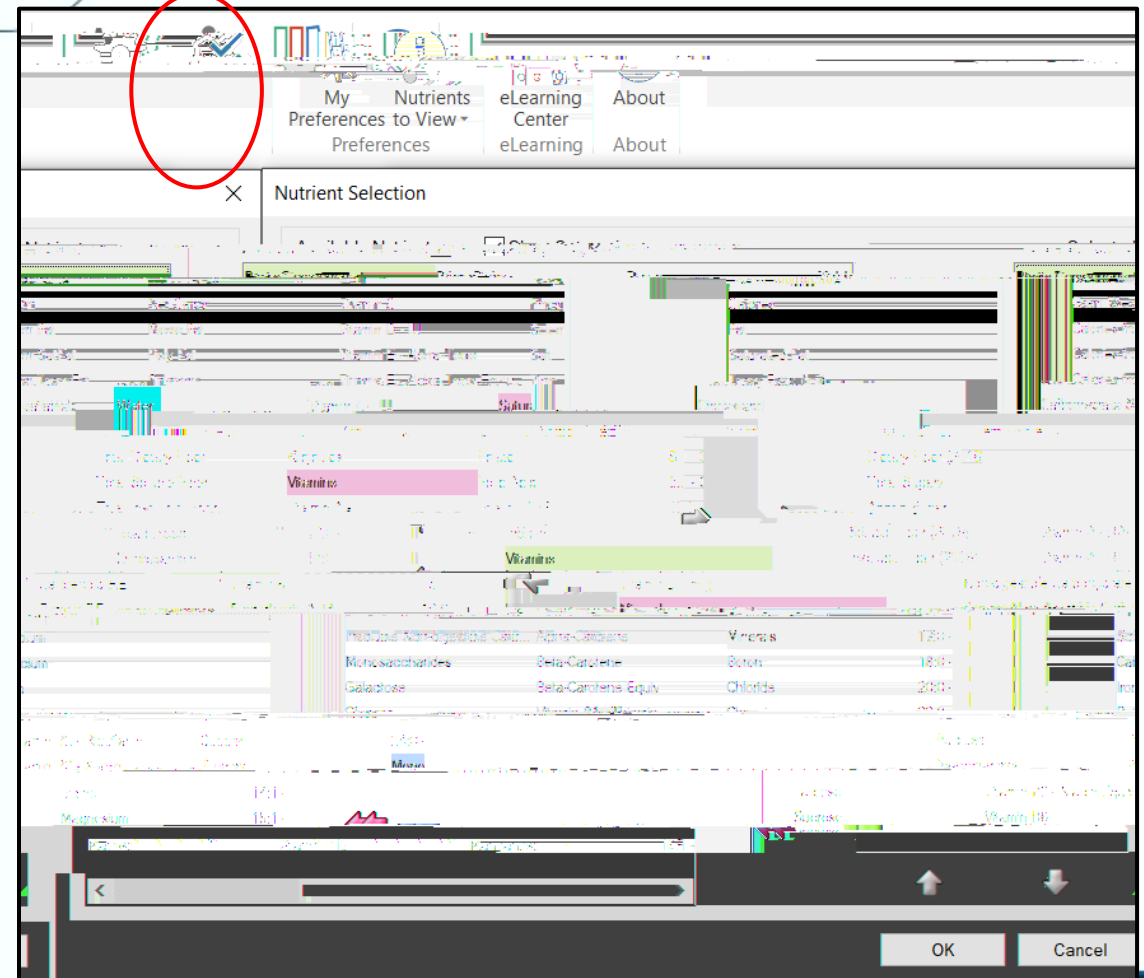




# Nutrients to View

Selecting Nutrients to View on screen and reports

Include Water as one of the Nutrients to View to enter and review the moisture content of ingredients and recipes



# Review the Spreadsheet



Look for missing values – indicated by a dashes

Fill in missing values for each ingredient (at the Ingredient record)

The screenshot shows a spreadsheet with a table of ingredients. The table has several columns, likely representing different stages or components. The first column lists ingredients, and the subsequent columns contain numerical values. A red circle highlights a cell in the second row, second column, which contains a dash (-), indicating a missing value.

Ingredient	Value 1	Value 2	Value 3	Value 4	Value 5	Value 6
Water	0.052141 Pound	23.65	-	23.65	0	0
...	...	...	...	...	...	...

