



Recipe Analysis

Recipe ID: FS069

Description: MEATLOAF K-8

Servings: 100

Serving Size: 2 OUNCES

Recipe Source: Boulder Valley School District

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
3001	BEEF GROUND FRESH 50 LB	3.3300	0.5738	57.3800
1514	EGG LIQUID 15/2 LB	2.9013	0.0250	2.5000
1011	SALT KOSHER 12/3 LB	1.5370	0.0003	0.0300
9538	ONION YELLOW JMB 50 LB	0.3290	0.0057	0.5700
2529	CELERY CS 30 CT/ 30 LB	0.7857	0.0135	1.3500
1022	SPICE PEPPER BLK 18OZ	0.7522	0.0043	0.4300
1101	SPICE MUSTARD GRD ORG 16 OZ	0.3019	0.0012	0.1200
1063	SPICE GARLIC POWDER BULK 25 LB	3.7292	0.0000	0.0000
1070	KETCHUP NO HFCS 6/10	3.2500	0.0049	0.4900
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5.3000	0.0016	0.1600
3501	TORTILLA CORN 4.5" 12/48	0.0346	0.0083	0.8300
1070	KETCHUP NO HFCS 6/10	3.2500	0.0094	0.9400
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5.3000	0.0016	0.1600
1205	HONEY 6/5 LB	12.3700	0.0087	0.8700
1034	SAUCE HOT 4/1GAL	8.2500	0.0008	0.0800
1103	SPICE PAPRIKA GRD ORG 15 OZ	0.6300	0.0045	0.4500
Total Recipe Cost:			0.6636	66.3600

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