The Hidden Costs of Back-of-House Butchery

Chef Insights

It's true that back-of-house butchery provides complete control over how the bird is handled and processed, as well as where and how each piece of the chicken is utilized.

But the challenges of back-of-house butchery—labor demands, waste and storage, human error, and inconsistency—can mean this control comes with many hidden costs.

WITH MORE USABLE MEAT AND LESS WASTE, THE RECIPE-READY PRIMAL CUTS OF MOUNTAIRE® BLACK LABEL CHICKEN CAN HELP OPERATORS:

- Manage labor shortages
- Save space and increase efficiency
- Streamline labor and prep processes
- Deliver consistent results



THE CHALLENGE: LABOR DEMANDS

It can be difficult to find reliable labor to execute high-quality butchery at a speed and yield that continually promotes profit.

MOUNTAIRE BLACK LABEL BENEFIT

Streamlining the butchery process by starting with trimmed, whole muscles allows for more time in the day to finish other prep-projects, get ahead, and stay ahead.

THE CHALLENGE: WASTE AND STORAGE

In a high-volume scenario, it is often difficult to utilize all of the trim from butchery, which also requires valuable space for roasting, cooking, and storage of stock. By the time a cook completes the labor, this "free" byproduct may cost a great deal of time, resources, and space.

MOUNTAIRE BLACK LABEL BENEFIT

With little to no waste, cooks become more efficient in their movements, avoiding the hassle of walking carcasses to the trash bin, or taking time to make and monitor stock.

THE CHALLENGE: HUMAN ERROR

Accidents happen. Pans slide off speed racks. Knives slip. The more angles and cuts a cook has to make to achieve a finished product, the greater the chance for errors or personal injury.

MOUNTAIRE BLACK LABEL BENEFIT

By starting with trimmed primal cuts, fabricating cutlets or nuggets is a straightforward process with simple, easy cuts that are less likely to risk injury than deboning whole birds.

THE CHALLENGE: INCONSISTENCY

When inconsistencies creep into the cooking process, they can cause unreliable results. Inconsistent prep can lead to inconsistent cooking, which affects guest satisfaction and, ultimately, their desire to return.

MOUNTAIRE BLACK LABEL BENEFIT

When starting with Mountaire Black Label, the conversation of yield never comes into question. Instead, cooks can focus on fabricating clean cuts that are ready for the line—every time.

Plus, more usable meat per case.

Starting with a trimmed product, free of bones and ready to portion, you have significantly more protein portions per case, saving both storage space and time. With Mountaire Black Label cuts, you're paying for what you will use and nothing you won't.

Learn more: MountaireBlackLabel.com

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