

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 (i.e. low in sodium, no preservat Loyalty Product Cost	
CURRENT PRODUCT(S) PURCHASED Client Name: Brand Name: Primary Ingredients:	Brand Name: Carmelina 'eSan Marzano Primary Ingredients: Italian Tomatoes, Tomato Pure	
Distributor:	•	
A. Pack size (cans per case and net weight per can):	A. Pack size (cans per case [6] and net weight [91oz.] per can):	6/91oz.
B. Ounces Per Case (= Ounces per can X of Cans Per Case)	B. Ounces Per Case (= _91 Ounces per can X _6 e of Cans Per Case)	546 oz.
C. Percent Yield After Cooking (Comparable Bostwick)	C. Percent Yield After Cooking (Bostwick 9.5)	
D. Yield of Useable Ounces After Cooking (B X C):	D. Yield of Useable Ounces After Cooking (B X C):	
E. Distributor Price:	E. Distributor Price:	
F. Cost Per Usable Ounce (E ÷ D):	F. Cost Per Usable Ounce (E ÷ D):	
G. Serving Size (Ounces of product used per plate):	G. Serving Size (Ounces of product used per plate):	
Cost Per Plate (= F X G):	Cost Per Plate (= F X G):	