BRIX

Quick Users Guide

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About Brix Voyager (BV)

Brix Voyager Home is an innovative baking environment designed to help home bakers discover, capture, organize, analyze, and create recipes with greater confidence and creativity.

More than a recipe storage system, Brix brings together practical baking tools, recipe analysis, and discovery resources in one connected working environment. Whether you're exploring recipes from around the world, improving a family favorite, or developing something entirely new, Brix helps you turn ideas into creations.

By combining traditional cups-and-spoons baking with advanced formulation tools and global discovery, Brix provides a flexible environment that grows with your interests, knowledge, and experience.

A Look at the Primary Features of Brix

BVVMA — Cups & Spoons Recipe Analysis

BVVMA brings the analytical capabilities of Brix to traditional cups-and-spoons baking. It provides an intuitive working environment for evaluating, balancing, and refining recipes using familiar household measurements, with visual analysis and proven formulation ratios drawn from established baking authorities.

What you can use it for:

- Analyze recipes using traditional cups, tablespoons, and teaspoons.
- Evaluate ingredient balance against established formulation ratios and recommended ranges.
- Identify potential imbalances in recipes collected from websites, cookbooks, and other sources.
- Explore adjustments to hydration, sweetness, fat, and other important ingredient relationships.
- Use intuitive visual indicators to better understand recipe balance and make informed adjustments.
- Refine existing recipes or develop creative variations with greater confidence.
- Evaluate unfamiliar third-party recipes before committing your time and ingredients.

Don't just settle for a recipe that doesn't work. Understand it, adjust it, and make it better.

Evaluate | Balance | Adjust | Create

With greater understanding and confidence.

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Flagship Formulation Workspace

The Flagship is the core precision formulation engine of BV. It provides a structured, grid-based environment for building, analyzing, and refining formulations with full control over percentages, hydration, and ingredient relationships.

What you can use it for:

- Build formulations from scratch using baker's percentage or total formulation models
- Scale formulas instantly to any production size
- Analyze hydration, structure, and ingredient balance in real time
- Adjust and refine formulations with immediate feedback
- Work across multiple product categories (bread, pastry, fillings, confections, etc.)
- Finalize clean, production-ready outputs for print or export
- Import captured recipes to modify, analyze and create exciting new variations or creative combination opportunities.

Build | Analyze | Modify | Scale | Create
with precision and confidence.

Formulation Manager (FM)

The Formula Manager is the central storage and organization system within BV. It ensures all captured or created formulations are structured, searchable, and ready for reuse.

What you can use it for:

- Store, export and organize all formulations created across BV
- Search and filter by category, intent, or product type
- Retrieve and modify existing formulations quickly
- Maintain a clean, structured archive of development work
- Send recipes to other features and functions inside Brix.
- Manage finalized formulas for production or sharing

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Assembly Manager

The Assembly Manager lets you bring together multiple recipes into one complete creation without merging or changing the original recipes. Combine cakes, fillings, frostings, toppings, and other components into organized, easy-to-follow presentations while keeping each recipe available for future use.

What you can use it for:

- Combine recipes with fillings, frostings, icings, toppings, and other components.
- Build complete creations, such as a cake with multiple fillings, frosting, and decorations.
- Create organized, print-ready recipe collections to share with friends or family.
- Bring together different recipes into one complete, easy-to-follow presentation.
- Keep individual recipes separate so they can be adjusted or reused in other creations.
- Explore new combinations and creative possibilities using recipes from your personal collection.

Imagine

I want this base – with this filling – with these toppings.

Amazing Norwegian Crust + Hungarian Berry Filling + French Crème Chantilly + this delectable Swiss drizzle.

Reverse Engineering (Reverse)

Reverse is one of the primary starting points in Brix, allowing you to quickly capture recipes from websites, documents, and other sources. It transforms traditional recipes into structured, editable formulations ready for saving, analysis, and further development.

