



Recipe Analysis

Recipe ID: FS099

Description: MEATLOAF PK

Servings: 100

Serving Size: 1.5 OUNCE

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	0.4006	40.0600
1514	EGG LIQUID 15/2 LB	2.9013	0.0189	1.8900
1011	SALT KOSHER 12/3 LB	1.5370	0.0002	0.0200
9538	ONION YELLOW JMB 50 LB	0.3290	0.0042	0.4200
2529	CELERY CS 30 CT/ 30 LB	0.7857	0.0101	1.0100
1022	SPICE PEPPER BLK 18OZ	0.7522	0.0032	0.3200
1101	SPICE MUSTARD GRD ORG 16 OZ	0.3019	0.0009	0.0900
1063	SPICE GARLIC POWDER BULK 25 LB	3.7292	0.0000	0.0000
1070	KETCHUP NO HFCS 6/10	3.2500	0.0036	0.3600
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5.3000	0.0011	0.1100
3501	TORTILLA CORN 4.5" 12/48	0.0346	0.0062	0.6200
1070	KETCHUP NO HFCS 6/10	3.2500	0.0072	0.7200
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5.3000	0.0011	0.1100
1205	HONEY 6/5 LB	12.3700	0.0062	0.6200
1034	SAUCE HOT 4/1GAL	8.2500	0.0008	0.0800
1103	SPICE PAPRIKA GRD ORG 15 OZ	0.6300	0.0034	0.3400
Total Recipe Cost:			0.4677	46.7700

REPORT CRITERIA:

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Criteria Filter(s):

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