Cost of Staples					
DAIRY	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
PRODUCTS			Serving	Size	
Milk:					
whole	\$2.30	1 gal	\$0.14	cup	gal = 16 cups
2%	\$2.30	1 gal	\$0.14	cup	gal = 16 cups
skim	\$2.30	1 gal	\$0.14	cup	gal = 16 cups
buttermilk	\$1.72	1 qt	\$0.43	cup	qt = 4 cups
powdered	\$15.98	64 oz/4 lbs	\$2.00	cup	1 lb = 2 cups
evaporated	\$0.88	12 fl oz	\$0.88	can	can = 2 cups
Sweetened Cond. Milk	\$1.56	14 oz	\$1.56	can	1 lb = 1.5 cups
yogurt	\$2.34	32oz/2 lbs	\$0.59	cup	1 lb = 2 cups
yogurt	\$0.49	6 oz	\$0.49	6 oz	1 lb = 2 cups
Cream:					
sour	\$1.68	16 oz	\$0.84	cup	1 lb = 2 cups
whipping	\$4.14	1 gt	\$1.04	cup	1 pt = 1 qt whipped
half & half	\$2.16	1 gt	\$0.54	cup	
	φ2.10	· · ·	ψυ.υτ		
Cheese:					
cottage	\$1.98	16 oz	\$0.99	cup	1 lb = 2 cups
cheddar, mild	\$4.72	1 lb	\$0.30	oz	1 lb = 2 cups
sharp	\$4.72	1 lb	\$0.30	oz	1 lb = 2 cups
mozzarella	\$4.72	1 lb	\$0.30	oz	1 lb = 2 cups
swiss	\$2.48	8 oz	\$0.31	oz	1 lb = 2 cups
ricotta	\$3.98	32 oz	\$0.12	oz	1 lb = 2 cups
processed (sliced)	\$3.33	16 oz	\$0.21	1 oz	1 lb = 16-20 slices
parmesan fresh	\$2.44	5 oz	\$0.49	1 oz	1 lb = 2 cups
parmesan canned	\$5.42	16 oz	\$0.34	1 oz	1 lb = 2 cups
cream cheese	\$1.50	8 oz	\$0.19	1 oz	1 lb = 2 cups
F ame:					
Eggs:	¢0.00	1 do-	¢0.47	aaab	1 lb = 0.10 area
medium	\$2.09	1 doz	\$0.17	each	1 lb = 8-10 eggs
large	\$2.67	1 doz	\$0.22	each	1 lb = 8-10 eggs
LIPIDS (FATS)	Unit Cost	Unit Size	Cost Per Serving	Serving Size	Conversion Factor
Margarine:					
stick	\$0.98	1 lb	\$0.03	tbsp	1 lb = 2 cups
tub	\$1.50	15 oz	\$0.10	tbsp	1 lb = 2 cups
butter	\$2.97	1 lb	\$0.09	tbsp	1 lb = 2 cups
shortening	\$4.12	48 oz/ 3 Ibs	\$0.61	сир	1 lb = 2.25 cups
canola oil	\$2.00	48 oz	\$0.33	cup	8 oz = 1 cup
vegetable oil	\$1.98	48 oz	\$0.33	cup	1 lb = 2 cups
olive oil	\$5.46	25.5 oz	\$1.71	cup	8 oz = 1 cup
CEREALS &	Unit Cost	Unit Size	Cost Per	Serving Size	Conversion Factor
FLOUR			Serving	Size	
Flour:					
white	\$1.56	5 lbs	\$0.08	cup	1 lb = 4 cups
whole wheat	\$3.64	5 lbs	\$0.18	cup	1 lb = 3.75-4 cups

bread	\$2.72	5 lbs	\$0.14	cup	1 lb = 4 cups
cake	\$3.83	48 oz	\$0.34	cup	1 lb = 3.75 cups
bisquick	\$6.72	6 lbs/96 oz	\$0.28	cup	1 10 - 0.10 0003
	ψ0.72	0 103/00 02	ψ0.20	Cup	
Crackers:					
saltines	\$1.78	16 oz	\$0.01	each	1 lb = 150-160 ckr
graham	\$1.94	14.4 oz	\$0.03	each	1 lb = 60-65 ckr
graham crust	\$1.50	each	\$1.50	each	
Bread:					
