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# Formula Optimization and LCF: Lessons from the Meat Industry

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# Formula Optimization and LCF: *Lessons from the Meat Industry*

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# Disclaimer

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*The contents of this presentation, and the opinions expressed during its delivery, are those of the author/presenter, and not necessarily those of his employer, its employees or subsidiaries.*

# What is a Formula?

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- Expression that describes
  1. **Resources** (raw materials and ingredients) necessary to manufacture a desired product
  2. **Levels** in which these are combined, or allocated
  3. Rules, or **constraints**, that place restrictions on how resources are allocated, in response to *variable inputs*, such as
    - Raw material cost and availability
    - Raw material and/or ingredient chemical and physical attributes
    - Manufacturing asset availability
- Not a *recipe*
- Can be aided by *Linear Programming*, or *Optimization* (a.k.a., *Least Cost Formulation*, *Least Cost Optimization*)

# Least Cost Linear Programming (LCLP) Defined

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- What is it?
  - A mathematical method to **allocate** limited resources (**decision variables**) in a way that *optimizes* a **linear objective function** (e.g., cost) while meeting a given a set of linear equality and inequality **constraints**
- What is it used for?
  - To arrive at the formula, or combination of formulas, that represents the most economical (i.e., least cost) allocation of raw materials and ingredients and results in a consistent-quality product
- Who uses it?
  - Meat, cheese, ice cream, animal feed industries, among others

# Advantages of Least Cost Formulation

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- Results in most economical allocation possible of RMs
  - Can result in savings of 1–3% of cost of raw materials
- Yields predictable and consistent finished product quality
- Helps optimize RM utilization and inventory levels
- Saves time over more traditional formulation methods

# Basic Elements of a LCF LP Model

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- Parameters (Inputs)
  - Fixed, uncontrollable values (i.e., constants) inherent to each variable, e.g., RM/ingredient composition, prices, volumes, etc.
  - Change in parameters changes model assumptions and requires it to be re-run
  - Precision of model is directly related to completeness and accuracy of parameter data

## Basic Elements of a LCF LP Model, cont.

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- Constraints
  - Mathematical expressions that place restrictions on the values that decision variables (and, hence, the solution) may take
  - Expressed as equalities ( $=$ ,  $\leq$ ,  $\geq$ ) or inequalities ( $\neq$ )
  - Define the “space” or “boundaries” of the model
  - Provide flexibility for the LP model to reach its optimal solution
  - Must be loose enough to allow for feasible solutions and not so tight that acceptable solutions are ruled out
  - Critical to ensure product quality is consistent regardless of raw materials used
  - Quality of constraints determine accuracy and usefulness of LP model
  - Development of good constraints requires good understanding of RM/ingredient functional properties and desired product composition

## Basic Elements of a LCF LP Model, cont.

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- Objective function
  - Value to be optimized (maximized or minimized)
  - There can be only one per model
  - In LCF, objective is to minimize *formula cost*

## Basic Elements of a LCF LP Model, cont.

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- Decision (or *problem*) variables
  - Values determined by LP model
  - Values define:
    - Amounts or usage levels (i.e., allocation) of resources (raw materials (RMs)/ingredients)
      - The “Formula”
    - Product chemical and nutritional composition
    - Product physical attributes (color, texture)

## Basic Elements of a LCF LP Model, cont.

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- Solution (Output)
  - *Feasible solution*
    - Set of values for decision variables that satisfies all constraints
    - There may be multiple feasible solutions
  - *Optimal solution*
    - Feasible solution where the objective function is optimized
    - In most cases there can be only one

# Mathematical Description of an LP Model

Calculation	Mathematical Notation
Linear function	$f(x_1, x_2, \dots, x_n) = a_1 x_1 + a_2 x_2 + \dots + a_n x_n = \sum_{i=1}^n a_i x_i$
Objective function	$f(x_1, x_2, \dots, x_n) = c_1 x_1 + c_2 x_2 + \dots + c_n x_n = \sum_{i=1}^n c_i x_i$
Linear constraints	$\left\{ \begin{array}{l} a_{11} x_1 + a_{12} x_2 + \dots + a_{1j} x_n \leq b_1 \\ a_{21} x_1 + a_{22} x_2 + \dots + a_{2j} x_n \leq b_2 \\ a_{31} x_1 + a_{32} x_2 + \dots + a_{3j} x_n \leq b_3 \end{array} \right\} \quad \sum_{i=1}^n a_{ji} x_i \leq b_j$ $j = 1, 2, \dots, m$

