



You can do better with Frozen.

Frozen veggies and fruits all start fresh from the farm to ensure customer satisfaction and profits.



FROZEN

OPC FROZEN vegetables and fruits are **picked and packed in just hours, at their peak of ripeness**, optimal flavor and maximum nutritional value.

FROZEN and properly stored vegetables and fruits **"lock in" nutrients and important vitamins**. Quick freezing stops the nutrient loss.

Nothing is added to the fruits or vegetables in processing. Only specific product formulations have any added ingredients.

FROZEN veggies and fruits arrive to you **fully prepared and recipe-ready**. You profit from 100% yield.

vs.



CANNED

1

The natural taste and texture of CANNED fruits and veggies can be **altered by the heat from cooking and the canning process**.

2

CANNED produce suffers a reduction of important **vitamins and minerals, as well as natural color** during the canning process.

3

CANNED veggies are often **high in sodium**, while most canned fruit has **added sugars**.

4

Most CANNED vegetables and fruits contain **40% or more of liquid/water that is discarded**, reducing product yields to 60% or less of the gross weight.

Our Family of Companies



Cold Hard Facts Compare the costs.

OPC IQF Frozen Fruits and Vegetables Cost less to serve.

Operator scenario*

COST PER SERVING: OPC IQF Vegetables vs. Canned Vegetables		
Corn - Whole Sweet Kernel Grade A	OPC IQF FROZEN (30 lb. case)	Canned (6 - #10 cans; 39 lb. case)
Cost at \$1.20/lb. for IQF frozen; \$0.595/lb. for canned (#10 can)	\$ 36.00	\$ 23.19
Labor cost for preparation (\$15.00/hr.)	N/A	\$ 2.50 (draining off liquid)
Total cost	\$ 36.00	\$ 25.69
Percent product available for serving	30 lbs. (100% yield)	19.5 lbs. (50% yield)
FINISHED COST PER LB.	\$ 1.20/lb.	\$ 1.32/lb.
FINISHED COST PER OZ.	\$ 0.075	\$ 0.082

*Cost comparison based on the average costs of Frozen Whole Kernel Corn Grade A and canned vegetables.

Run your numbers...

COST PER SERVING: OPC IQF Product vs. Your Canned Produce Item		
Product: (___ lbs.)	OPC IQF FROZEN	Canned
Cost at \$____/lb. for canned; \$____/lb. for OPC IQF frozen	\$	\$
Labor cost (\$_____/hr.)	\$	\$
Total cost	\$	\$
Percent product available for serving	____ lbs. (100% yield)	____ lbs. (____% yield)
FINISHED COST PER LB.	\$ _____/lb.	\$ _____/lb.
FINISHED COST PER OZ.	\$	\$

Find out more about the advantages of OPC products for your operation.
Contact your OPC Family of Companies representative today.

oregonpotato.com

