



Recipe Analysis

Recipe ID: PF012

Description: PINEAPPLE FRIED RICE 9-12

Servings: 100

Serving Size: 2 CUPS

Recipe Source: Plant Forward

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
3533	RICE BROWN 25 LB	0.4856	0.0607	6.0700
TAP	WATER	0.0000	0.0000	0.0000
2568	GINGER ROOT 1 LB	5.7500	0.3306	33.0600
2560	CARROT LOOSE 25 LB	0.6400	0.0352	3.5200
3020	TOFU FIRM WESTSOY 2/6 LB	1.6200	0.3645	36.4500
1071	SAUCE THAI CHILI 4/5 LB	2.0700	0.0066	0.6600
1035	SAUCE SOY 6/HALF GAL	5.9500	0.0595	5.9500
1514	EGG LIQUID 15/2 LB	2.9013	0.0403	4.0300
9031	PEAS COMM FRZ 30 LB	0.5883	0.0324	3.2400
2575	ONION GREEN 12 BUNCH	0.5833	0.0230	2.3000
1320	OIL SUNFLOWER	41.0300	0.0000	0.0000
9601	MISO SOYBEAN PASTE	3.8800	0.0000	0.0000
9609	PINEAPPLE, FRESH	4.6400	0.2000	20.0000
1057	SAUCE SRIRACHA	14.5667	1.8165	181.6500
1031	VINEGAR RED WINE 1 GAL	5.3250	0.0032	0.3200
Total Recipe Cost:			2.9725	297.2500

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

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