$x$ : problem variable (e.g., RM/ingredient use level)

$a$ : parameter (e.g., RM/ingredient composition )

$c$ : objective (e.g., RM/ingredient price)

$b$ : constraint value

# Assumptions of LP Models

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- Linearity of functions
  - Proportionality
    - Contribution of any decision variable to objective function is proportional to its value
  - Additivity
    - Contribution of any decision value to objective function is independent of other decision variables
- Certainty
  - All constants, objective function and constraint coefficients are known with absolute certainty and will not change

# LP Example Calculations

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- Constraints

Shear Stress = 38.0 – 50.0; Shear Strain  $\geq$  2.30; Whiteness  $\geq$  75.0

- Objective Function: minimize blend cost

- Parameters

Raw material	Price/lb	Shear Stress	Shear Strain	Whiteness
Surimi A	\$0.95	64.5	2.65	75.5
Surimi B	\$0.80	28.2	0.93	81.0
Surimi C	\$1.05	52.5	2.75	78.0

- Linear Functions

Cost/lb = \$0.95 (% Surimi A) + \$0.80 (% Surimi B) + \$1.05 (% Surimi C)

Shear Stress = 64.5 (% Surimi A) + 28.2 (% Surimi B) + 52.5 (% Surimi C)

Shear Strain = 2.65 (% Surimi A) + 0.93 (% Surimi B) + 2.75 (% Surimi C)

Whiteness = 75.5 (% Surimi A) + 81.0 (% Surimi B) + 78.0 (% Surimi C)

# Surimi LP Example Model

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OTHER WHITE MEAT Surimi Company  
Surimi Blending Sheet

**Surimis ↓**

Surimi A  
Surimi B  
Surimi C  
Surimi D  
Surimi E  
Surimi F  
Surimi G  
Surimi H  
Surimi I  
Surimi J

**Blend Total**



# Surimi LP Example Model

OTHER WHITE MEAT Surimi Company

Surimi Blending Sheet

Surimis ↓	Price (\$/lb)	Protein (%)	Moisture (%)	Fat (%)	Shear Stress (kPa)	Shear Strain	Whiteness (L*-3b*)	Purity
Surimi A	0.95	15.0	76.0	0.9	64.5	2.65	75.5	8
Surimi B	0.80	15.0	76.0	0.9	28.2	0.93	81.0	9
Surimi C	1.05	15.0	76.0	0.9	52.5	2.75	78.0	7
Surimi D	0.75	15.0	76.0	0.9	23.5	0.85	67.0	8
Surimi E	1.15	15.0	76.0	0.9	39.0	2.85	75.0	8
Surimi F	1.10	15.0	76.0	0.9	43.0	2.75	82.0	8
Surimi G	0.75	15.0	76.0	0.9	24.0	1.80	65.0	0
Surimi H	0.58	15.0	76.0	0.9	25.0	0.90	53.0	8
Surimi I	1.50	15.0	76.0	0.9	50.0	2.60	57.0	8
Surimi J	1.05	15.0	76.0	0.9	50.0	2.55	62.0	9
Blend Total								

Parameters

# Surimi LP Example Model

OTHER WHITE MEAT Surimi Company  
Surimi Blending Sheet

Surimis ↓	Price (\$/lb)	Min (%)	Max (%)	Protein (%)	Moisture (%)	Fat (%)	Shear Stress (kPa)	Shear Strain	Whiteness (L*-3b*)	Purity
Surimi A	0.95	0.0	100.0	15.0	76.0	0.9	64.5	2.65	75.5	8
Surimi B	0.80	0.0	100.0	15.0	76.0	0.9	28.2	0.93	81.0	9
Surimi C	1.05	0.0	100.0	15.0	76.0	0.9	52.5	2.75	78.0	7
Surimi D	0.75	0.0	100.0	15.0	76.0	0.9	23.5	0.85	67.0	8
Surimi E	1.15	0.0	100.0	15.0	76.0	0.9	39.0	2.85	75.0	8
Surimi F	1.10	0.0	100.0	15.0	76.0	0.9	43.0	2.75	82.0	8
Surimi G	0.75	0.0	100.0	15.0	76.0	0.9	24.0	1.80	65.0	0
Surimi H	0.58	0.0	100.0	15.0	76.0	0.9	25.0	0.90	53.0	8
Surimi I	1.50	0.0	100.0	15.0	76.0	0.9	50.0	2.60	57.0	8
Surimi J	1.05	0.0	100.0	15.0	76.0	0.9	50.0	2.55	62.0	9

