

# 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**

Ibs. of pasta per batch

Labor Cost (30 mins)

Labor Cost per Ib.

Dry Penne price to Operator

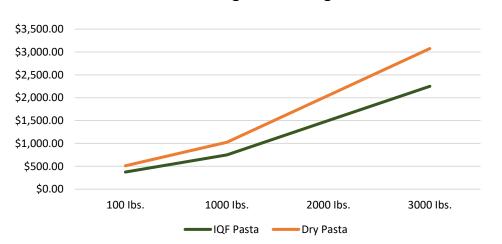
### Total Dry Operating Cost per Ib.

IQF Operating Cost

IQF Penne Operating Price

**Total Savings** 

IQF Operator Savings per Ib.



#### **Average IQF Savings**