

RECIPE VARIATION ANALYSIS

Base Recipe ID: _____

Recipe Name: _____

Date: _____

#	VARIABLE CHANGED	ADJUSTMENT (QTY/TIME)	RESULTING TEXTURE & FLAVOR	RATING (1-10)
1				
2				
3				
4				
5				
6				

FINAL CONCLUSION & OPTIMAL FORMULA

Variables: Temperature, Hydration, Fat Content, Leavening, Processing Time Ref: 00-VAR-TEMPLATE