Blend Total

		=						
Minimum	Target	>=	>=	>=	>=	>=	>=	>=
		0.0	0.0	0.0	38.0	2.30	75.0	7.5
Maximum	Target	<=	<=	<=	<=	<=	<=	<=
		100.0	100.0	100.0	50.0	100.0	100.0	10.0

Constraints

# Surimi LP Example Model

OTHER WHITE MEAT Surimi Company  
Surimi Blending Sheet

Surimis ↓	Price (\$/lb)	Optimal Blend	Min (%)	Max (%)	Protein (%)	Moisture (%)	Fat (%)	Shear Stress (kPa)	Shear Strain	Whiteness (L*-3b*)	Purity
Surimi A	0.95		0.0	100.0	15.0	76.0	0.9	64.5	2.65	75.5	8
Surimi B	0.80		0.0	100.0	15.0	76.0	0.9	28.2	0.93	81.0	9
Surimi C	1.05		0.0	100.0	15.0	76.0	0.9	52.5	2.75	78.0	7
Surimi D	0.75		0.0	100.0	15.0	76.0	0.9	23.5	0.85	67.0	8
Surimi E	1.15		0.0	100.0	15.0	76.0	0.9	39.0	2.85	75.0	8
Surimi F	1.10		0.0	100.0	15.0	76.0	0.9	43.0	2.75	82.0	8
Surimi G	0.75		0.0	100.0	15.0	76.0	0.9	24.0	1.80	65.0	0
Surimi H	0.58		0.0	100.0	15.0	76.0	0.9	25.0	0.90	53.0	8
Surimi I	1.50		0.0	100.0	15.0	76.0	0.9	50.0	2.60	57.0	8
Surimi J	1.05		0.0	100.0	15.0	76.0	0.9	50.0	2.55	62.0	9

Blend Total



=

Minimum	Target	>=	>=	>=	>=	>=	>=	>=
		0.0	0.0	0.0	38.0	2.30	75.0	7.5
Maximum	Target	<=	<=	<=	<=	<=	<=	<=
		100.0	100.0	100.0	50.0	100.0	100.0	10.0

Objective Function

# Surimi LP Example Model

OTHER WHITE MEAT Surimi Company  
Surimi Blending Sheet

Surimis ↓	Price (\$/lb)	Optimal Blend	Dual Value	Min (%)	Max (%)	Protein (%)	Moisture (%)	Fat (%)	Shear Stress (kPa)	Shear Strain	Whiteness (L*-3b*)	Purity
Surimi A	0.95		0.00	0.0	100.0	15.0	76.0	0.9	64.5	2.65	75.5	8
Surimi B	0.80		0.00	0.0	100.0	15.0	76.0	0.9	28.2	0.93	81.0	9
Surimi C	1.05		0.03	0.0	100.0	15.0	76.0	0.9	52.5	2.75	78.0	7
Surimi D	0.75		0.07	0.0	100.0	15.0	76.0	0.9	23.5	0.85	67.0	8
Surimi E	1.15		0.07	0.0	100.0	15.0	76.0	0.9	39.0	2.85	75.0	8
Surimi F	1.10		0.00	0.0	100.0	15.0	76.0	0.9	43.0	2.75	82.0	8
Surimi G	0.75		0.00	0.0	100.0	15.0	76.0	0.9	24.0	1.80	65.0	0
Surimi H	0.58		0.00	0.0	100.0	15.0	76.0	0.9	25.0	0.90	53.0	8
Surimi I	1.50		0.65	0.0	100.0	15.0	76.0	0.9	50.0	2.60	57.0	8
Surimi J	1.05		0.16	0.0	100.0	15.0	76.0	0.9	50.0	2.55	62.0	9
Blend Total		100.00%	-	-	-							
=												
Minimum	Target			>=		>=		>=		>=		>=
	Dual Value			0.0		0.0		0.0		38.0		2.30
Maximum	Target			<=		<=		<=		<=		<=
	Dual Value			100.0		100.0		100.0		50.0		100.0