white	\$0.94	1 loaf	\$0.06	slice	1 loaf = 18 slices
whole wheat	\$1.58	1 loaf	\$0.09	slice	1 loaf = 18 slices
tortillas	\$1.00	12 ct.	\$0.08	each	
croutons	\$1.00	5 oz	\$0.03	Tbsp	40 per bag
bread crumbs	\$1.32	15 oz	\$0.39	cup	14- ¼ cups per
Posto					
Pasta: spaghetti (uncooked)	\$1.00	16 oz	\$0.25	4 oz	
noodles (uncooked)	\$1.00	16 02 16 oz	\$0.25 \$0.25	4 02 4 02	
macaroni (uncooked)	\$1.00	16 oz	\$0.25 \$0.25	4 02 4 02	1 lb = 4 cups
lasagna noodles	\$1.28	16 oz	\$0.05	Each	24 per box
manicotti noodles	\$1.28	8 oz	\$0.11	Each	12 per box
rotini noodles	\$1.00	16 oz	\$0.25	4 oz	
	 	10 02	\$0.20	1.02	
Rice:					
regular	\$2.98	5 lbs	\$0.26	Cup	1 lb = 2.33 cups
quick	\$2.44	28 oz	\$0.60	Cup	1 lb = 2.33 cups
brown	\$0.84	16 oz	\$0.36	cup	1 lb = 2.33 cups
Oatmeal	\$3.18	42 oz	\$0.21	cup	15 cups per
cornmeal	\$2.36	5 lbs	\$0.16	cup	1 lb = 3 cups
Corn Flakes	\$1.98	18 oz	\$0.11	cup	1 lb = 4 qts
Rice Krispies	\$2.74	18 oz	\$0.15	cup	1 lb = 4 qts
	_				
FRUITS &	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
JUICES		0111 0120	Serving	Size	
Fresh:					
apples	\$0.99	1 lb	\$0.33	each	1 lb = 3-4 med.
avocado	\$0.78	each	\$0.98	each	1 lb = 2 medium
banana	\$0.52	1 lb	\$0.17	each	1 lb = 3 medium
grapes	\$1.99	1 lb	\$1.98	lb	1 lb = 1 qt
grapefruit	\$0.98	each	\$0.98	each	1 lb = 1 grapefruit
kiwi	\$0.48	each	\$0.48	each	
lemons	\$0.38	each	\$0.38	each	1 lb = 4-5 lemons
limes	\$0.33	each	\$0.33	each	
nectarine	\$3.99	1 lb	\$	each	
peaches	\$3.99	1 lb	\$1.00	each	1 lb = 4 medium
pears	\$0.97	1 lb	\$0.28	each	1 lb = 3-4 medium
oranges	\$0.78	each	\$0.78	each	1 lb = 3-4 medium
strawberries	\$3.99	1 lb	\$		
blueberries	\$4.99	4 oz	\$		
raspberries	\$2.48	6 oz	\$		
Connodi					
Canned:	¢4.00	19 67	¢0.00		1 lb = 0 auro
applesauce	\$1.98	48 oz	\$0.33	cup	1 lb = 2 cups

fruit cocktail	\$1.08	15 oz	\$0.54	cup	
grapefruit	\$1.08	15 oz	\$0.69	cup	1 lb = 2 cups
peaches	\$1.08	15 oz	\$0.54	cup	1 lb = 2 cups
pears	\$1.08	15 oz	\$0.43	cup	1 lb = 2.5 cups
pineapple chunks	\$1.16	20 oz	\$0.46	cup	1 lb = 2 cups
pineapple crushed	\$1.16	20 02 20 oz	\$0.46	cup	1 lb = 2 cups
mandarin oranges	\$0.98	15 oz	\$0.49	cup	
Inditidariti orariges	φ0.90	15.02	φ0.+3	Cup	
Frozen:					
strawberries	\$2.54	16 oz	\$	Cup	
blueberries	\$2.98	12 oz	\$1.15	Cup	
raspberries	\$3.86	12 oz	\$	Cup	
peaches	\$2.68	16 oz	\$	cup	
podonoo	\$2.00	10 02			
Juice:					
