



Articles cutting

December 2.019

Articles cutting.



There has always been a series of frequently consumed products that the product you buy is not the same as a single product because it is CUTTED in a series of them. Obviously this is the case with FISH and MEAT, which are bought from practically the same suppliers throughout the year and which always serve us with similar characteristics

For example if we buy HAKE, this is given out for rations, fish fumet, the rest for soups, etc.

Analyzing this situation, the most suitable formulation would be:

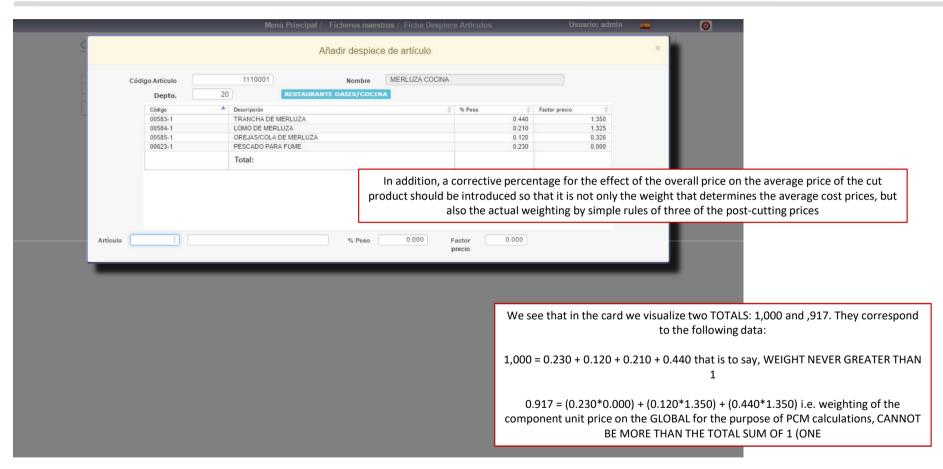
One unit of hake (for example one kilo) is equivalent to:

- 210 grams of hake loin
- 230 grams of fish fumet
- 120 grams of hake ear/tail
- 440 grams of hake tranche

In addition, a corrective percentage for the effect of the overall price on the average price of the cut product should be introduced, so that it is not only the weight that determines the average cost prices, but also the actual weighting by simple rules of three of the post-cutting prices

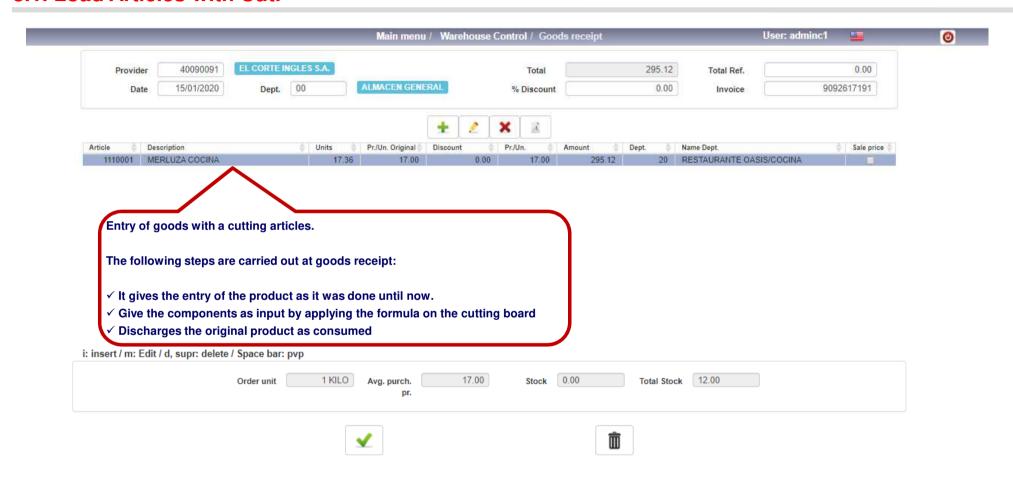
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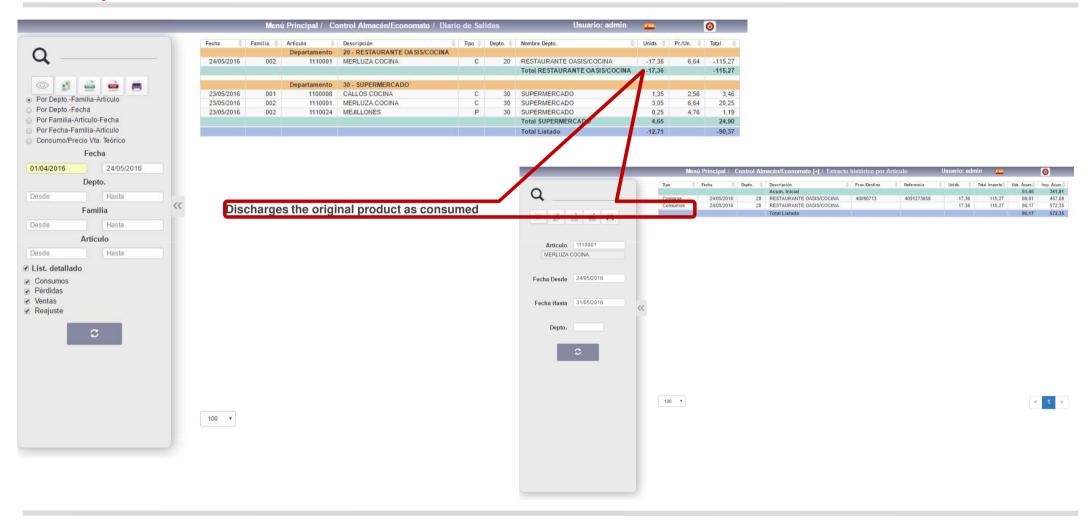
3.1. Load Articles with Cut.





3.6. Outputs Articles with Cut.





4.F. Histórico de Despieces.