What you can use it for:

- Copy and paste recipes from your favorite websites, PDFs, or personal collections.
- Capture ingredients, measurements, and preparation instructions in one simple process.
- Automatically convert traditional cups-and-spoons measurements into grams.
- Use **Instant Build** to transform captured recipes into editable formulations.
- Reconstruct and evaluate recipes from ingredient lists and product labels.
- Prepare recipes for further analysis, adjustment, or creative variations.
- Export completed recipes directly to Formula Manager for storage and future use.

Find a Recipe | Capture It | Save It | Done!

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Nutrition Analyzer

The Nutrition Analyzer provides integrated nutritional insights tied directly to your formulations. It supports both development and compliance needs.

What you can use it for:

- Calculate nutritional values from ingredient inputs
- Evaluate how formulation changes impact nutrition
- Support development of health-focused or functional products
- Prepare data for labeling or regulatory use
- Build and store ingredient-level nutrition profiles for fast reuse across formulas

What is it now? To exactly what I want it to be.

Calculators & Tools

BV includes a suite of technical tools designed to support precision, efficiency, and decision-making throughout formulation and production.

What you can use it for:

- Calculate hydration, including ingredient water contributions
- Determine dough and water temperature targets
- Adjust protein levels and gluten strength
- Evaluate pan capacity and batch requirements
- Perform fast, accurate technical calculations
- Support real-time formulation decisions
- New R&D level calculator suite planned for V4. supporting expanded range of bakery and confectionery development.

Leave the details up to Brix

Discover & Global Discovery

The Reference and Discovery sections provide both structured knowledge and open exploration capabilities—expanding the user's ability to innovate beyond familiar boundaries. Deep dive direct into any country for specialty ingredients, recipes and product ideas beyond mainstream.

What you can use it for:

- Access technical knowledge on ingredients, processes, and formulation principles.
- Search "**RESEARCH**" for top technical and industry portals for the latest science and trends.
- Use Discovery for global, **boolean** search across:
    - Ingredients
    - Recipes
    - Suppliers
    - Product ideas and trends
- Explore unfamiliar ingredients and regional variations
- Identify new opportunities for product development
- Break out of local or traditional formulation research limitations with targeted In-country searches, minus all the mainstream noise.

Search the WORLD for your Next Creation

Record Manager — Organize, Preserve, and Move Your Baking Resources

Record Manager is an advanced information and asset management system designed for students, dedicated home bakers, and anyone building a personal collection of recipes, research, and baking resources.

It allows you to bring files and reference materials into your Brix Library, organize and manage your records, and assemble selected information into portable packages for backup, sharing, or movement between devices.

Whether you're organizing course materials, preserving valuable research, or taking your baking collection with you, Record Manager helps keep your information organized, accessible, and under your control.

Getting Started with Brix Home

Brix is a practical working environment where you can bring together your favorite recipes, create new ones, explore ingredients, analyze your formulations, and organize your baking collection. There are many features to discover, but you don't need to learn everything at once. A few simple steps will help you get started.

1. Begin with Settings

Before working with your first recipe, take a moment to review two basic preferences in **Settings**.
Weight Display

Select your preferred weight measurement system:

- **US Imperial:** Ounces and pounds
- **Metric:** Grams and kilograms

If you prefer working with cups and spoons, you can leave this setting for now and return to it later.

Guided Support
Guided Support is **ON by default**.

It provides helpful explanations and guidance as you move through the different features of Brix.

You can turn Guided Support off within individual features or permanently disable it through Settings. We recommend leaving it enabled while you become familiar with Brix.

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2. Starting to Use Brix

There are two main starting points in Brix, depending on what you want to do.
Import for Reverse Build — Your Primary Starting Point

This is where most users will begin.
Import for Reverse Build allows you to bring recipes from outside sources directly into your Brix environment.

Found an interesting recipe on your favorite baking website? Have a recipe saved in a PDF document? Want to bring a family favorite into Brix?

Simply copy and paste the recipe into **Import for Reverse Build**.