apple	\$2.48	96 oz	\$	cup	
cranberry	\$2.78	64 oz	\$	cup	
orange (frozen	\$1.53	12 fl oz	\$	6 oz	6 oz = 3 cups
concentrate)					(reconstituted)
lemon	\$2.48	32 fl oz	\$0.16	Tbsp	1 fl oz = 2 Tbsp
lime	\$1.98	15 fl oz	\$0.26	Tbsp	1 fl oz = 2 Tbsp
tomato	\$2.00	46 oz	\$	cup	
grapefruit	\$2.68	64 oz	\$	cup	
pineapple	\$3.34	64 oz	\$		
SUGARS &	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
SWEETS			Serving	Size	
Granulated	\$11.98	25 lb	\$0.20	cup	1 lb = 2.25 cups
Brown	\$1.62	2 lb	\$0.27	cup	1 lb = 3 cups
Powdered	\$1.62	2 lb	\$0.25	cup	1 lb = 3.25 cups
Molasses	\$2.86	12 oz	\$1.91	cup	1 lb = 1.33 cups
Honey	\$7.84	32 oz	\$2.94	cup	1 lb = 1.33 cups
Corn Syrup	\$6.88	16 oz	\$3.44	cup	1 lb = 1.5 cups
Jam & Jelly	\$2.00	32 oz	\$0.66	cup	1 lb = 1.33-1.5 cups
MISCELLANEOU	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
S			Serving	Size	
Miracle Whip	\$3.48	30 oz	\$	cup	
Mayonnaise	\$2.36	15 oz	\$1.18	cup	1 lb = 2 cups
Salad dressing (ranch,	\$2.00	16 oz	\$1.00	cup	1 lb = 2 cups
etc.)					
Bouillon Cube	\$2.00	3.25 oz	\$	each	
Shredded coconut	\$2.66	14 oz	\$0.49	cup	1 lb = 4.75 cups
Raisins	\$2.98	20 oz	\$0.79	cup	1 lb = 3 cups
Walnuts	\$7.98	16 oz	\$0.74	cup	1 lb = 4 cups
Ketchup	\$2.58	64 oz	\$0.32	cup	1 lb = 2 cups
Mustard	\$1.38	20 oz	\$0.55	cup	1 oz = 2 Tbsp
0.1	AA - (00 01		
Salt	\$0.54	26 oz	\$0.01	tsp	1 lb = 72 tsp
Tapioca	÷		\$0.42	tbsp	1 lb = 3 cups
	\$3.38	8 oz	-	•	
Cornstarch	\$0.50	12 oz	\$0.01	tbsp	1 lb = 3.5 cups
Cornstarch Baking Powder	\$0.50 \$1.24	12 oz 8 oz	\$0.01 \$0.05	tbsp Tbsp.	1 lb = 3.5 cups 1 oz = 2.33 tbsp
Cornstarch	\$0.50	12 oz	\$0.01	tbsp	1 lb = 3.5 cups

Ramen	\$2.27	12 ct.	\$0.19	each	
Vegetable Beef	\$1.25	10.5 oz	\$1.25	can	
Vegetable	\$1.25	10.5 oz	\$1.25	can	
Tomato	\$0.98	10.75 oz	\$0.98	can	
	ψ0.92	2.0 02	ψ0.40	envelope	1 02 - 2.0 1030
Dry Onion	\$0.78	2.5 oz	\$0.39	1	1 oz = 2.5 tbsp
Broth, chicken	\$0.78	14.5 02 14.5 oz	\$0.39	cup	
Broth, beef	\$0.98	10.75 02 14.5 oz	\$0.98	Cup	
Cream of Chicken Cream of Mushroom	\$0.98 \$0.98	10.75 oz 10.75 oz	\$0.98 \$0.98	can can	
Cheese Croom of Chickon	\$1.34 \$0.08	10.75 10.75 oz	\$1.34	can	
SOUP	Unit Cost	Unit Size	Cost Per Serving	Serving Size	Conversion Factor
Soda Pop	\$1.00	2 liter	\$1.00	2 liter	
Soda Pop	\$4.68	12 pk	\$0.39	12 oz	
Peanut Butter	\$2.18	18 oz	\$	cup	1 lb = 2 cups
Marshmallows	\$0.96	10 oz	\$	cup	1 lb = 8 cups
