FINAL RECIPE – FINISHED PRODUCT

RECIPE TITLE	Red Eye Louisiana	**RECIPE NUMBER**	
DEVELOPED BY	Sam	**APPROVAL DATE**	

NO	INGREDIENT	COST	PH	QUANTITY	SCALE
1	Red Habaneros			3,740 g	**BASE**
2	Garlic Powder			298 g	**0.01**
3	Cayenne Powder 40,000 SHU			85 g	**0.02**
4	Himalayan Salt – Pink Coarse			128 g	**0.03**
5	White Vinegar (As 30 Cups US)			7200 g	**1.93**
6	Citric Acid Powder			127 g	**0.03**
7	Xanthan Gum Powder			43 g	**0.01**
8					
9	**TOTAL BLENDED WEIGHT**			**11,619 g**	
10					
11	Total Salt Percentage				**1.11%**
12	Total Vinegar Concentration				**61.96%**
13	Xanthan Gum Percentage				**0.37%**
14	Pepper Percentage of Blend Total				**32.19%**
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FINAL RECIPE – FINISHED PRODUCT

RECIPE TITLE		RECIPE NUMBER	

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