



Recipe Analysis

Recipe ID: PF013

Description: BI BIM BAP 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	0.2156	21.5600
9560	CARROT LOOSE 25 LB	0.5428	0.0232	2.3200
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	0.0541	5.4100
1514	EGG LIQUID 15/2 LB	2.9013	0.0508	5.0800
9031	PEAS COMM FRZ 30 LB	0.5883	0.0322	3.2200
2575	ONION GREEN 12 BUNCH	0.5833	0.0294	2.9400
1320	OIL SUNFLOWER	41.0300	0.0000	0.0000
1057	SAUCE SRIRACHA	14.5667	4.4050	440.5000
2544	SPINACH BABY 4 LB	4.0000	0.1600	16.0000
1128	SEEDS SESAME	0.3356	0.0235	2.3500
2523	CABBAGE GREEN 50 LB	0.4568	0.0242	2.4200
2564	CUCUMBER 45 LB	0.6000	0.0480	4.8000
Total Recipe Cost:			5.4978	549.7800

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