Whipped Topping	\$0.94	8 oz	\$0.94	8 oz	
Sherbet	\$2.97	48 fl oz.	\$	cup	1 gal = 6 lb
Frozen Yogurt	\$3.97	1.75 qt	\$	cup	
Ice Cream	\$2.97	48 fl oz	\$	cup	1 gal = 4.5-6 lbs
Salsa	\$1.98	24 oz	\$	сир	
Jello (powdered)	\$1.08	6 oz	\$0.54	3 oz	1 lb = 2.25 cups
Peanut Butter Chips	\$2.38	10 oz	\$1.43	cup	1 lb = 2.66 cups
Chocolate Chips	\$1.98	11.5 oz	\$	cup	1 lb = 2.66 cups
Chocolate	Ψ2.00	102	ψ0.00	1.04	10 10 54
Unsweetened	\$2.40	4 oz	\$0.50	1 sq	1 lb = 16 sq
Сосоа	\$2.48	8 oz	\$1.10	cup	1 lb = 4.5 cups
Teriyaki sauce	\$2.28	15 oz	\$		
Barbeque sauce	\$3.48	40 oz	\$		
Soy sauce	\$1.88	15 oz	\$	tbsp	
Worcestershire sauce	\$1.00	10 fl oz	\$	tbsp	
Yeast (dry)	\$3.37	16 oz	\$0.05	tbsp	1 oz = 3 T+1 tsp
Sun dried tomatoes	\$3.48	8.5 oz	\$0.41	OZ	
Cumin	\$2.44	2 oz	\$0.09	tsp	
Rosemary	\$3.97	0.7 oz	\$	oz	
Parsley (dry)	\$0.94	0.4 oz	\$	oz	
Parsley (fresh)	\$0.99	bunch	\$	cup	•
Cilantro (fresh)	\$0.60	bunch	\$0.20	cup	bunch = 3 cups
Cilantro (dry)	\$3.94	0.5 oz	*		1 oz = 50 tsp
Basil (fresh)	\$1.98	0.75 oz	\$		
Basil (dry)	\$4.97	2.82 oz	\$		1.02 1.000
Cinnamon	\$2.12	2.37 oz	\$0.07	tsp	1 oz = 4 tbsp
Onion Powder	\$0.94	4 oz	\$		
Garlic Powder	\$0.94	3.62 oz	\$		
Italian Seasoning	\$0.94	0.95 oz	\$	top	102 - 2103p
Vanilla (real)	\$0.98	2 oz	\$0.02	tsp	1 oz = 2 Tbsp 1 oz = 2 Tbsp
Vanilla (imitation)	\$0.98	8 oz	\$0.09	tsp	1 oz = 2 Tbsp
Vinegar (cider) Black pepper, ground	\$1.00 \$3.18	16 oz 3 oz	\$0.06 \$0.09	oz tsp	1 lb = 2 cups

	φ0.00		ψ0.00		
roast sirloin tip	\$3.69	1 lb	\$3.69	lb	
ground, extra lean	\$2.69	1 lb	\$2.69	lb	
ground, lean	\$2.39	1 lb	\$2.39	lb	
ground, regular	\$10.99	5 lbs	\$2.20	lb	
Beef:					
Chicken (Canned)	\$2.38	12.3 02	\$2.38	can	
Chicken (breast) Chicken (canned)	\$1.99	12.5 oz		lb	
Chicken (whole)	\$1.06	1 lb	\$1.06	lb	
		1 lb	\$0.37	-	1 ID - 14-25 SIICES
cooked bacon	\$4.48	10 slices	\$4.48	lb	1 lb = 14-25 slices
Bacon	\$4.48	1 lb	Serving \$4.48	Size	1 lb = 14-25 slices
MEATS	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
peppers, green	φ1.20	12.02	φ0.75	cup	
	\$1.28	10 02 12 oz	\$0.63	cup	1 lb = 3 cups
onion	\$0.98	12 oz 10 oz	\$ \$0.63	cup	1 lb = 3 cups
peas mixed vegetables	\$0.98 \$0.98	12 oz 12 oz	\$ \$	cup	
green beans	\$0.98	12 oz	\$0.42 ¢	cup	1 is = 3 cups
corn groon boans	\$0.98	12 oz	\$0.42 \$0.42	cup	1 lb = 3 cups 1 lb = 3 cups
cauliflower	\$1.44	16 oz	\$0.36	cup	1 lb = 4 cups
