



# Fully Cooked vs. Raw

## Fully Cooked Chicken Advantages

- Fryer and oven ready has faster cooking time than in-store raw or IQF raw/breaded
- Consistent appearance
- Quick reaction time for special orders and unpredictable sales peaks. Eliminates ordering guess work; no spoilage or fire sales from over-ordering
- No cross-contamination risks
- Less prep equipment and inventory costs. No 24 hour marinating, buckets, ingredients, breaders or special tables
- Six-month shelf life
- Minimal shrinking
- Stable long-term pricing
- Significant savings in preparation and cleanup labor costs
- Increased life of frying oil due to less breading loss
- Faster, easier employee training

## Raw Chicken Disadvantages

- Unpredictable open market costs
- Variable sizing (as much as 10%)
- Giblets account for 1% of cost - approximately 1/4 lb. per bird. Fat, waste on back and tail account for 10% of cost
- Shrinkage and weepage cost 2% per day from time of slaughter
- Spoilage can cost up to 5% or more
- Additional preparation and cleanup labor costs up to 10%
- Cross contamination is an ever-present danger

## The Bottom Line

- Fully cooked frozen saves you a total loss/waste of up to 30% of slaughter weight
- Fully cooked frozen saves you the additional cost of marinade and 30% more frying oil
- A 2¾ lb. raw bird at \$0.80/lb. seems to cost \$2.20, but the hidden 30% loss/waste factor makes the real cost \$3.14