Conversion

Inventory · https://mountainstream.co/docs/conversion-in-inventory-management-streamline/

Conversions are used to accurately generate recipes, as well as track costs and inventory replenishment, among other tasks.

Conversions are needed for the system to relate one UoM to another.

We only call for you to enter a conversion when you use an Ingredient in a different UoM from the one(s) already entered.

1. Conversions you enter are ‘bespoke’ and specific to an Ingredient. These are listed and may be edited in **Conversion › Edit Ingredient**.
If the ingredient or item is to be used in a Make to Measure or Baker’s Percentage recipe, be sure to add a conversion.

[Screenshot of a software interface for adding a new ingredient, featuring conversions between weight units (kilogram, gram, milligram) and default units of measure (g, mg), plus blank input fields for details.]

2. You may see a summary of all conversions entered in **Stock › Settings › Unit of Measure – Custom Conversions.**

[Screenshot of a “Units of Measure” page showing a list of custom conversions for ingredients, with a green “Save” button and Conversions highlighted by a purple box. A table displays names, types, units, and multipliers.]

- Using ingredients where **NO** conversion is set.
  If the conversion is not set, the ingredient will be mark as “Foreign” by default.

[A software interface displays an ingredient entry for Badisch Dunkle with quantity 20, unit each, and a checked Yield Foreign box. The Conversions, UoM, and Yield Foreign columns are highlighted in purple.]

Using a Recipe as an Ingredient

- Ingredients by the **Each** that do not have a **weight** measurement set in the conversions will cause the Recipe Book to have a correct weight measure and costing.

[Screenshot of a recipe management software. Sections are highlighted to show that setting the recipe size to 4025 grams allows for precise Conversions, so “1 Each” in the book recipe will accurately match 4025 grams in the ingredient list.]

Get Started