

KHINKALI WITH BEEF

PRODUCT SPECIFICATION SHEET

Semi-finished Product: "Dough for Khinkali"

Ingredient	Unit	Gross per portion	Net per portion
Wheat flour	kg	0.660	0.660
Drinking water	L	0.320	0.320
Starch	kg	0.009	0.009
Table salt	kg	0.009	0.009

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Beef"

Ingredient	Unit	Gross	Net
Beef (round or ham cut)	kg	1.050	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Fatty Beef"

Ingredient	Unit	Gross	Net
Fatty beef	kg	1.030	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Peeled Onion"

Ingredient	Unit	Gross	Net
Onion	kg	1.200	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Filling for Khinkali with Beef"

Ingredient	Unit	Gross	Net
Ground beef	kg	0.533	0.533
Ground fatty beef	kg	0.154	0.154
Peeled onion	kg	0.142	0.142
Table salt	kg	0.007	0.007
Ground black pepper	kg	0.002	0.002
Meat seasoning mix	kg	0.004	0.004
Fresh cilantro	kg	0.017	0.017
Fresh herbs (dill, parsley)	kg	0.017	0.017
Drinking water	L	0.118	0.118

Output: 1 kg semi-finished product

Final Product: “Khinkali with Beef”

Ingredient	Unit	Gross	Net
Dough for khinkali	kg	0.460	0.460
Filling for khinkali with beef	kg	0.540	0.540
Wheat flour (for dusting)	kg	0.025	–

Output: 1 kg finished product

PRODUCT CHARACTERISTICS

Appearance:

Proper bag-like shape with tightly sealed pleats, smooth surface without cracks or tears.

Taste and Aroma:

Characteristic of the listed ingredients, mildly seasoned with herbs and spices.

PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)

Dough Preparation

- 3.500 kg – wheat flour
- 0.050 kg – starch

- 0.050 kg – salt
- 1.700 L – water

Process:

Sift wheat flour onto the table or into a large bowl. Make a well in the center and pour in water mixed with dissolved salt and starch. Knead in a dough mixer until smooth and elastic (the dough should not stick to hands or the bowl).

Output: 5.300 kg

Filling Preparation

- 4.500 kg – ground beef
- 1.300 kg – ground fatty beef
- 1.200 kg – ground onion
- 0.040 kg – utskho-suneli (Georgian spice blend)
- 0.065 kg – salt
- 0.015 kg – black pepper
- 0.003 kg – red pepper (optional, to taste)
- 0.150 kg – fresh herbs (dill, parsley)
- 0.150 kg – fresh cilantro
- up to 0.800 L – water

Process:

Grind beef, fatty beef, and onions through a meat grinder. Chop herbs and cilantro finely and mix with the meat. Add salt, pepper, and spices. Mix thoroughly until uniform.

Output: 8.200 kg

Final Product: Khinkali with Beef

- 5.300 kg – dough
- 8.200 kg – beef filling

Dough weight: 22–25 g

Filling weight: 30–35 g

Total yield: 13.500 kg

Process:

Roll the dough into sheets 1–1.5 mm thick. Cut circles with a mold, place 30–35 g of filling in the

center, gather and twist edges into a “pouch.”

Freeze for 30 minutes, then pack into trays (0.5–0.6 kg each) wrapped in food film and labeled.

LABEL INFORMATION

Ingredients:

Premium wheat flour (31%), boneless semi-fatty beef (29%), drinking water, onion, fatty beef, fresh herbs (cilantro, parsley, dill), potato starch, table salt, ground black pepper, ground red pepper, utskho-suneli spice mix.

Allergens: Highlighted in bold.

Energy value per 100 g: 260.32 kcal

Shelf life & storage:

90 days at temperature not exceeding -18°C . Use insulated thermal packaging during summer.

Cooking instructions:

Boil frozen khinkali in salted water for 10–12 minutes after water returns to boil. Remove and serve with butter or sour cream.

Do not refreeze after thawing.

Nutritional Value per 100 g:

- Energy: 1088 kJ / 260.32 kcal
- Fat: 13.38 g (of which saturated: 4.84 g)
- Carbohydrates: 25.42 g (of which sugars: 0.49 g)
- Fiber: 1.64 g
- Protein: 11.23 g
- Salt: 0.8 g