

Craig has ordered 350#'s of 86% burger from M&S meats needed immediately the morning of Jan5th.
Please follow all government regulations

Product	% lean	Temp	Date	Price
Inside Round	92	35	1-4	3.49
Bottom round	95	34	1-2	3.37
Boneless Boston Butt	83	33	1-4	1.69
50% beef trim	50	30	1-5	1.93
Pork Heart	91	27	1-6	1.43
Boneless Plate	62	31	1-4	2..20
Beef Brisket	75	33	1-1	1.78

1. What was the proper formulation to make this burger?
2. What ingredient was not used because of cost?
3. How much money did you save by not using the ingredient in question 2?
4. Which ingredients did not meet freshness standards?
5. How many pounds of lean were in the final batch?
6. How many pounds of fat were in the lean ingredient used?