

Scale the batch, not the clock

Recipe scaling & yield | consistent portions at any size



Change ingredient quantities with a conversion factor. Then validate equipment, batch depth, process and finished yield separately.

TWO FACTORS, TWO DIFFERENT JOBS

Scaling factor: desired finished yield / original finished yield. Multiply each ingredient amount by that factor.

Usable yield fraction: usable quantity / purchased quantity. Divide usable quantity needed by that fraction to plan purchases.

Both portion size and count changing? Compare total finished weight or volume, not portion counts alone.

Test the process: seasoning, thickening, mixing, leavening, pan loading and evaporation may need a trial. Cooking, cooling and holding times do not scale by simple multiplication.

Purchase quantity = usable quantity needed / usable yield fraction

Example: 3.6 kg usable / 0.80 = 4.5 kg to purchase

Illustrative conversion	Calculation	Result
24 portions at 150 g	24 x 150 g	3,600 g finished
60 portions at 120 g	60 x 120 g	7,200 g finished
Scaling factor	7,200 / 3,600	2.0
Original 900 g ingredient	900 g x 2.0	1,800 g

The 80% yield above is an illustrative measured yield, not a standard for an ingredient. Do not apply it again if the recipe quantity already includes that loss. Use validated site procedures for food safety; this sheet supplies no cook or cooling limits.