



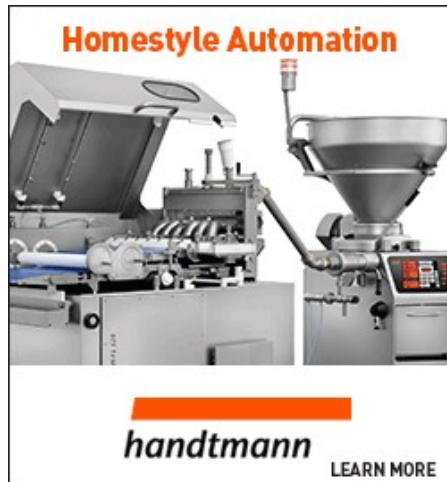
Your Pump Needs,  
Our High-Performance Pumps  
uniblocpump.com

# meatingplace

INDUSTRY NEWS - AM

## High meat prices prompt menu changes

By [Lisa M. Keefe](#) on 4/6/2021



The foodservice machine is grinding back into operation nationwide but with the runup in meat prices in the last few months, some cuts seem destined to be left behind.

The reasons are varied: Processing plants have been operating at capacity since mid-2020, but have recalibrated to focus on cuts popular at retail. In addition, feed costs are running 25% to 30% higher than a year ago and export demand is healthy, [according to a report in Restaurant Business](#).

Some of the cuts destined for restaurants “have to find their home again” as dining out resumes, the foodservice publication quoted Will Sawyer, lead economist in animal protein at CoBank in Atlanta, as saying.

*Restaurant Business* quoted New Jersey chef Nick DeRosa as saying his cost for meat for his protein-centric gastropub are up 12% to 15% over pre-pandemic levels, and that “sometimes, the wholesale price can skyrocket \$5 in a week.”

The price levels for meat are expected to remain elevated through 2021. In response, restaurateurs are implementing a number of tactics to cope, including changing the menu weekly to feature different cuts in order to maintain flexibility in sourcing; venturing into less expensive cuts such as lamb necks, which DeRosa described as perfect for braising, then pulling the meat off for dishes such as shepherd’s pie, or rib or tenderloin tips as ingredients in a dish; aging a cut such as top sirloin to look and cook like a more expensive option, such as filet mignon; and stretching the restaurant’s meat stores with a “flight” of small beef or pork cuts as an entrée.