



BETTCHEER Foodservice

Profit Analysis Onion Rings

Prepared for

No. of Locations

25

Budget

\$12,500.00

Contact

Comparison - Frozen Pre-Breaded vs. Optimax Model BB-1

Product: **Brew City IQF Onion Rings**

Number of servings per day	60
Ounces per serving	6 oz
Operating days per week	7 days
Operating weeks per year	52 weeks
Bulk case weight (lbs.)	11 lbs
Cost per case	\$20.00
Cost per pound	\$1.82
Cost per ounce	\$0.11

Product: **Whole, Raw Bermuda Onions**

Sales "lift" from fresh product	5%
Number of servings per day	63
Ounces per serving	6 oz
Operating days per week	7 days
Operating weeks per year	52 weeks
Bulk case weight (lbs.)	50 lbs
Cost per case	\$25.00
Cost per pound	\$0.50
Cost per ounce	\$0.03

Revenue

Frozen Pre-Breaded

Menu price per serving	\$5.00
Revenue per week	\$2,100.00
Revenue per year	\$109,200.00 year

Optimax Model BB-1

Price peremium for fresh product	5%
Menu price per serving	\$5.25
Revenue per week	\$2,315.25
Revenue per year	\$120,393.00 year



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Food Cost

Frozen Pre-Breaded		Optimax Model BB-1	
		Cost for Product 2	
		Number of pounds sold per week	165.38 lbs
		Cost per pound of Product 2	\$0.50 lbs
		Cost for Coating	
		Breading cost per pound	\$0.25
		Batter cost per gallon	\$3.00
		Batter cost per pound	\$0.38
		Coating cost per pound	\$0.63
		Pick-up per breaded pound	7%
		(average pick-up is 7-10% of raw product weight)	
Total Food Cost		Total Food Cost	
Number of pounds sold per week	157.50 lbs	Total cost per pound of Product 1	\$0.52
Cost per pound of Product 1	\$1.82 lbs	(Includes product plus coating pick-up)	
Total cost per week of Product 1	\$286.36 week	Total cost per week of Product 2	\$86.31 week
Waste/Scrap	0%	Waste/Scrap	15%
Cost per year for Product 1	\$14,890.91 year	Cost per year for Product 2	\$5,279.84 year
Food Cost: 13.6%		Food Cost: 4.4%	



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Labor Cost

Frozen Pre-Breaded

Labor cost per year, Product 1 \$0.00 year

Optimax Model BB-1

Product prep time, per pound 4 min
 Optimax breading time, per pound 1 min
 Total prep time, per pound 5 min
 Pounds prep'd per week 165.4 lbs
 Total prep time, per week 13.78 hrs
 Average hourly wage \$10.10 hrs
 Breading labor cost per week \$139.19 week
 Breading labor cost per year \$7,237.91 year

Total Annual Profit

Frozen Pre-Breaded

Food Cost \$14,890.91
 Labor Cost \$0.00
TOTAL COST/YEAR \$14,890.91

REVENUE/YEAR \$109,200.00

PROFIT/YEAR \$94,309.09

Optimax Model BB-1

Food Cost \$5,279.84
 Labor Cost \$7,237.91
TOTAL COST/YEAR \$12,517.75

REVENUE/YEAR \$120,393.00

PROFIT/YEAR \$107,875.25

PROFIT INCREASE/(DECREASE) : \$13,566.16 14%

ROI - Payback per Location : 11.1 Months

Systemwide Profit Increase/(Decrease) : \$339,153.91