



Crea tu receta como de costumbre y añade la **receta base** haciendo clic en el botón "**receta básica**".
Nota: asegúrese de haber creado la receta base con anticipación, como una receta habitual.

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Your Recipes > Simple Spaghetti

Calculation
Details
Preparation

Name of recipe

Simple Spaghetti

Recipe for
8
portion

Search for ingredient

Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 33 %
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 67 %

Food waste and peel loss

☐ Rinder-Hackfleisch ca. 1.500 g
☐ Aps Parmesan-Menage Economic

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Calculator

Gross sales price
5.00 €

9.60 € for an optimal food cost

VAT
19 %

Net sales price
4.20 €

Food cost
2.01 € 48 %

Profit per serving
2.19 €

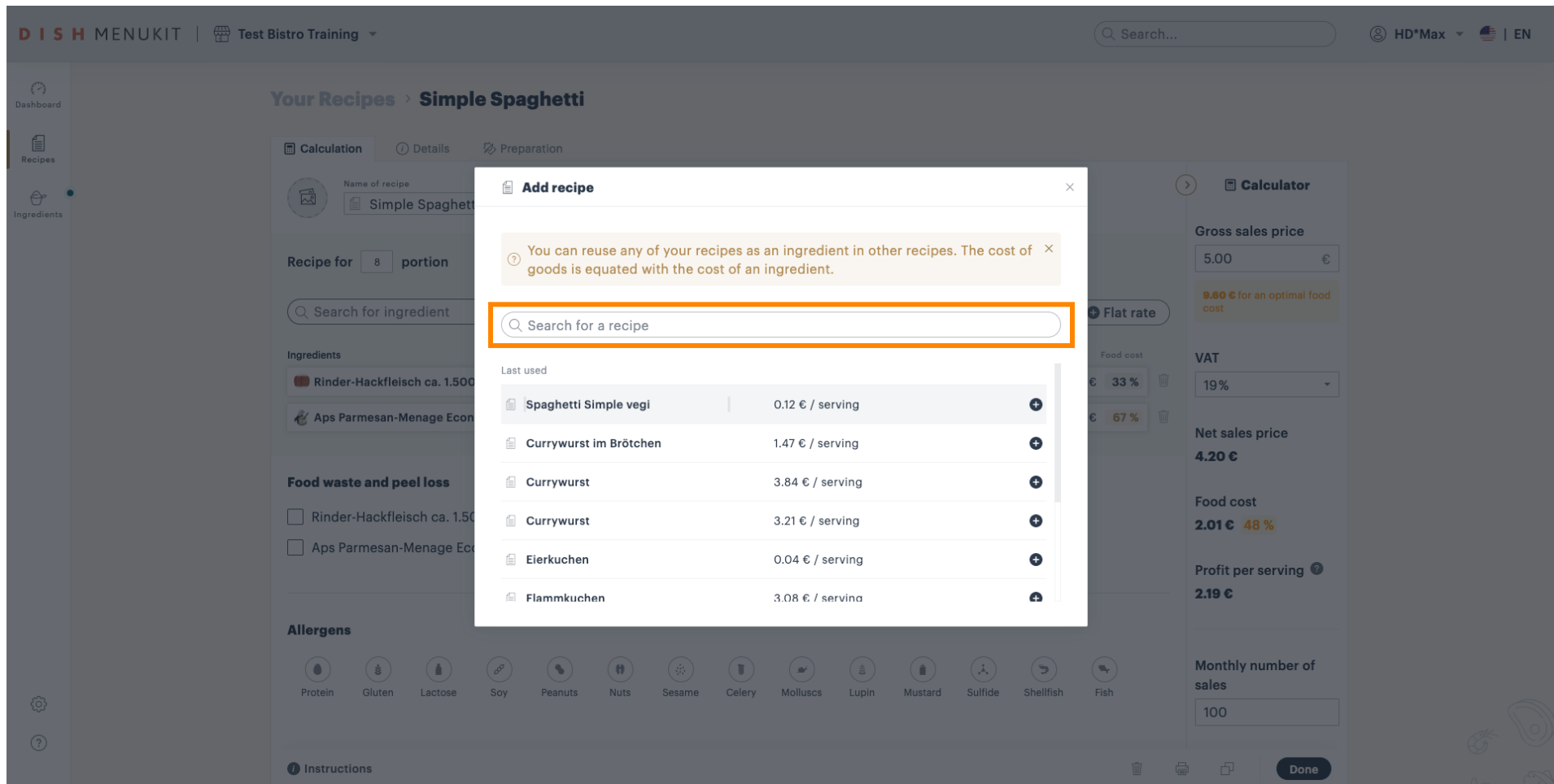
Monthly number of sales
100

Instructions

Done



Una ventana aparecerá. **Introduce** el nombre de la **receta base** que vas a utilizar en la barra de búsqueda y añádelo como ingrediente.



Add recipe

You can reuse any of your recipes as an ingredient in other recipes. The cost of goods is equated with the cost of an ingredient.

Search for a recipe

Last used

Recipe	Cost	Action
Spaghetti Simple vegi	0.12 € / serving	+
Currywurst im Brötchen	1.47 € / serving	+
Currywurst	3.84 € / serving	+
Currywurst	3.21 € / serving	+
Eierkuchen	0.04 € / serving	+
Flammkuchen	3.08 € / serving	+

