

Do you know how much you can make in the beef jerky market Investing in our Advanced Food Dehydrator AirFlow 260?

Everyone has their own jerky recipe and drying time depends upon whether you want crispy beef jerky or not.

Here is an example of an estimated business budget for a beef jerky dehydration expense process:

If a gourmet beef jerky package sells for \$4.00 per ounce.

If you used beef that is cut approximately ¼ inch thick. Weighting about 240 pounds of wet beef per batch, 60% is water that will need to be removed, that makes a remainder of 95 pounds of dry beef jerky.

It takes about, 1 hour cook time, about 4 hours for dehydration time. In a 12 hour work day, loading and unloading two batched per day. To save time, using another set of racks and grilles, so as one batch is processing in the dehydrator, the second rack is cleaned and loaded.

Please keep in mind this is based on a good year, if you only did 10% of the projected profit per year, you still would do very well



Estimated sales per year, per ounce

Gourmet beef jerky package sells for \$4.00 per ounce

2 batches = 190 pounds dry x 16 ounces = 3040 ounces

\$4.00 per ounce x 3040 ounces = \$12,160.00 per day,

\$12,160.00 x 261 days =

\$3,173,760.00 per year

Estimated Expenses:

Beef Wet: \$5.00 per pound x 480 lbs. = \$2,400 x 261 Days =

-\$626,400.00 per year

3 labors: @ \$15.00 HR = \$45.00, \$45 x 12 HRS. = \$540 x 261 days =

-\$140,940.00 per year

Rent: \$4000.00 per month x 12 months a year =

-\$48,000.00 per year

Energy: Electricity \$16.50 per day x 261 days =

-\$4,306.50 per year

Miscellaneous Expenses: =

- \$100,000.00 per year

Total Expenses:

-\$919,646.50 per year

Sales total per year:

\$3,173,760.00 per year

Expenses:

-\$919,646.50 per year

Estimated total profit per year after expenses:

\$2,254,113.50 per year

This budget plan is only an estimated plan.