

One ingredient. Many plates.

Price-change impact | re-cost before you react



A case-price change is not automatically the same percentage change in the finished plate. First check pack size, usable yield and every recipe that uses it.

TRACE THE CHANGE THROUGH THE KITCHEN

- Normalize:** compare old and new cost per identical unit. A cheaper case may contain less product.
- Check yield:** quality, trim or cooking losses can change usable cost even if the invoice price is unchanged.
- Follow recipe links:** include sauces and prepared batches, but do not charge both the raw ingredients and the same sub-recipe.
- Review the response:** test purchasing alternatives, portion accuracy or menu pricing. Do not silently change quality, allergens or portion promises.

Plate cost change = quantity used per plate x change in matching unit cost
Projected period impact = plate cost change x planned portions

Illustrative example	Old	New
Same 10 lb case; 100% usable	\$40.00	\$46.00
Cost per lb	\$4.00	\$4.60
6 oz portion = 0.375 lb	\$1.50	\$1.725
Whole plate incl. \$2.50 other food	\$4.00	\$4.225

The ingredient rose 15%, but this whole plate rose 5.625%. At 400 planned plates, the added cost is \$90.00. Use the unrounded \$0.225 change, not rounded \$0.23, in the projection. This is an example, not a forecast.