



## Benefits of using a good scale

For processes that require accurate measurements a proper portion control scale is a great investment. The following chart shows an example of extra food costs that could occur if a scale isn't properly calibrated or if a scale isn't used at all for portion control.

For example, if a sandwich shop adds an extra 1/8 oz of cheese to each sandwich, the sandwich shop could lose up to \$3.90/day\* which could add up to \$1424.36/year.

The following chart is based on 150 servings/day of a product at \$3.33/lb.

	<b>1/8 oz</b>	<b>1/4 oz</b>	<b>1/2 oz</b>	<b>3/4 oz</b>	<b>1 oz</b>
loss/day	\$3.90	\$7.80	\$15.61	\$23.45	\$31.22
loss/week	\$27.32	\$54.63	\$109.27	\$164.15	\$218.54
loss/year	\$1,424.36	\$2,840.76	\$5,682.04	\$8,535.80	\$11,364.08
loss/3 years	\$4,273.07	\$8,522.28	\$17,046.12	\$25,607.40	\$34,092.24