

Value-Added Product Cost Formulation Spreadsheet

For Questions Contact: Brian Efland, NC Sea Grant Program, 252.222.6314, brian_efland@ncsu.edu

Based on 2 Pound Batch Size or 908 grams

Directions- Enter ingredient name (yellow cells), cost (blue cells) and percentage (pink cells) of a 2 pound batch.
The total ingredient cost will be calculated in the green cell. Adjust ingredient percent to minimize cost.

Sue is working on a value-added shrimp butter product.
She would like to know what her total cost will be based on a 2 lb batch size.
Sue's ingredient costs are:

- > Shrimp for \$3/lb
- > Old Bay for \$1.50/lb
- > Butter for \$1.00/lb

Ingredients	Cost Per Gram	Ingredient Percent	Grams	Ounces	Total Ingredient Cost
shrimp	0.00660793	25.0%	227	8	\$1.50
old bay	0.003304	70.0%	635.6	22.4	\$2.10
butter	0.002203	5.0%	45.4	1.6	\$0.10
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
			0	0	\$0.00
		100.0%	908	32	
% Difference=		0.0%	Total Ingredient Cost		\$3.70