



## INGREDIENT SELECTION TO **AID LABOR** CONCERNS

TO AID WITH LABOR CONCERNS, HERE ARE UNIQUE WAYS TO PROVIDE 100% YIELD OF USABLE PRODUCTS WITH NO WASTE, WHILE REDUCING EMPLOYEE PREP TIME ALLOWING FOR MORE EFFICIENCY IN THE WORKPLACE.

### CONSIDER:

- Fabricated cuts of poultry, beef, veal, lamb, and pork.
- Pre-made sauces.
- Pre-made soups.
- Shredded or sliced cheese.
- Pre-cut fruit and vegetables.
- Pre-cut and cleaned lettuce.
- Pre-cooked and seasoned protein items.
- Pre-cooked and seasoned vegetable and starch items.
- Fabricated cuts of seafood.
- Peeled and de-veined shrimp.

*Pre-cooked items create consistency in flavor and visual appeal for your customers!*