# Determining Moisture Adjustment for Recipe



Obtain by lab analysis

Moisture analyzer

Estimate from before and after weights of food portion or recipe batch

Before weight: portion of dough

After weight: same portion as baked product

# Using the Moisture Adjustment Feature



Edit Yields

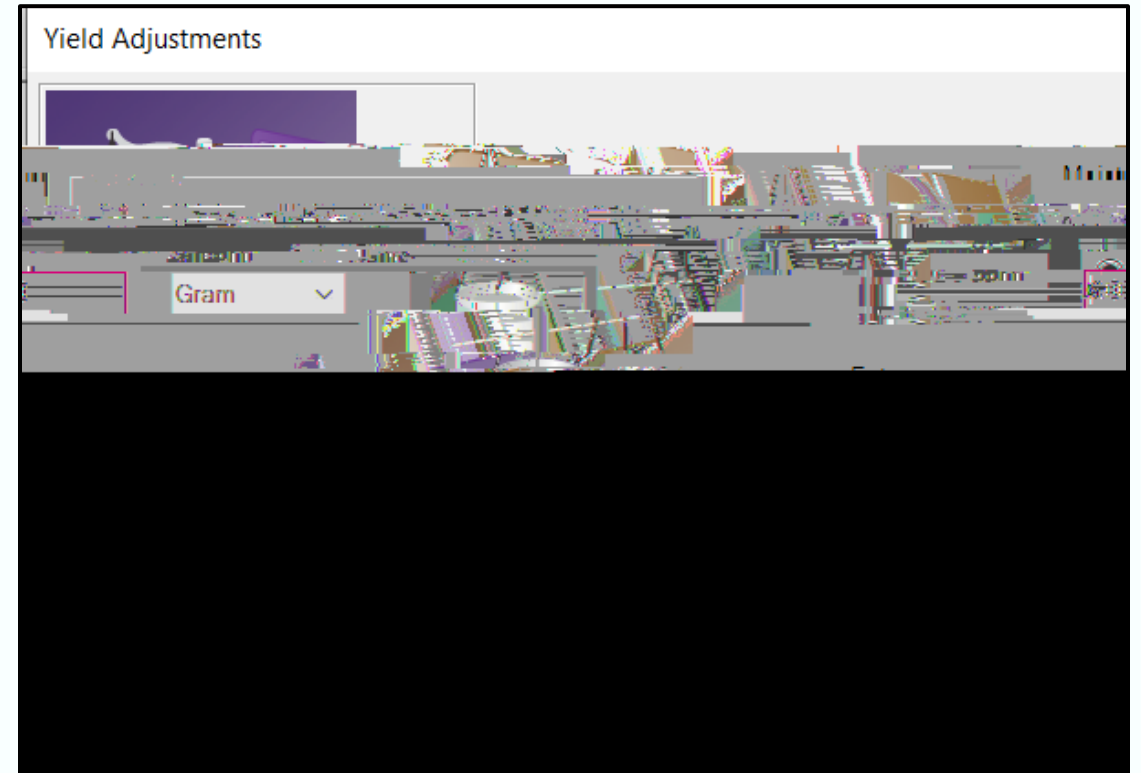
Enter

Loss or Target

In terms of Weight or Percent of  
Moisture

moisture loss = what percent  
of the total moisture content was  
lost?

Yield Adjustment screen shows  
Original moisture value per batch  
Adjustment per batch





# Genesis R&D Training



This 2-day training session covers the fundamentals of the Genesis R&D Food program with a primary focus on FDA regulations: creating ingredients and composite ingredients, building recipes/formulas, nutrition analysis, moisture loss, reporting, labeling, best practices, and much more. In addition, this session covers a comprehensive FDA regulatory review.

The 1-day Advanced session builds upon the skills learned in the Professional training and offers deeper learning on topics including PDCAAS, International Food Labeling, Advanced Label Settings, and more.

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Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Sept. 21-22, 2021 Sept. 23, 2021	IN-PERSON & Online ESHA Training Center Oak Brook, IL
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Oct. 12-13, 2021 Oct. 14, 2021	Online only
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Nov. 2-3, 2021 Nov. 4, 2021	IN-PERSON & Online ESHA Training Center Oak Brook, IL
Genesis R&D Foods Professional + FDA Regulations Genesis R&D Foods Advanced	Nov. 30 – Dec. 1, 2021 Dec. 2, 2021	Online only

