

Batch Yield Formula

Step 1: Change everything into ounces or grams
Find *TOTAL QUANTITY NEEDED*

Quantity	X	Weight Needed	=
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Step 2: Add the cutting loss into *TOTAL QUANTITY NEEDED* -

Method 1: input into calculator

Total qty. needed	X	l.xx	=
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Method 2: input into calculator

Total qty. needed	X	l.xx	%
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Place into the **TOTAL BOX** for weight

Step 3: Find **TOTAL FLOUR**

Method 1: input into calculator

TOTAL QUANTITY NEEDED	÷	Total Baker's %	X	100	=
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Method 2: input into calculator

TOTAL QUANTITY NEEDED	÷	Total Baker's %	%
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Step 4: Find **WEIGHTS** for each ingredient

Method: input into calculator

TOTAL FLOUR	X	Ingredient Baker's %	%
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Step 5: Double check your answer by adding **ALL** ingredient weights to see if it equals your **TOTAL QUANTITY NEEDED**

Baker's Percentage

$$\frac{\text{Total weight of ingredient}}{\text{Total weight of flour}} \times 100 = \% \text{ of ingredient}$$

Step 1: Change everything into ounces or grams
Find *TOTAL FLOUR* (add ALL flours up used in recipe)

Step 2: Find % of ingredient

Method 1: input into calculator

Weight of Ingredient	÷	TOTAL FLOUR	X	100	=
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Method 2: input into calculator

Weight of Ingredient	÷	TOTAL FLOUR	%
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Step 3: Find *TOTAL WEIGHT* of ingredients by adding all ounces.

Step 4: Find *TOTAL BAKER'S PERCENTAGE* by

Method 1: input into calculator

TOTAL WEIGHT OF INGREDIENTS	÷	TOTAL FLOUR	X	100	=
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Method 2: input into calculator

TOTAL WEIGHT OF INGREDIENTS	÷	TOTAL FLOUR	%
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Step 5: Double check *TOTAL BAKER'S PERCENTAGE* by adding all ingredient %'s

PROBLEM: Calculate a formula's baker's percentage.

- I have the yield and want to find the percentage of each ingredient.
- The yield is the total weight of all the ingredients.
- You already know that the flour is 100%.

1. Make sure to convert the weight of the flour and all other ingredients into ounces (oz)

Example of converting:

4 lb 5 oz = 72 oz How? You know that 16 oz = 1lb so $4.5 \times 16 = 72$ oz

2. Now divide each ingredient by the weight of the flour.

Example of how your problem look:

$$1.5 \text{ oz} + 72 = a \%$$

$$14 \text{ oz} + 72 = b \%$$

$$9.25 \text{ oz} + 72 = c \%$$

Now you will need to move two spaces to the right to create a percentage! When you are working with percentages you must remember not to skip this step. To get the percentage move 2 spaces to the right. To go from a percentage to a decimal move two spaces to the left.

Example 1: $1.5 + 72 = 0.020 \Rightarrow \%$ (2 spaces right) $\Rightarrow 2\%$

Example 2: $0.45 \Rightarrow 45\%$

Example 3: $0.045 \Rightarrow 4.5\%$

Going from a % to a decimal

Examples: $75\% \Rightarrow .75$ and $3.5\% \Rightarrow 0.035$

YOU MUST GET THIS!!!

New Yield ÷ Old Yield = Conversion Factor

$$\frac{\text{New Yield}}{\text{Old Yield}} = \text{CF}$$

A new yield has been created. To find the CF divide the new yield by the old yield.

Example: I have a recipe of a most delicious monkey bread. Hah! What you know about that? Trust that my mother's is the best!. Her recipe make 15 lbs. My family could eat all of it but seeing how rich it is, I had better make 3 lbs.

Step 1: Set the formula up!

$$3 \text{ lb} \div 15 \text{ lb} = \text{CF}$$

Make sure to convert from pounds to ounces.

$$48 \text{ oz} \div 240 \text{ oz} = \text{CF} = .2$$

Now multiply

**(CF) .2 x old weight of each ingredient and this will give you the new desired weight of each ingredient to produce a 3lb batch.
Booyow!**

YOU MUST GET THIS TOO!!!