

Is slicing your own cheese cutting into your profits?







WHAT PORTION OF YOUR PROFITS ARE YOU THROWING AWAY?

But slicing your own cheese may be cutting into your profit with product waste, unnecessary labor costs, and inconsistent portion control. Grande Sliced Cheeses give you exactly the right size, shape and weight every time, for every dish—without the wasted cheese (and staff time) of slicing your own.

Operators say that cheese is the

most challenging ingredient to portion on pizza.

64%

of operators say that managing labor costs is a challenge.

Datassential Outlook for Casual Dining, 2018

70 MIN.

The average time it takes to slice a case of cheese.

Grande Slicing Study, 2017

SAVE CHEESE AND TIME. LET US DO THE SLICING.



INTRODUCING GRANDE SLICED WHOLE **MILK MOZZARELLA**

Grande's entire line of Sliced Cheeses are made from only the freshest, all natural ingredients, giving you the same great flavor and performance time and time again. We're excited to introduce Sliced Whole Milk Mozzarella. With a rich buttery flavor and creamy texture, this cheese is the perfect addition to our line of Sliced Cheeses. Slice after slice, let our cheese be one of the secrets to your success.

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SLIC	ED CHEESES
00125	Part Skim Mozzarella
00126	Whole Milk Mozzarella
0325	Provo•Nello, Provolone
0326	Deli-Style Provolone

40 slices	
40 slices	
40 slices	
30 slices	

6/2.5 lb. Resealable Bag 6/2.5 lb. Resealable Bag 6/1.5 lb. Resealable Bag 6/1.5 lb. Resealable Bag

