BOHA!® BY TRANSACT

GUIDE

Recipe Change Management Workflow

A practical framework for keeping every location's labels accurate the moment an ingredient, supplier, or recipe changes.

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the stakes, in real recall and revenue data

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Every ingredient, supplier, or formulation change is a potential allergen disclosure event, whether or not anyone treats it that way.

Most food safety programs are built around an annual rhythm: the yearly menu refresh, the quarterly audit, the HACCP plan review. But recipes change far more often than that, through supplier substitutions, cost-driven reformulations, and seasonal menu tweaks. Each one carries the same risk as a planned menu change, whether or not it gets the same scrutiny.

9

major allergens now require disclosure under U.S. law, since sesame joined the list in 2023

FDA FASTER ACT

45.8%

of 2025 FDA food and beverage recalls were caused by allergen mislabeling — the leading cause

ESKO ANALYSIS OF FDA DATA

$12.6B

in annual U.S. restaurant revenue is at risk tied to unclear allergen information

2026 NUTRITICS REPORT

THE SESAME LESSON

When the FASTER Act made sesame a mandatory disclosure in 2023, operators with sesame buried in a spice blend or sauce base had to reconcile it manually, item by item, location by location. The same gap opens every time a supplier substitutes an ingredient that happens to introduce or remove a major allergen — except a supplier substitution rarely comes with six months of advance notice.

The 4-stage recipe-to-label workflow

The same four stages apply whether the trigger is a planned menu update or an unplanned supplier substitution discovered this morning.

1

Change identified

An ingredient, supplier, or formulation changes anywhere in the system, planned or not.

2

Allergen re-check triggered

The change is automatically checked against the nine major allergens and any stated dietary claims, not just at the next menu review.

3

Label update propagated

Every label tied to the affected item is rebuilt from the same source data, at every location, not hand-edited one template at a time.

4

Verification logged

The system records which locations are current, creating an audit trail without anyone having to chase it down.

Does this change need a new label?

Not every ingredient swap requires an immediate reprint, but every swap should be checked against these four scenarios before anyone assumes it doesn't.

SCENARIO	TIMING	ACTION
A swap that doesn't touch an allergen, nutrition claim, or material ingredient	Reprint at the next scheduled refresh, not urgently	Log it
A swap that introduces or removes a major allergen	Before the next batch goes out — no exceptions	Reprint now
A temporary supplier substitution, even a "just for three weeks" one	For as long as the substitute ingredient is in use	Reprint now
A portion or formulation change affecting a nutrition or dietary claim	The claim on the label has to match what's actually served	Reprint now

When in doubt, treat it as a reprint.

A missed allergen costs far more than an extra label run.

Run this against your own process

A recipe change management process worth trusting checks every box below. Most operations that struggle with allergen mislabeling are missing at least two.

01 ☐

One named owner (a role, not a person) is accountable for the recipe-to-label handoff on every change.

02 ☐

Every ingredient or supplier substitution triggers an automatic allergen re-check, not just new menu launches.

03 ☐

Recipe data and label templates pull from a single connected source, not separate systems someone has to keep in sync by hand.

04 ☐

A rollout record shows which locations are running the current label, without anyone having to ask the field.

05 ☐

A location-level verification step confirms the printed label matches the current recipe before the first batch goes out.

06 ☐

Corporate can answer "how do we know every label is current" with data, not "we sent an email."

Where this connects to a real workflow

The fix isn't a stricter memo. It's removing the manual handoff between "recipe changed" and "label updated" entirely, so the two are structurally the same event rather than two separate tasks performed by two different people on two different timelines.

That's the operating principle behind pairing BOHA! Food Prep with BOHA! Labeling: recipes, prep guides, and ingredient data live as a single source that label generation pulls from directly. Through BOHA! Control Center, corporate and regional teams get visibility into labeling activity across locations instead of relying on field reports.

See how BOHA! connects recipe and label data

transact-tech.com/solutions/food-prep-labeling

Read the full article: Recipe Change Management — How One Ingredient Update Reaches Every Label



SOURCES

— FDA — FASTER Act: Sesame as the 9th Major Food Allergen (effective Jan. 1, 2023)

— Esko, analysis of 2025 FDA food and beverage recall data (251 events; allergen mislabeling 45.8%)

— Food Safety Magazine, analysis of 2025 USDA FSIS recall data

— Nutritics, 2026 industry report on restaurant revenue at risk from unclear allergen information