Rand Software trading as PROGRAM MANAGEMENT

COST - EFFECTIVE COMPUTER SYSTEMS

Dietetic Services 2014

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Pam.doc

PROFESSIONAL ALLERGEN MANAGER (PAM)

→Includes Allergen Manager
Food Allergy / Intolerance Management

Windows Xp,7,8 compatible @ 2013

PROGRAM FEATURES

** 15 Food "allergens" May be monitored eg:

Milk Lactose Egg
Soy Wheat Gluten
Benzoates Sulphur dioxide BHA / BHT
Glutamate Tartazine Peanut
Maize Sugar Yeast/Moulds

Fish

However Milk, Soy, Maize, Wheat, Egg, Gluten, Fish, Peanuts are the only practical ones

** 8 Food "allergens" May be monitored

Baby / infant foods are not included Parents will have to read the labels

- Allowed / Avoid lists of foods for selected allergens
 We no longer refer to "brand name list we now speak of Commercial foods list
 - for corn flakes brands one would have to list @ 5 brands of the same and under commercial these 5 brands are replaced with one food saving paper/time
- The user selects the combination of allergens for a shopping list or a list of foods to avoid depending on the patient and allergens
- Commercial name shopping lists can be generated for any one or combination of food allergens
 - Lists are in Food Group order (see PAM manual)
 - Food groups follow the food groupings in the stores
 Eq 02 Breakfast cereals & bars
 - > 800 "problem" foods
 - An aid for patients, taking the guesswork out of shopping Only the problem foods are normally included.
 Example: for fish allergy – It is pointless giving a patient thousands of foods that do not contain fish.
 rather just give a "foods to avoid list - fish".

- The user can update these lists with new foods as they come onto the market
- (provided the allergen information is correct -but this not practical in the real world,
- E-Code system: Use this and train yourself to help your patients

BENEFITS

 The program reduces the time required to effectively treat / assist a food allergic / intolerant patient by approximately 80%.(in the best case scenario)

Examples

If you have a patient that has a problem with Wheat and Soy You would generate them a "list of foods to avoid" or one could also give them a "shopping list" of foods that may be used

Some dietitians give newly diagnosed patients a list of "foods to avoid" and ask them to clear out their pantry.

For a fish allergen – one need only print a list of foods to avoid

 It may be stating the obvious but if the patient is "anaphylactic" then noting what may contain fish will solve some problems.
 A shopping list for foods not containing fish would be too long

This program should not be confused with Allergy Advisor

The lists generated can assist in planning and implementing elimination diets.

COST R 1 000 discounts given

Contact Rand software for an e mail version of the manual

PAM has been in use (with upgrades) since 1996 Please read the PAM MANUAL before ordering

Contact Program Management for further information