
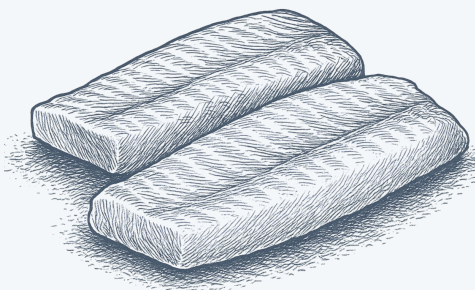


WHY “PRICE PER PORTION” BEATS “PRICE PER POUND” IN MENU PLANNING

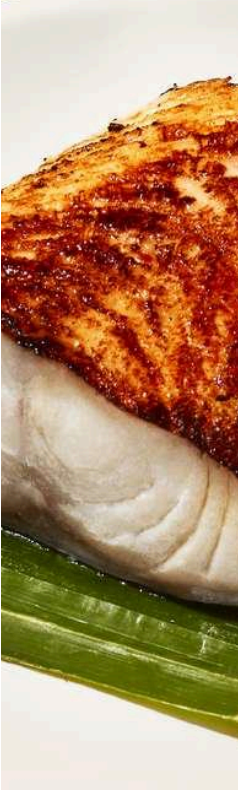
For restaurant owners, chefs, and hospitality buyers, menu pricing can feel like walking a tightrope — balancing quality, guest satisfaction, and profitability. Traditionally, seafood is purchased and compared on price per pound (or per gram). But here’s the problem:

GUESTS DON’T ORDER FISH BY THE POUND — THEY ORDER PORTIONS.




 <h3>Per Pound</h3> <ul style="list-style-type: none">✓ Same price! Different yields! Unexpected expenses	 <h3>Per Portion</h3> <ul style="list-style-type: none">✓ Same price✓ Consistent portions✓ Predictable costs
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The true cost is in the portion, not the pound.

The Per-Portion Advantage

 <h3>Menu Accuracy</h3> <p>When you know exactly what each plated portion costs, you can price with confidence, maintain margins, and still deliver value your guests can taste.</p>	 <h3>Waste Reduction and Consistency</h3> <p>Portion-based planning ensures every serving is uniform — in size, presentation, and cost. No unpleasant surprises in the kitchen or at the till.</p>	 <h3>True Value Comparisons</h3> <p>Two fish with the same per-pound price can yield very different results once trimmed, cooked, and plated</p>
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Why This Matters for Restaurants

 Compare products fairly	 Plan menus with profit	 Offer best guest experience
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Southstream Advantage:

We help you translate your seafood purchases into portion-based pricing so you know exactly what you’re serving for every dollar spent. The result? Better quality, predictable margins, and plates your guests come back for.