Dough Yield Tracker

How-to guide: what the workbook does, how to use it and what every number means. mfgcalcs.com

Dough Yield Tracker

Track every mixer batch's dough yield against target, with the dough, pieces and ingredient cost lost between the mixer and the divider.

For: Bakery production managers, process and R&D bakers, shift leads and plant controllers in commercial bread, bun, pastry and snack bakeries.

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Quick start

1. On Setup, type your bakery, currency and near band, and list your products with their scaling weight, target dough yield and dough cost per lb.
2. On Batches, give each mixer batch a row: batch, date, shift, product, mixed batch weight and usable dough weight.
3. Fix anything the Check column names.
4. Open the Dashboard: yield against target for every batch, and what the lost dough costs by product.

What is in the workbook

Start Here	Read this first: what the workbook does and how to use it.
Setup	Bakery, currency, the near band, and the products with their scaling weight, target dough yield and dough cost.
Batches	One row per mixer batch: mixed and usable weights in; dough yield, gap to target and the dough, pieces and cost lost out.
Dashboard	Dough yield against target for every batch, and the dough, pieces and ingredient cost lost before the divider.
Method	How every number is calculated, with assumptions, limits and sources.
Verify	Self-check: the workbook's formulas recomputed on fixed inputs against an independent reference.

What each number means

Quantity	How it is calculated	Units
Dough yield	Usable dough / mixed batch.	%
Gap to target and status	(Target - yield) x 100; On target at or above target, Near target within the points on Setup, Below target further under.	points, -
Dough lost and cost	Mixed - usable; dough lost x dough cost per lb.	lb, currency
Pieces lost, short and from dough	Dough lost x 16 / scaling oz; MAX(0, target x mixed - usable) x 16 / scaling oz; usable x 16 / scaling oz.	pieces

Quantity	How it is calculated	Units
Product yield	Total usable / total mixed over the product's batches.	%

Assumptions, limitations, sources and the self-check (the Verify sheet, which recomputes the workbook's formulas on fixed test inputs) are in the workbook. The last page shows the Dashboard with the example data for Brindle Lane Bakery, a fictional business.

Free from MFG Calcs - keep this credit when you share it.

Engineering estimates for planning and improvement work. Verify the results against your own process, data and standards before you rely on them.

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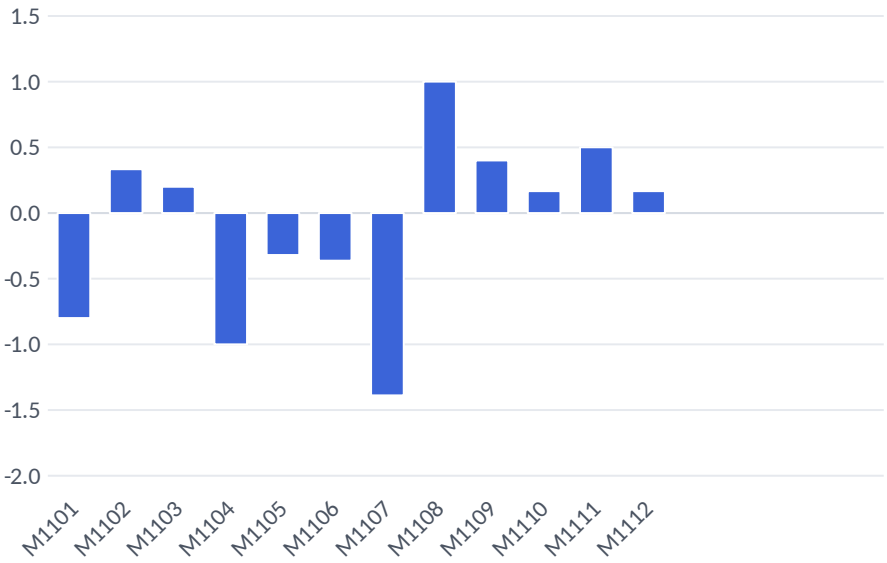
Dough yield against target for every batch, and the dough, pieces and ingredient cost lost before the divider.

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Brindle Lane Bakery (example): 12 batches from 9 Nov 2026 to 11 Nov 2026. Amounts in USD.

DOUGH YIELD	DOUGH LOST (LB)	COST OF DOUGH LOST	BATCHES BELOW TARGET
95.4%	**1,001**	**588**	**3**
Usable / mixed, every batch	Mixed - usable	Ingredient cost	Further under than the near band

Dough yield against target, by batch (points)



Cost of dough lost, by product

