



## Recipe Analysis

**Recipe ID:** FS073

**Description:** BEEF AND BROCCOLI PK

**Servings:** 72

**Serving Size:** 3/4 CUP

**Recipe Source:** Project Bread

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
3032	BEEF CHUCK RST 3 EA/53 LB/CS	0.0200	0.0029	0.2088
1000	CORN STARCH 24/1 LB	0.7317	0.0039	0.2808
2570	GARLIC WHOLE PEELED 5 LB	2.2680	0.0120	0.8640
2568	GINGER ROOT 1 LB	5.7500	0.0272	1.9584
1311	OIL OLIVE CANOLA BLEND 10 L	42.9600	0.0298	2.1456
1036	SAUCE SOY GFLS 5.2 GAL	86.7900	0.0000	0.0000
1028	VINEGAR APPLE CIDER 4/1 GAL	5.3650	0.0022	0.1584
1044	SPICE CINNAMON GRD	0.2983	0.0007	0.0504
2521	BROCCOLI CROWNS 20 LB	2.2500	0.3244	23.3568
TAP	WATER	0.0000	0.0000	0.0000
3533	RICE BROWN 25 LB	0.4856	0.0135	0.9720
FS001	ASIAN BEEF SAUCE	0.2947	0.0614	4.4185
<b>Total Recipe Cost:</b>			<b>0.4780</b>	<b>34.4137</b>

**REPORT CRITERIA:**

Sections Filter(s):

Criteria Filter(s):

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