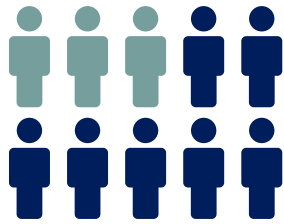


The Big Picture on PORTION CUT

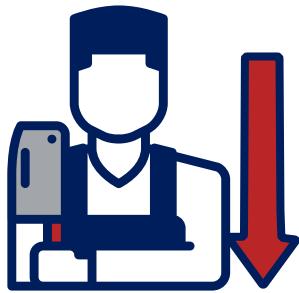
Foodservice Pain Points And How a Portion Cut Program Solves Them

CLOSING THE LABOR GAP



7 in 10

operators say they cannot adequately staff their business.¹



Reducing skilled labor requirements can help ease the burden of operators trying to staff and run their back of house operations.

CUTTING DOWN ON WASTE



4 to 10%

of food purchased by restaurants never gets to the customer, costing approximately \$1000 of revenue per 3.3 lb of food waste.⁴

Consistent, pre-cut portion sizes help eliminate unnecessary food waste, directly impacting an operation's bottom line.



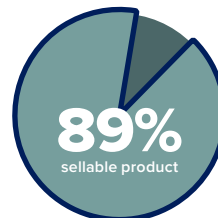
IMPROVING CONSISTENCY



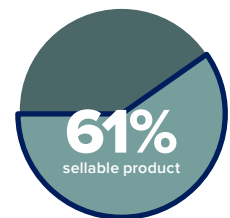
Nearly **1 in 4** foodservice operators say that prepping raw meat is a challenge.²

The portion cut program utilizes master butchers alongside automated technology for unmatched precision and consistency.

PORTION CUT IN ACTION



A portion cut flat iron yields an incredible 89% sellable product.⁵



A standard USDA flat Iron spec steak yields 61% sellable product.⁵

FREEING UP SPACE & DOLLARS



The packaging used for portion cut beef and pork can make it last **twice as long** in a cooler.⁶

Boxes of portion cut proteins are smaller, taking up less storage and requiring a lower total dollar investment than large-quantity cases.



Price volatility of meats is the top concern in foodservice.³

Portion cut products help stabilize per-plate costs.



READY FOR PORTION CUT?

Contact your local Tyson Fresh Meats representative today or visit: foodservicefullservice.com

¹ National Restaurant Association, 2022 State of the Restaurant Industry, January 2022

² <https://tysonfreshmeats.com/reap-the-benefits-of-a-portion-cut-program>, July 2022

³ Datassential, Meat, Poultry & Seafood Keynote, February 2022

⁴ Christ & Burritt, 2017; Massow & McAdams, 2015; Miroso et al., 2016. <https://scholarworks.waldenu.edu/cgi/viewcontent.cgi?article=1371&context=ijamt>

⁵ <https://www.refrigeratedfrozenfood.com/articles/100689-meat-production-tips-to-reduce-waste-and-improve-profits>, July 2022

⁶ Sealed Air store-intercept research, 2020

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