## VALUE ANALYSIS DETERMINING COST PER USABLE OUNCE

## PURCHASING FACTORS

Rank the following Purchasing Factors in order of importance from 1 to 6 , where 1 is the most important to your business, and 6 is least important.

| ___ Great taste and flavor | Ease of use (i.e. recipe prep, cook time) |
| :--- | :--- |
| ___ Natural, organic, green | ___ Nutrition (ie. low in sodium, no preservatives, etc.) |
|  | __ Product Cost |

## CURRENT PRODUCTS) PURCHASED

Client Name: $\qquad$
Brand Name: $\qquad$
Primary Ingredients: $\qquad$ Carmelina 'e ... Sam Marrano
Brand Name: $\qquad$
Primary Ingredients: Italian Tomatoes, Tomato Puree

Distributor: $\qquad$
Distributor: $\qquad$

| A. Pack size (cans per case and net weight per can): |  |
| :--- | :--- |
| B. Ounces Per Case (= ___ Ounces per can X ___ <br> of Cans Per Case) |  |
| C. Percent Yield After Cooking (Comparable Bostwick) |  |
| D. Yield of Useable Ounces After Cooking (B X C): |  |
| E. Distributor Price: |  |
| F. Cost Per Usable Ounce (E $\div$ D): |  |
| G. Serving Size (Ounces of product used per plate): |  |
| Cost Per Plate (= F X G): |  |



