

Restaurant Ingredient Tracker Report

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Summary Statistics

Total Ingredients: 15	Total Cost: \$2183.00
Total Waste Cost: \$106.70	Total Shrinkage Cost: \$299.98
Avg Waste %: 5.1%	Avg Shrinkage %: 14.7%
High Shrinkage Items: 11	Missing Stock Items: 0

Top Issues

Top Shrinkage Items:

- Tomatoes: \$55.00
- Olive Oil: \$38.25
- Chicken Breast: \$35.94
- Cheese: \$31.25
- Rice: \$21.00

Top Waste Items:

- Lettuce: 16.0%
- Milk: 7.8%
- Bread: 7.5%
- Cheese: 5.7%
- Tomatoes: 5.3%

Detailed Breakdown

Ingredient	Received	Used	Wasted	Shrinkage	Waste %	Shrinkage \$
Tomatoes	150.0	120.0	8.0	22.0	5.3%	\$55.00
Olive Oil	20.0	15.0	0.5	4.5	2.5%	\$38.25
Chicken Breast	50.0	42.0	2.0	6.0	4.0%	\$35.94
Cheese	35.0	28.0	2.0	5.0	5.7%	\$31.25
Pasta	75.0	60.0	3.0	12.0	4.0%	\$21.00
Rice	100.0	85.0	5.0	10.0	5.0%	\$21.00
Black Pepper	5.0	3.5	0.1	1.4	2.0%	\$16.80
Ground Beef	40.0	35.0	1.5	3.5	3.8%	\$16.62
Onions	80.0	65.0	3.0	12.0	3.8%	\$15.00
Bell Peppers	30.0	25.0	1.0	4.0	3.3%	\$13.00
Milk	45.0	38.0	3.5	3.5	7.8%	\$12.22
Carrots	60.0	48.0	2.5	9.5	4.2%	\$9.40
Bread	20.0	16.0	1.5	2.5	7.5%	\$7.48
Lettuce	25.0	18.0	4.0	3.0	16.0%	\$5.67
Salt	10.0	8.0	0.2	1.8	2.0%	\$1.35