

| Baba Ganoush | | | | |
|---------------------------------------|----------|--------|-----------------------------|----------------------------|
| Batch Info | | | Cost Per Pound | |
| Amount of Raw Product Used | 50 | Pounds | \$ 1.20 | |
| Amount of Finished Product Produced | 37.5 | Pounds | | |
| Package Size | 0.5 | Pounds | | |
| Amount of Packages per Batch | 75 | | | |
| | | | | |
| Ingredients | | | Total Cost Per Batch | Total Cost Per Unit |
| Eggplant | 50 | Pounds | \$ 60.00 | \$ 0.80 |
| Lemon Juice | 2 | cups | \$ 1.00 | \$ 0.01 |
| Garlic | 15 | pieces | \$ 2.00 | \$ 0.03 |
| Tahini | 8 | ounces | \$ 2.50 | \$ 0.03 |
| Salt | 2 | tbsps. | \$ 0.10 | \$ 0.00 |
| Olive Oil | 1 | cup | \$ 1.50 | \$ 0.02 |
| | | | | |
| Total Cost of Ingredients | | | \$ 67.10 | \$ 0.89 |
| | | | | |
| Labor Allocation | | | Total Cost Per Batch | Total Cost Per Unit |
| Total Cleaning and Prep Labor Minutes | 45 | | | |
| Total Cooking Labor Minutes | 30 | | | |
| Total Packaging Labor Minutes | 37.5 | | | |
| Loaded Hourly Rate | \$ 15.00 | | | |
| Total Labor Cost | | 113 | \$ 28.13 | \$ 0.38 |
| | | | | |
| Kitchen Allocation | | | | |
| Total Hours of Kitchen Use | 2 | | | |
| Hourly Kitchen Allocation Rate | \$ 25.00 | | | |
| Total Kitchen Cost | | | \$ 50.00 | \$ 0.67 |
| | | | | |
| Total Packing Cost | | | | |
| 8 oz Container | | | | \$ 0.25 |
| Lid for Container | | | | \$ 0.15 |
| Label | | | | \$ 0.50 |
| | | | | \$ 0.90 |