



PRESTIGE FOODS  
AUSTRALIA PTY LTD

# Prepared Stocks vs. In-House Stocks

## Unlock Savings in Your Kitchen.

Discover how Prestige Foods' prepared stocks can revolutionise your kitchen operations.



## The bottom line.

IN-HOUSE	VS	PRESTIGE STOCKS
 <p>Veal &amp; Beef Stock (15 Brix) <b>\$20.45 - KG</b></p>		 <p>Veal &amp; Beef Stock (15 Brix) (via Distributor) <b>\$19.58 - KG</b></p>
 <p>Veal &amp; Beef Glace (25 Brix) <b>\$35.36 - KG</b></p>		 <p>Veal &amp; Beef Glace (25 Brix) (via Distributor) <b>\$32.00 - KG</b></p>

”  
**Time-saving, quality stocks that keep our kitchen efficient and our dishes flavorful.** ”  
**Michael Demagistris - Executive Chef**  
**Tarra Restaurant**

## Cost Saving Factors.



Utilities Cost



Labor Efficiency



Ingredient Costs



Time Saver



Less (Deep) Cleaning



Reduces Stress On Critical Equipment



OH&S Hazard Removed



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# Detailed Comparison

Using Prestige Foods' prepared stocks can reduce your kitchen's operational costs while maintaining top-notch quality. With so many advantages, convenience and consistency we make prepared stocks a smart choice for culinary professionals. The below table illustrates the results showed that prepared stocks not only save time and reduce costs but also deliver consistent quality, making them the preferred option for professional kitchens.

Cost Category	In-house (per 100L stock pot)	Prestige Foods
Raw Ingredients	\$103.23	N/A
Labor	\$104.50	N/A
Utilities (Gas, Electricity, Water)	\$16.40	N/A
Veal & Beef Stock 15 Brix (At 8.3L Reduction) (100L : 8.3L)	\$20.45 (per kg)	\$19.58 (per kg)
Veal & Beef Glace 25 Brix (At 4.8L Reduction) (100L : 4.8L)	\$35.36 (per kg)	\$32.00 (per kg)

\*August 2024. Timothy, an experienced chef (Ex- The Point, Albert Park + Cutler & Co) prepared a classic French Stock from scratch in a commercial kitchen to complete this case study. Labor units include: Storeman, kitchen hands, Chef. **Process of Events for Housemade productions;** Receiving goods, storage, prep, sautéing, roasting, skimming, passing. Removal of waste & rubbish, cleaning, packing and storing goods.

## Request a sample today.



100% Natural  
Products



Guaranteed  
Consistency & Quality



Higher Welfare  
Raw Materials



Slow Simmered,  
Naturally Reduced



No Thickeners,  
No nasties



Melbourne  
Made



### Veal & Beef Glace

Our Veal Beef Glace has an amazing flavour, depth, clarity, and consistency with an extra tomato boost. Simmered for over 15 hours and reduced for 10 hours to 1/6th level.

10x1KG/Carton (Ambient) +  
6x2KG/Carton (Frozen)

### Chicken Jus

Your kitchens' most versatile base, our Fond de Volaille is your perfect partner in flavour, now conveniently further reduced by 10 hours to 1/6th level. This is a one of a kind jus.

10x1KG/Carton (Ambient) +  
6x2KG/Carton (Frozen)

### Lobster American Sauce

Our Lobster Sauce is pure and clean using best lobsters sourced from Western Australian fisheries. Perfect for any seafood dish requiring the perfect crustacean flavour.

10 x 1KG/Carton (Frozen)

### Red Wine Jus

Our Red Wine Jus is a 100% natural sauce made from reduced StocksMatter's premium free-range Beef Stock, flavoured with reduced red wine, port and thyme.

10x1KG/Carton (Ambient)