

18 Good Reasons for Using Portion Cut Protein Items

NEWPORT
Meat & Seafood | a Sysco company



1. **PORTION COST CONTROL** is easy and simple. The exact number of portions in a pound of meat is known even before the meat is purchased. Cost control on every serving.
2. **THERE IS NO WASTE.** Every ounce of beef bought can be served. No trimming or boning by the restaurant is necessary.
3. **UNIFORM COOKING TIME** is possible. Because all cuts of an order of beef are the exact same size, shape and weight, they all require the same cooking time. This eliminates the chance of some cuts being overdone while others are underdone.
4. **LITTLE IF ANY LABOR** is required. Only the cooking job remains to be done.
5. **NO SKILLED PERSONNEL NEED BE EMPLOYED** for cutting meat. We pay highly skilled meat cutters to prepare the portion-ready products, so the customer doesn't have to.
6. **NO DISGRUNTLED CUSTOMERS** because of uneven portions. They are all the same size.
7. **EASIER SANITATION MAINTENANCE.** There is no mess of cutting.
8. **NO LEFTOVERS.** Portion-ready cuts can be taken right from the refrigerator as the demand requires.
9. **LESS REFRIGERATION SPACE IS NEEDED.** Portion-ready cuts come completely packaged for maximum storage space.
10. **LESS EQUIPMENT** is needed to serve meals, since no preparation previous to cooking is necessary.
11. **UNIFORM QUALITY** of meat is strictly maintained by purveyor you can trust.
12. **SMALL INVENTORY** is required. This means fewer dollars need to be invested in unused beef and waste.
13. **LOSS DUE TO PILFERAGE** can be eliminated. The inventory can be entrusted to one person and responsibility fixed.
14. **NO LOSS DUE TO SPOILAGE.**
15. **With STANDARD PORTION CONTROL,** a restaurant is able to run several units and maintain quality control.
16. Kitchen staff can concentrate on **CREATING VALUE-ADDED DISHES WITH ENHANCED PLATE PRESENTATIONS.** They have more time to devote to other areas of the operation.
17. **SMALL CASE SIZES** allow operators to feature several beef items at a low inventory cost.
18. **ELIMINATE INJURIES** from knives or saw while cutting meat.