

SARGENTO

The Sargento Sliced Difference

Fresher than Hand Sliced • Less Waste • No Labor

The Top 10 reasons you should let Sargento handle the slicing:



#1 - Waste: Heels, shredding and wedge-shaped slices cost money and degrade your product, causing hundreds of thousands of dollars, or even millions, of loss every year to your chain.

#2 - Inconsistency: Hand slicing can result in unacceptable slice weights, and unattractive, misshaped slices. Hand slicing performance is inconsistent from employee to employee.

#3 - Labor: Slicing and cleanup take 30-90 minutes per day and result in \$1,248 - \$3,744 of unnecessary labor cost per store.

#4 - Quality: Expired cheese from having to open too much at a time, misshapen loaves from poor slicing technique, moldy product from improper holding or handling, poor slice quality, and cross contamination are all the result of slicing on-site.

#5 - Cleanup Time: Slices stick to the slicer and blade, and cheese sprays all over workers and the surrounding area, making cleanup time consuming and difficult.

#6 - Loaf Size Too Large: Full loaves are difficult to handle effectively on the slicer, so the loaf often must be cut in half, necessitating storage of open or hand-wrapped pieces in the cooler, and marred hand cut ends.

#7 - Difficult to Predict Usage: Large, unexpected group orders can skew usage. Different cheeses are used more than others at different times. As a result, stores are forced to compensate in inefficient ways.

#8 - Extensive Wrapping and Storage: Almost every day there is leftover cheese that is hand-wrapped to hold for future use. Great care must be taken to wrap the cheese as air tight as possible.

#9 - Hot Sandwich Prep: Hot sandwiches take longer to make, so ingredients must be ready to go. As a result, shops that are supposed to slice per sandwich will often pre-slice some cheese in the a.m. and place in the prep area next to the grill. Cheese for hot sandwiches is often sliced thicker regardless of specs.

#10 - Safety: Slicer safety is a concern for both employees and managers. Most stores have experienced a slicing injury in the past year.