Procurement Worksheet

Source: PMA Foodservice Guide

Use this worksheet with the following yield chart to calculate the amount of tomatoes you need to order. Be consistent in using vield in slices or yield in weight

Pack/Size & Count/Case	Net Weight	Application	Yield (in Slices)	Yield (in Weight)	Prep. Time (minutes)
20 lbs. 5x6 extra large	20 lbs.	Slice	420 slices avg. diameter: 3.0"	15 lbs. 8 oz	13
25 lbs. 6x6 large	25 lbs.	Slice	495 slices avg. diameter: 2.5"	20 lbs. 8 oz	16
25 lbs. 6x7 medium	25 lbs.	Slice	472 slices avg. diameter: 2.25"	20 lbs.	17

1. Enter tomato yield in slices or weight.	14	

- 2. Enter your single portion size either in slices or weight.
- 3. Divide #1 by #2. This will give you your portions per case.
- 4. Desired number of serving portions.
- 5. Divide #4 by #3. This will give you the number of cases required.

The results of your calculations should only be used as a guide. The amount of product to order will vary based on product quality, experience of kitchen help, kitchen equipment, etc.

EXAMPLE: Florida Tomatoes, 20 lbs 5x6

- 1. Enter tomato yield in slices or weight.
- 2. Enter your single portion size either in slices or weight.
- 3. Divide #1 by #2. This will give you your portions per case.
- 4. Desired number of serving portions.
- 5. Divide #4 by #3. This will give you the number of cases required.

15 lbs. 8 oz.

6 oz.

Tomato Equivalents

- 1 medium tomato weighs about 5 to 6 ounces
- 1 large tomato weighs about 7 or more ounces; yields about 1 cup chopped
- 1 pound yields about 2-1/2 cups chopped; 3 cups wedged; 3 cups sliced or 1-1/2 cups pulp

Tip: Photocopy this page for your office use.

