



Recipe Analysis

Recipe ID: PF005

Description: PINEAPPLE FRIED RICE K-8

Servings: 100

Serving Size: 1 CUP

Recipe Source: Plant Forward

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
3533	RICE BROWN 25 LB	0.4856	0.0304	3.0400
TAP	WATER	0.0000	0.0000	0.0000
2568	GINGER ROOT 1 LB	5.7500	0.1656	16.5600
2560	CARROT LOOSE 25 LB	0.6400	0.0176	1.7600
3020	TOFU FIRM WESTSOY 2/6 LB	1.6200	0.1822	18.2200
1071	SAUCE THAI CHILI 4/5 LB	2.0700	0.0033	0.3300
1035	SAUCE SOY 6/HALF GAL	5.9500	0.0298	2.9800
1514	EGG LIQUID 15/2 LB	2.9013	0.0203	2.0300
9031	PEAS COMM FRZ 30 LB	0.5883	0.0162	1.6200
2575	ONION GREEN 12 BUNCH	0.5833	0.0115	1.1500
1320	OIL SUNFLOWER	41.0300	0.0000	0.0000
9601	MISO SOYBEAN PASTE	3.8800	0.0000	0.0000
9609	PINEAPPLE, FRESH	4.6400	0.1002	10.0200
1057	SAUCE SRIRACHA	14.5667	0.9090	90.9000
1031	VINEGAR RED WINE 1 GAL	5.3250	0.0016	0.1600
Total Recipe Cost:			1.4877	148.7700

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: