

Jaccard Commercial Meat Tenderizer Machine Versus Hand Held Tenderizer

Fields filled with customer specific information	
Meat Cost - Not Tenderized / lbs.	\$ 2.00
Meat Cost - Pre-Tenderized / lbs.	\$ 4.00
Hourly Labor Rate	\$ 18.00
Daily Production (lbs)	50.00
Production Days / Week	5.00
Weekly Production (lbs)	250.00
Current Slicing Operation Details	
Current Tenderization Process	Hand Held Blade Tenderizer
Meat Cost / lbs.	\$ 2.00
Total Number of Hours / Week	5.56
Total Labor \$ / Week	\$ 100.00
Meat Cost / Week	\$ 500.00
Total Labor & Meat Cost / Week	\$ 600.00
Total Labor & Meat Cost / Pound	\$ 2.40
Commercial Tenderizer Machine Operation Details	
Tenderizer Process	Model H
Meat Cost / lbs.	2.00
Total Number of Hours / Day	\$ 1.67
Total Labor \$ / Week	\$ 30.00
Meat Cost / Week	\$ 500.00
Total Labor & Meat Cost / Week	\$ 530.00
Total Labor & Meat Cost / Pound	\$ 2.12
Payback / R.O.I. / Cost Savings	
Projected Annual Labor Cost Savings / (Increase)	\$ 3,640.00
Projected Annual Meat Cost Savings / (Increase)	\$ -
Projected Annual Production Cost Savings / (Increase)	\$ 3,640.00
Payback (weeks)	43.0
R.O.I. - Year 1	121%