broccoli	\$0.98	12 oz	\$0.33	cup	1 lb = 4 cups
Frozen:	¢0.00	12	¢0.00	0.05	4 lb = 4 =
F *****					
whole tomatoes	\$1.59	28 oz	\$0.45	cup	1 lb = 2 cups
diced tomatoes	\$1.59	28 oz	\$0.45	cup	1 lb = 2 cups
stewed tomatoes	\$1.59	28 oz	\$0.45	cup	1 lb = 2 cups
peas	\$0.69	15 oz	\$	cup	
jalapeno peppers	\$0.68	4 oz	\$0.82	cup	1 lb = 3 ⅓ cup
green beans	\$0.59	14.5 oz	\$	cup	
corn	\$0.69	15.25 oz	\$	cup	1 lb = 3 cups
Canned:		1.5.0.5			
tomatoes	\$1.48	1 lb	\$0.49	each	1 lb = 3-4 medium
spinach	\$1.47	1 bunch	\$1.47	bunch	1 bunch = 2 lbs
potatoes	\$1.84	10 lbs	\$0.06	each	1 lb = 3 medium
peppers, green	\$0.88	each	\$0.88	lb	1 lb = 2-3 medium
peppers, red	\$1.47	each	\$1.47	lb	1 lb = 2-3 medium
peppers, jalapeno	\$0.13	each			
onions	\$0.88	1 lb	\$0.22	each	1 lb = 4-5 medium
sliced mushrooms	\$1.98	8 oz	\$	lb	1 lb = 5 cups
lettuce (green leaf)	\$1.78	1 bunch	\$1.78	bunch	1 bunch = 2 lbs
lettuce (iceberg)	\$1.48	1 head	\$1.48	1 head	1 head = 2 lbs
cucumbers	\$0.68	each	\$0.68	each	1 lb = 2-3 large
celery	\$1.48	1 lb	\$	stalk	
cauliflower	\$1.99	1 lb	\$1.99	lb	1 lb = 1 medium head
asparagus	\$3.37	1 lb	\$3.37		
carrots	\$0.78	1 lb	\$0.78	lb	1 lb = 4-5 medium
cabbage	\$0.68	1 lb	\$0.68	head	
broccoli	\$1.74	1 lb	\$1.74	lb	1 lb = 1 med. Head

halibut	\$11.99	1 lb	\$11.99	lb	
salmon	\$5.79	1 lb	\$5.79	lb	
tuna	\$1.49	6 oz	\$1.49	can	1 lb = 2 cups
	ψ1.40	0.02	ψ1.40	Guil	
Pork chops	\$2.30	1 lb	\$2.30	lb	
Sausage	\$2.74	1 lb	\$2.74	lb	1 lb = 16-17 links
Turkey:					
whole	\$1.39	1 lb	\$1.39	lb	
ground	\$2.41	1 lb	\$2.41	lb	
Pepperoni	\$2.00	5 oz	\$0.40	oz	
Lunch Meats	\$2.98	7 oz	\$0.66	5 slices	4.5 per box
Turkey breast	\$5.39	1 lb	\$5.39	lb	
Hot Dogs	\$1.34	12 oz	\$0.17	1 lb	1 lb = 8 hot dogs
Turkey bacon	\$2.49	12 oz	\$	slice	1 lb = 14-25 slices
Bologna	\$1.89	16 oz	\$	slice	1 lb = 14-25 slices
PREPARED	Unit Cost	Unit Size	Cost Per	Serving	Conversion Factor
FOODS			Serving	Size	
Frozen Rolls	\$3.94	3 lbs	\$0.11	each	36 rolls per pkg.
Ready Pie Crust	\$2.36	15 oz	\$1.18	each	2 per package
Pudding	\$0.94	1 box	\$0.94	3 oz	
Pie Filling: Cherry	\$2.28	20 oz	\$0.33	1/3 c.	7 servings per can
Pie Filling: Pumpkin	\$3.30	29oz	\$0.47	½ C.	7 servings per can

Compiled by Ashley Braswell (Oak Canyon Jr., Alpine School District)

More Info: <u>https://www.ams.usda.gov/mnreports/fvwretail.pdf</u>

http://www.aqua-calc.com/calculate/food-volume-to-weight