



LEAST COST FORMULATIONS, LTD.

824 Timberlake Drive, Virginia Beach VA 23464-3239

Phone: (757) 467-0954 FAX: (757) 467-2947

e-mail: sales@lcf ltd.com URL: <http://www.lcf ltd.com/>

LEAST COST FORMULATOR™

The Least Cost Formulator is a multi-product blending system designed for formulating all types of mixed-ingredient products, including processed meats, franks, sausages, sandwich meats, non-specific loaves, pizza toppings, ground beef patties, ham pickles and dry and

semi-dry sausages, The Least Cost Formulator is an essential element in any management system designed to optimize purchasing costs while faithfully meeting nutritional and quality requirements.

Halve Product Variability and Reduce Costs by 2% to 10%

The Least Cost Formulator selects the best combination of available materials to make blends that consistently meet quality specifications and USDA labeling regulations at minimum cost. The system can handle products made directly from raw materials or from pre-blends. In addition, the Least Cost Formulator can help you:

- Improve product quality
- Define product standards
- Develop new products easily
- Increase product yields
- Optimize use of on-hand inventories
- Eliminate costly blend correction
- Provide an integrated solution to materials management
- Generate and meet nutritional labels

Take the Guesswork Out of Purchasing Decisions

With the Least Cost Formulator, you can study the effects of changes in product specifications, available materials and prices using the system's formulation and "What if?" capabilities. The Least Cost Formulator also helps you evaluate new products and prepare bids for new contracts and orders.

The Least Cost Formulator is an easy-to-use, menu-driven system. A detailed System Description Manual and a step-by-step User's Manual provide extensive information on how to use the Least Cost Formulator for greater profitability.

The Least Cost Formulator is available for the IBM PC and compatibles using a variety of operating systems.