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Johnny comes up with the following yield information: The two breast quarters are 40.3 percent of the whole chicken. The two leg quarters are 27.6 percent of the whole chicken. 40.3% (breast quarters) 27.6% (leg quarters) 67.9% (total usable yield) The two usable yield from a whole chicken is 67.9 percent.

Culinary Math: Blocker, Linda, Hill, Julia, The Culinary ...

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Info Geek - Home

Dark rye flour 1 lb. = $3\frac{3}{4}$ cups 2 lbs. Yeast 1 oz. = 3 Tbsp. 4 oz. Salt 1 oz. = 2

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Tbsp. $1\frac{1}{2}$ oz. Dry milk 1 oz. = $\frac{1}{3}$ cup 4 oz. Shortening 1 lb. = 2 cups 3 lbs.
Granulated sugar 1 lb.= 2 cups 2 lbs. Malt 1 oz. = $\frac{1}{3}$ cup 2 oz. Water 1 lb. = 2 cups 4 lbs.

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