










100107015 - Steak And Fries	Version 21	Lunch Room 360Mall
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Portions	Portion size (Port)	Recipe yields (Portion)	Production loss (%)	Kg/GN-container (Portion)	Number of GN-containers	Type of containers
1.00	1.00	1.00	0.00%			

Pos	Type	Number	Ingredient	POT QTY	Std. Port	Volume	Loss	Loss2	ACT QTY	BU	Prep. Type
8		69990041	Batch - Basting Liquid (Protien) (PA)	0.020	kg				0.0200	Kilogram	
9		89990051	Batch - Sweet Garlic Marinated Tenderloin 200gm (0.200	kg				0.2000	Kilogram	
10		160108	Maldon Sea Salt - Flaky	0.001	kg				0.0010	Kilogram	
11		79990078	Batch - Herb Garlic Butter (PA)	0.030	kg				0.0300	Kilogram	
12		59990004	Batch - Hand Cut Fries (PA)	0.060	kg				0.0600	Kilogram	
13		160145	Salt	0.010	kg				0.0100	Kilogram	
14		5000051	Parmesan Cheese	0.010	kg		10.00%		0.0111	Kilogram	
15		170055	Fresh Chives	0.001	kg				0.0010	Kilogram	
16		79990129	Batch - Chilli Rub (PA)	0.001	kg				0.0010	Kilogram	