



10 Reasons Why Portion Control Is A No-Brainer !

1. KNOW YOUR EXACT PORTION COST:

Cost per portion is exact ! There are NO hidden costs. Buy and sell by portion...not pound.

2. NO LABOR COSTS/WAGES/BENEFITS:

This dollar amount must be factored in when calculating accurate portion cost. No finger cuts or stitches while at the same time reducing workers comp claims.

3. NO WASTE:

Every ounce of product purchased can be served. No fat trim or bones. No more over/under portioning. No worry about expensive by-products such as burger or beef tips.

4 NO LOSS DUE TO SPOILAGE :

All our products are processed FRESH through our unique state-of-the-art, barrier film vacuum packaging. All boneless beef shelf life maintains at least a 21 day shelf life !

5. ASSURED QUALITY:

Our natural wet aging provides optimum tenderness that can't be duplicated in a kitchen.

6. UNIFORM COOKING TIME :

Precision cutting insures that every cut is the same size, shape and weight. No wedge cuts. No cooking irregularities.

7. LESS REFRIGERATION SPACE NEEDED :

All of our products are stored compactly in thermal boxes. Each box is clearly marked with item, size and Julian dating codes for actual born on dates. Neat orderly walk in coolers.

8. INVENTORY CONTROL LEVELS :

Knowing your immediate portion requirements not only reduces inventories and shrinkage but labor as well.

9. USDA/HACCP APPROVED FACILITY :

Our manufacturing facility exceeds all state and federal requirements with USDA government inspectors on-sight throughout the operation.

10. INCREASED CUSTOMER SATISFACTION :

Quality and consistency builds reputation !

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