



## Recipe Analysis

**Recipe ID:** PF006

**Description:** BI BIM BAP 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	0.1081	10.8100
9560	CARROT LOOSE 25 LB	0.5428	0.0116	1.1600
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	0.0274	2.7400
1514	EGG LIQUID 15/2 LB	2.9013	0.0255	2.5500
9031	PEAS COMM FRZ 30 LB	0.5883	0.0161	1.6100
2575	ONION GREEN 12 BUNCH	0.5833	0.0147	1.4700
1320	OIL SUNFLOWER	41.0300	0.0000	0.0000
1057	SAUCE SRIRACHA	14.5667	2.2025	220.2500
2544	SPINACH BABY 4 LB	4.0000	0.0800	8.0000
1128	SEEDS SESAME	0.3356	0.0117	1.1700
2523	CABBAGE GREEN 50 LB	0.4568	0.0121	1.2100
2564	CUCUMBER 45 LB	0.6000	0.0240	2.4000
<b>Total Recipe Cost:</b>			<b>2.7496</b>	<b>274.9600</b>

**REPORT CRITERIA:**

Sections Filter(s):

Criteria Filter(s):

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