1. Copy the recipe, including its ingredients and instructions.
2. Paste it into the Import for Reverse Build area.
3. If your recipe uses cups and spoons, select **VMA ONLY**.
4. Click the **Important** button to learn about the available capture ON/OFF options.
5. Follow the sequence presented by Brix.
6. When finished, select **Export to Formula Manager** to save your recipe.

That's it! Your recipe is now part of your Brix working environment.

Second Entry Point – Building a Recipe from Scratch

Flagship
Flagship is your second starting point, particularly when working with recipes expressed in weighted measurements.

Here you can build your own recipes, enter ingredients and quantities, work with percentages, and make adjustments as you develop your formulation.
Once complete, save your recipe to **Formula Manager**, just as you would with an imported recipe.

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3. Formula Manager — Your Recipe Control Centre

Formula Manager is the central hub for your recipes and the gateway to the other working features of Brix.

Whether you imported a recipe through Reverse Build or created one in Flagship, your saved recipes are managed here.
From Formula Manager, you can choose what you want to do next.

BVVMA — Cups and Spoons Recipe Analysis
Send a recipe to BVVMA to examine and confirm its ingredient balance using the Brix cups-and-spoons analysis tools.

Nutrition Analysis
Send your recipes to Nutrition Analysis for quick, accurate nutritional calculations and reporting.
You can also create and maintain your own ingredient nutrition profiles for use in future recipes.

Flagship — Make Adjustments
Want to change an ingredient, modify a quantity, adjust the formulation, or create a new variation?
Send your saved recipe back to Flagship, make your changes, and save the updated formulation.

Print, Save, and Assemble
Formula Manager also provides access to your recipe output and organization options.
You can print recipes, save your work, and use Assembly Manager to bring separate recipe components together into complete creations.

For example, combine a cake recipe with a favorite filling, frosting, and topping while keeping the individual recipes organized.

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4. Remember the Basic Brix Workflow

Reverse Build → Formula Manager → Everything Else
Start by bringing a recipe into Brix through Reverse Build.
Save it to Formula Manager.

From there, explore the other features whenever you need them.
If you're creating a weighted recipe from scratch, begin in Flagship instead, then save it to Formula Manager.

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5. Take Your Time and Explore

Brix is a comprehensive working environment with much more to discover, including formulation tools, calculators, recipe analysis, reference resources, global discovery, and features designed to support your baking interests.

Like any capable software system, **Brix has a learning curve**, and becoming familiar with its many features will take a little time. That's perfectly normal. Brix was designed to provide far more than a collection of individual tools, bringing them together into a connected environment where you can explore, organize, evaluate, and develop your baking creations.

The encouraging news is that **Brix has been extremely well received by those who have used it**, particularly as they begin to understand how the different features work together and discover the possibilities available to them.

Our advice is simple: **take your time and enjoy the exploration.** Start with a recipe you know, follow the guided steps, and gradually become acquainted with the other features. There's no need to learn everything at once, and you'll likely discover capabilities you hadn't initially thought to look for.

The more familiar you become with Brix, the more you'll appreciate how its different tools and resources can support the way you bake, experiment, and create.

Welcome aboard, and enjoy exploring Brix!

A World of Baking to Explore, Capture, and Create

Brix Voyager Home is designed for home bakers who enjoy discovering new recipes, experimenting with ingredients, and creating something uniquely their own. It brings recipes, practical baking tools, analysis, and discovery together in one connected working environment.

Whether you're preserving a family favorite, exploring recipes from around the world, or wondering why a particular recipe didn't turn out as expected, Brix provides the tools to help you understand, adjust, and improve your creations with greater confidence.

But Brix is about more than working with individual recipes. It's about building your own personal baking collection, expanding your knowledge, discovering new ideas, and having the freedom to experiment. From simple everyday baking to more ambitious creations, Brix is designed to grow alongside your interests and experience.

Brix continues to evolve, with new capabilities and improvements designed to make the baking experience more enjoyable, informative, and rewarding.

Imagine | Explore | Capture | Create | Share

Your recipes. Your ideas. Your baking journey.

VOYAGER 3.0