

Advantages of IQF Rice vs. Dry

- ✓ Serve High Quality rice every time
- ✓ Perfect texture
- ✓ No sticky, messy rice
- ✓ 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	
<i>Example: Cooking 5lbs of dry Rice (5lbs dry = 10lbs cooked)</i>	
<i>Assumption: 1 employee responsible for cooking dry rice minutes to convert 5lbs of dry pasta into 10lbs</i>	
Prep Time: 32 mins	
Average Hourly Wage:	<input type="text"/>
(*FILL IN BOX FIELDS TO SEE SAVINGS)	
Dry Operating Cost	
<input type="text"/>	lbs. of rice per batch
	Labor Cost (30 mins)
	Labor Cost per lb.
<input type="text"/>	Dry price to Operator
Total Dry Operating Cost per lb.	
IQF Operating Cost	
<input type="text"/>	IQF Operating Price
Total Savings	
IQF Operator Savings per lb.	