

Advantages of IQF Pasta vs. Dry

- ✓ Serve High Quality pasta every time
- ✓ Perfectly Al Dente
- ✓ No sticky, messy pasta
- ✓ Quicker productions – ready in under a minute
- ✓ Easier to make large quantities
- ✓ Easier Handling – Save space on equipment
- ✓ Use less water & energy consumption
- ✓ Eliminate waste – Use what you need, freeze remainder
- ✓ Reduce Cleaning
- ✓ Use less staff in the kitchen

Calculating Total Cost Savings

Example: Cooking 5lbs of dry Penne
(5lbs dry = 10lbs cooked)

Assumption: 1 employee responsible for cooking dry pasta
minutes to convert 5lbs of dry pasta into 10lbs

Prep Time: 32 mins

Average Hourly Wage:

(*FILL IN BOX FIELDS TO SEE SAVINGS)

Dry Operating Cost

lbs. of pasta per batch

Labor Cost (30 mins)

Labor Cost per lb.

Dry Penne price to Operator

Total Dry Operating Cost per lb.

IQF Operating Cost

IQF Penne Operating Price

Total Savings

IQF Operator Savings per lb.

Average IQF Savings

