

BEEF DUMPLINGS (PEL'MENI)

PRODUCT SPECIFICATION SHEET

Semi-finished Product: "Dough for Dumplings and Varenyky"

Ingredient	Unit	Gross per portion	Net per portion
Wheat flour	kg	0.625	0.625
Sunflower oil (refined)	kg	0.008	0.008
Table salt	kg	0.008	0.008
Drinking water	L	0.360	0.360

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Beef"

Ingredient Unit Gross Net

Beef	kg	1.050	1.000
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Output: 1 kg semi-finished product

Semi-finished Product: "Peeled Onion"

Ingredient Unit Gross Net

Onion	kg	1.200	1.000
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Output: 1 kg semi-finished product

Semi-finished Product: "Filling for Beef Dumplings"

Ingredient Unit Gross Net

Ground beef	kg	0.780	0.780
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Table salt	kg	0.008	0.008
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Ground black pepper	kg	0.001	0.001
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Peeled onion	kg	0.156	0.156
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Ingredient	Unit Gross Net		
Drinking water	L	0.063	0.063

Output: 1 kg semi-finished product

Final Product: “Beef Dumplings (Pelmeni)”

Ingredient	Unit Gross Net		
Dough for dumplings/varenyky	kg	0.500	0.500
Filling for beef dumplings	kg	0.500	0.500
Wheat flour (for dusting)	kg	0.025	–

Output: 1 kg finished product

PRODUCT CHARACTERISTICS

Appearance:

Pelmeni-shaped pieces, edges well sealed, smooth surface without cracks or filling leakage.

Taste and Aroma:

Characteristic of the listed ingredients.

PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)

Dough Preparation

- 6.250 kg – wheat flour
- 0.080 kg – salt
- 0.080 kg – sunflower oil (refined)
- 3.600 L – drinking water

Output: 10.000 kg

Process:

Sift the flour into a wide bowl or onto the table, make a well in the center, and pour in cold water, dissolved salt, and oil. Mix in a dough mixer until smooth and elastic (the dough should not stick to hands or the sides of the bowl).

Filling Preparation

- 7.750 kg – ground beef

- 1.550 kg – ground onions
- 0.077 kg – salt
- 0.006 kg – ground black pepper
- up to 0.600 L – drinking water

Output: 10.000 kg

Process:

Grind beef and peeled onions through a meat grinder. Mix thoroughly, gradually adding water, and season with salt and pepper to taste.

Dumpling Formation

- 10.000 kg – dough for dumplings
- 10.000 kg – beef filling

One dumpling weight: 12 g

- Dough – 6 g
- Filling – 6 g

Total yield: ~20.000 kg

Process:

Roll the dough into sheets 1–1.5 mm thick, cut circles with a 58 mm mold, place 6 g of filling in the center, and seal edges to form dumplings.

Freeze for 30 minutes, then pack into 1 kg ziplock bags with labels.

LABEL INFORMATION

Ingredients:

Boneless premium beef (38%), premium wheat flour (32%), drinking water, onion, table salt, refined sunflower oil, ground black pepper.

Allergens: Highlighted in bold.

Energy value per 100 g: 166.69 kcal

Shelf life & storage:

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

Cooking instructions:

Boil frozen dumplings in salted water for 5–7 minutes after water returns to boil. Remove, drain, and serve with butter or sour cream.

Do not refreeze after thawing.

Nutritional Value per 100 g:

- Energy: 696 kJ / 166.69 kcal
- Fat: 1.85 g (of which saturated: 0.5 g)
- Carbohydrates: 23.91 g (of which sugars: 0.9 g)
- Fiber: 0.85 g
- Protein: 15.13 g
- Salt: 0.9 g