

Formula Number:

ITEM: 10194

A100194

## Flavorcraft LLC Production Mixing Sheet

Production Date:

MNF #:

Batcher:

Mixer:

Supervisor:

Batch Start Time:

Mix Start Time:

Batch End Time:

Mix End Time:

Anoth Tike *Base Clean* Masala Sauce

Date Costed

Date Revised

9/9/2011

Ingredients

Black Lug 63 MM with Button

Product

Density	9.35	Cases Required
Gal/Case	2.28	36
Batch in Gallons	Prod Code/ POUNDS	
81.90	47 9.4	

pH : 3.75-3.95

Bostwick:

Product Description

Item Code

%Weight

Pounds

Lot Number

Batched

IN

Added to Kettle

Mixer Initial

Oil Veg/Soy	100g/1gal	1.74%	0.809	0.1618	73g		160g	
Garlic Paste <i>purees</i>		0.87%	0.404	0.0808	316g		36g	
Ginger Paste <i>purees</i>		0.87%	0.404	0.0808	36g		36g	
Mr. Curry Spice Blend →	45g/gal	1.30%	0.607	0.1214	55g		45g	
Onion Puree <i>1 yellow</i>		43.48%	20.217	4.04			616	
Tomato Paste <i>Puree</i>		1.76%	0.819	0.1638	74g		301g	
Water		27.37%	12.727	2.54	115g			
Ketchup FC		22.61%	10.513	2.10			1292g	
Salt							50g	60gms

QA Check Results:

Standard:

Pass

Fail

Test Temperature:

pH

Brix:

Bostwick

Taste:

Color:

Compared to Retain:

Date of Retain:

Approved By:

Date:

Time:

New Recipe 1gal

- 1 7# onion cubed cut up
- 2 9062 H2O - 3015g
- 3 Boil x 30 min - 15 min
- 4 Puree Onions (very soft)

- 5 Add oil to stock pot & heat
- 6 Add garlic & ginger purees - x 2 minutes
- 7 Add spice blend & salt x 30 sec - 60 sec
- 8 Light golden brown
- 9 Add puree onion x 30 minutes
- 10 Add tomato products - cook x 15 min.