Calculator

Gross sales price: 5.00 €

Flat rate: 9.60 € for an optimal food cost

Food cost: 33 %

VAT: 19 %

Net sales price: 4.20 €

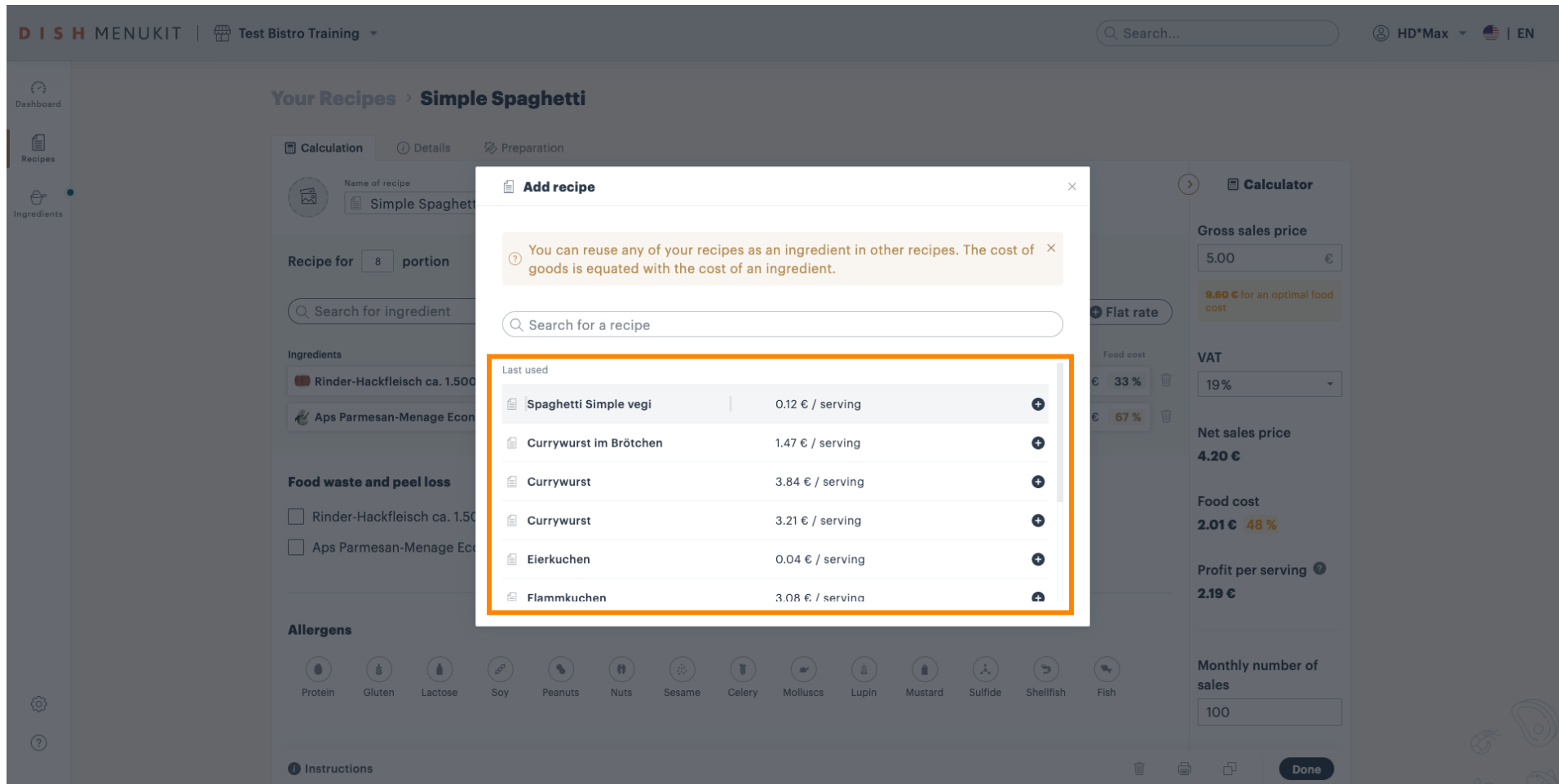
Food cost: 2.01 € 48 %

Profit per serving: 2.19 €

Monthly number of sales: 100

Done

Simplemente **haga clic** en la **receta base** que desea utilizar.



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Your Recipes > Simple Spaghetti

Calculation Details Preparation

Name of recipe: Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Ingredients:

- Rinder-Hackfleisch ca. 1.500
- Aps Parmesan-Menage Econ

Food waste and peel loss

- ☐ Rinder-Hackfleisch ca. 1.500
- ☐ Aps Parmesan-Menage Econ

Allergens

Protein Gluten Lactose Soy Peanuts Nuts Sesame Celery Molluscs Lupin Mustard Sulfide Shellfish Fish

Instructions

Add recipe

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Last used

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Calculator

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Flat rate: 9.60 € for an optimal food cost

Food cost: 33 %

VAT: 19 %

Net sales price: 4.20 €

Food cost: 2.01 € 48 %

Profit per serving: 2.19 €

Monthly number of sales: 100

Done



Su receta base aparecerá separada por los ingredientes en **Recetas básicas**. Nota: Puede ajustar la cantidad de su receta base como está acostumbrado para los ingredientes. La unidad se determina en porciones y no es ajustable.

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Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Basic recipe

Flat rate

Ingredients	Amount / Unit	Base price	Food cost
