

# COUNT ON YOUR SCALLOP MENU...

## TO DELIVER PROFITABILITY!

Sweet and tender USA scallops, provide a variety of menu options including appetizers, center of the plate, or surf and turf. With landing sizes of 10/20s and 20/30s forecasted to increase, food service menus can take advantage of increased plate coverage. Enjoy increased scallop count and maintain per plate profitability!



- U/10 Landings expected to decrease
- 10/20 and 20/30 forecasted to increase





# PLATE COST CALCULATOR

## PROFITABILITY AT ANY SIZE

	U/10 \$2.25 per scallop		10/20 \$1 per scallop	
<b>SELL</b>	Sell price of scallop fettuccine	\$20.00	Sell price of scallop fettuccine	\$20.00
<b>FOOD COSTS</b>	Cost per pound of U/10 scallops	\$20.00	Cost per pound of 10/20 scallops	\$15.00
	Cost of scallops per plate (3)	\$6.75	Cost of scallops per plate (5)	\$5.00
	Fettuccine alfredo, linguine	\$2.50	Fettuccine alfredo, linguine	\$2.50
<b>PKG. COST</b>	Plate / packaging cost	\$1.00	Plate / packaging cost	\$1.00
<b>TOTAL COST</b>		\$10.25		\$8.50
	Sell price	\$20.00	Sell price	\$20.00
	Total cost	\$10.25	Total cost	\$8.50
	<b>PROFIT PER DISH</b>	<b>\$9.75</b>	<b>PROFIT PER DISH</b>	<b>\$11.50</b>

