

# food spoiling too quickly? increase your bottom line with proper food storage.

Food needs to look fresh when it's served. If it doesn't pass inspection in the kitchen, it's going to get tossed before it ever hits a plate.



According to a University of Arizona study

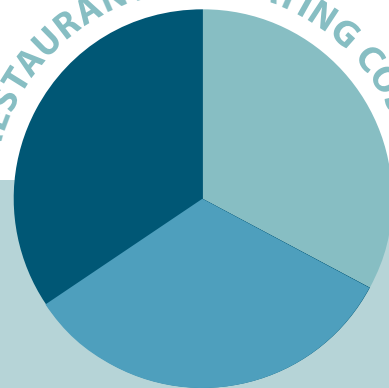
**4-10%**

of food purchased by restaurants,  
an estimated

**49**  
MILLION LBS.

per day in all full service restaurants, gets thrown out.

## RESTAURANT OPERATING COSTS



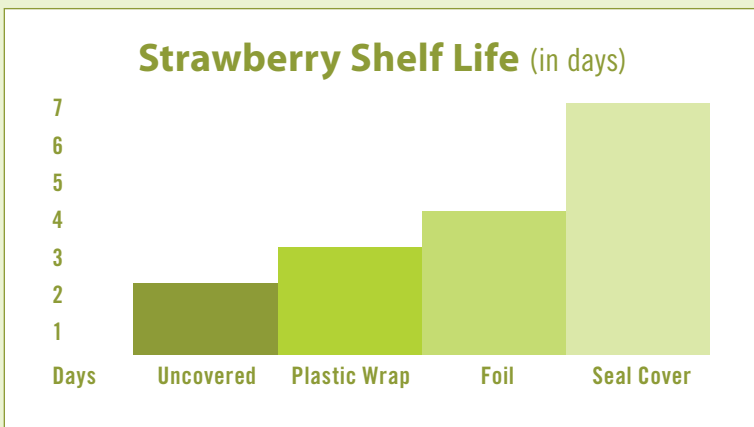
- INGREDIENTS**
- LABOR**
- OVERHEAD**

NRA statistics show that food makes up about 1/3 of the typical, profitable restaurant's costs. So, what does that mean to you?

## HOW MUCH IS FOOD WASTE COSTING YOU?

**Your Total Budget x 33% x 5% = Cost of Food Waste**

Food spoilage is caused by a combination of air and oxygen, moisture, light, microbial growth, and temperature. What can you do? Control the food's environment as much as possible by keeping out air, additional moisture and microbial cross-contamination with a lid that seals onto a storage container, one such as the Cambro Seal Cover.



According to third party laboratory testing, the Seal Cover and a Cambro Food Pan can extend the shelf life of produce by

**2-3 days**

beyond storage with disposable wraps, foils or no cover at all.