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Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63 %
Basic recipes			
Spaghetti Simple vegi	8.00 / serving	0.12 € / serving	0.99 € 6 %

Food waste and peel loss

☐ Rinder-Hackfleisch ca. 1.500 g
☐ Aps Parmesan-Menage Economic

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Gross sales price
5.00 €

10.20 € for an optimal food cost

VAT
19%

Net sales price
4.20 €

Food cost
2.14 € 51%

Profit per serving
2.06 €

Monthly number of sales
100

Monthly profit
206.45 €

The basic recipe was added successfully

Done



Una vez que haya agregado todos los **ingredientes** y la **receta base**, así como especificado el **desperdicio de alimentos y la pérdida de cáscara** y agregado los **alérgenos**, puede ajustar el precio según el cálculo.

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Recipe for 8 portion

Search for ingredient

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Food waste and peel loss

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Instructions

Calculator

Gross sales price
12.00 €

VAT
19%

Net sales price
10.08 €

Food cost
2.14 € 21 %

Profit per serving
7.94 €

Monthly number of sales
120

Monthly profit
953.34 €

Done

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En el paso final, haga clic en **Listo** y la nueva receta, utilizando una receta básica, se agregará a su base de datos.

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Food waste and peel loss
☐ Rinder-Hackfleisch ca. 1.500 g
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12.00 €

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953.34 €

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