

Clear Costing

Baking costs and customer quotes | Local edition 1.1

Open your download

Extract the ZIP into your own folder. Open `costeo-claro.html` in a modern browser. No server, account or internet connection is required. On a phone, choose a browser that can run a local HTML file; a file-manager preview may not run the application. The English and Spanish editions share one application and the same calculations.

Choose language, number format and currency separately

Language changes interface text and quote labels, not your recipe names, customer text or values. Number format chooses displayed results: en-US shows 1,234.56; es-AR shows 1.234,56. Enter numeric fields with a decimal point and no thousands separators, for example 1.005. Currency labels are explicit ISO codes. Changing currency never converts amounts. Use a single currency for all purchases and costs.

Use the fictional example safely

Fresh data starts with the fictional USD brownies example. The example selector can load USD or ARS; it replaces the current dataset only after confirmation. Export a backup first. Each is a separate made-up scenario, not an exchange-rate conversion or a production recipe. To see Spanish sample names, choose Spanish and then load the sample. Switching language by itself preserves all existing names and customer text.

1. Update ingredient purchases

Enter the whole package price, package content and base unit. Use g for grams, ml for milliliters, or units for counts. A 1 kg package is 1000 g; 1 liter is 1000 ml. Metric units only: no cups, ounces or mass-volume conversion. Changing a shared ingredient price recalculates linked recipes. A used ingredient's unit is locked; create a new ingredient to change units. Remove it from every recipe before deleting it.

2. Cost the sellable batch

Add the ingredient amounts, whole-number batch yield, ingredient waste, labor minutes, hourly rate, packaging per sellable unit and other costs for the whole batch. A box of four brownies counts as one sellable unit if that is what you sell. Margin and sales fee are percentages of the selling price; their sum must be below 100. Rounding 0 keeps cents; another amount rounds upward to that multiple. Every numeric field needs a value, even if it is 0.

Check the math

Ingredient cost = package price × amount used ÷ package content. Adjust ingredients for waste by dividing by (1 - waste/100). Add labor, other batch costs and packaging × yield, then divide by yield. Reference price = unit cost ÷ (1 - margin/100 - fee/100). Cost 100 with 25% margin gives 133.34; with 30% margin and 10% fee it gives 166.67. Ingredients 100, waste 20%, labor 50, other costs 15 and five packages at 5 give batch cost 215 and unit cost 43. Markup is different from margin. Sales fees here are percentage-only, without fixed charges. Taxes are not added automatically. Result per unit is not net profit or money received.

3. Prepare a customer quote

Choose Prepare quote, enter a positive whole quantity and optionally your business, customer, validity and delivery terms. A blank unit price uses the reference; a manual price stays fixed even if ingredient prices change. A manual 1.005 displays as 1.01, and three units total 3.03. The field normalizes when you leave it. Copy or download the quote, or select A4 / US Letter and Print / PDF. Only the customer quote prints, without internal costs and margins. The downloaded quote does not update itself. Order size may change your actual batch costs; review before sending. A quote is not an invoice.

4. Keep a portable backup

The app attempts to save edits in this browser. Export a JSON backup after each work session and before deletion or import; keep dated copies outside the browser. Backups contain internal costs, so do not send them to customers. Import checks types, IDs, references and size (2 MB maximum), then asks before replacing data. A corrupt import leaves current data intact. Backups may preserve incomplete drafts; invalid recipe values still block quotes. Clearing browser data, private browsing, changing the file location or changing device can lose or separate saved data. If storage is blocked, export before closing. Unreadable saved data is protected until a valid backup is imported.

Keyboard, printing and troubleshooting

Use Tab / Shift+Tab for controls and arrow keys, Home and End for tabs. Red messages explain fields that prevent quotes. The last recipe is retained; rename it and remove its lines to start over. If copying is blocked, download text or select the customer view. The app and this guide support A4 and US Letter with 18 mm margins; choose the same paper in the browser print dialog and disable browser headers/footers. No inventory, cloud sync, payments, automatic taxes, invoicing or WhatsApp sending is included. No data is sent to remote services; exported files are not encrypted.