Decision Variables

# Surimi LP Example Model - Solved

OTHER WHITE MEAT Surimi Company  
Surimi Blending Sheet

Surimis ↓	Price (\$/lb)	Optimal Blend	Dual Value	Min (%)	Max (%)	Protein (%)	Moisture (%)	Fat (%)	Shear Stress (kPa)	Shear Strain	Whiteness (L*-3b*)	Purity
Surimi A	0.95	52.54%	0.00	0.0	100.0	15.0	76.0	0.9	64.5	2.65	75.5	8
Surimi B	0.80	10.16%	0.00	0.0	100.0	15.0	76.0	0.9	28.2	0.93	81.0	9
Surimi C	1.05		0.03	0.0	100.0	15.0	76.0	0.9	52.5	2.75	78.0	7
Surimi D	0.75		0.07	0.0	100.0	15.0	76.0	0.9	23.5	0.85	67.0	8
Surimi E	1.15		0.07	0.0	100.0	15.0	76.0	0.9	39.0	2.85	75.0	8
Surimi F	1.10	22.18%	0.00	0.0	100.0	15.0	76.0	0.9	43.0	2.75	82.0	8
Surimi G	0.75	7.52%	0.00	0.0	100.0	15.0	76.0	0.9	24.0	1.80	65.0	0
Surimi H	0.58	7.60%	0.00	0.0	100.0	15.0	76.0	0.9	25.0	0.90	53.0	8
Surimi I	1.50		0.65	0.0	100.0	15.0	76.0	0.9	50.0	2.60	57.0	8
Surimi J	1.05		0.16	0.0	100.0	15.0	76.0	0.9	50.0	2.55	62.0	9
<b>Blend Total</b>	<b>0.925</b>	<b>100.00%</b>	-	-	-	15.0	76.0	0.9	50.00	2.30	75.0	7.5
=												
Minimum	Target	>=   >=   >=   >=   ==>   ==>   ==>										
	Dual Value	0.0   0.0   0.0   38.0   2.30   75.0   7.5										
Maximum	Target	<=   <=   <=   <=   <=   <=   <=										
	Dual Value	100.0   100.0   100.0   50.0   100.0   100.0   10.0										

Parameters

Constraints

Decision Variables

Objective Function

# Key Elements of a Formulation LP Model

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Parameters (Inputs)	Constraints (Limits)	Solution (Outputs )
<ul style="list-style-type: none"><li>• Standard formula(s)</li><li>• Raw material inventory</li><li>• Raw material/ingredient attributes<ul style="list-style-type: none"><li>– Chemical composition</li><li>– Physical attribute values (e.g., color, shear stress, shear strain)</li></ul></li><li>• Raw material prices</li><li>• Yield factors</li></ul>	<ul style="list-style-type: none"><li>• Batch sizes</li><li>• Raw material/ingredient constraints<ul style="list-style-type: none"><li>– Surimi (e.g., species, nonfish protein, fresh vs. frozen)</li><li>– Restricted ingredients</li></ul></li><li>• Product constraints<ul style="list-style-type: none"><li>– Chemical composition: moisture, fat, protein, sodium, salt, etc.</li><li>– Physical attribute values (e.g., color, shear stress, shear strain)</li></ul></li><li>• Regulatory/standard of identity constraints</li></ul>	<ul style="list-style-type: none"><li>• Optimal Formula(s)<ul style="list-style-type: none"><li>– Batch sheets or batch recipes</li></ul></li><li>• Formula (least) cost</li><li>• Finished product attributes<ul style="list-style-type: none"><li>– Chemical composition</li><li>– Physical attribute values (e.g., color, bind)</li><li>– Nutritional information</li></ul></li></ul>

# When to use LCF in the Business Cycle

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- **Production Planning**
  - To optimize purchasing decisions based on formula and production requirements, and raw material pricing and availability
  - Most impactful stage at which to use LCF, since it is the point at which raw material costs are truly controlled
- **Production Scheduling**
  - To optimize allocation of existing inventories and guarantee formula targets are met for consistent quality
  - Limited usefulness in terms of cost control, but still valuable
- **Batch Adjustments**
  - To correct deviations from formula targets caused by compositional variations in raw materials in-hand
  - Little to no value in terms of controlling costs

## Commercial LCF Software Suppliers\*

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- Sunsphere Software (Optimal)
- Least Cost Formulations, Ltd. (Least Cost Formulator)
- Owl Software (TechWizard)
- Arrow Scientific (ROI Formulation System)

\* Not an exhaustive list

*Thank You*