

Crisp Food Technologies® **Containers**

The Only Containers to Keep Food Hot & Crispy!



Free Samples to Test Your Food

Crisp Food Technologies® containers protect the temperature, texture, and taste of your food in a hot display and for 30 minutes in transit. Customers expect takeout, curbside pickup, and delivery to taste as good as a meal served in a restaurant. Crisp Food Technologies® can help you satisfy their expectations and grow your offpremise sales.





Consumers Say Food Tastes Best in "Crisp Food Technologies"



Technomic, an internationally-recognized authority in research for the foodservice industry, conducted consumer research to determine if packaging plays a role in the inherent challenges of delivering a restaurant-quality food experience for offpremise dining. The results of this research are in:

Food Tastes Better in Crisp Food Technologies® Containers. LEARN MORE

Industry Leaders Agree - and Recognize the Difference!

Industry leaders recognize the performance difference Crisp Food Technologies® containers deliver. In use at over 21,000 locations and growing!

Have you tasted your food after 30 minutes? Request free samples to see and taste the difference!

Recognition continues year after year as **Crisp Food Technologies**® earns industry awards. LEARN MORE



Meet our latest Award-Winner, Fry Baby®

How the Unique Design Keeps Food Hot & Crispy



The unique, patented, convection cross-flow design relieves moisture and condensation while maintaining food temperature. Through-the-closure ventilation and raised airflow channels in the bottom of the container, combine with venting in the anti-fog lid to ensure fried foods remain crisp. Even after three hours in heating units and 30 minutes in transit, food looks and tastes freshly made.

Available in a Wide Range of Shapes & Sizes







Sizes range from 14 to 63 ounces in single, two and three compartment options. SEE THE ENTIRE LINE

In Use at Over 21,000 Locations and Growing!

Free Samples to Test Your Food

Taste the difference yourself!

Watch the Video on Home Delivery with Crisp Food Technologies

Learn More About How Market Leaders Across Channels are using Crisp Food Technologies® Containers to Increase Sales:

// NEWS



How Two C-Store Chains Doubled Hot-to-Go Sales



From Ghost Kitchens To Exotic Cuisines, Delivery And Takeout Set To Chart New Course In 2020





NEWS TAKEOUT & DELIVERY SOLUTIONS

HOW TO THRIVE IN THE 'NEW NORMAL': WHAT WILL CONSUMERS DEMAND?

ethery and curbate pick- up recently became man- takey for both operation and consumers as a result	media praise and recommenda- tions that far outperform any paid advertising expenditure.	performance and protection needed to deliver excellent mouls. Extrees and sides in rigid plantic packages will arrive with toste profiles compa-	ture and condensation while main- taining food temperature. More than 16,000 locations have tried these products and, having found
of COVID-13. But as the courses be-	Ortifical features of packaging	rable to what concerners erges in the	them to be more effective than are
gins the slow process of propening. It	designed for hot to-go food should	productions.	other package, continue to use them
will be critical for restaurants to rec-	Includer		to grow their businesses today.
ognize changes that will linger long	· Look-resistant, tight closures	What about fried loads?	The launch of the new, clear Ety-
after. Concerners who never used	to avoid messy spills es roone.	from through consumers can get	Buby"* hinged container in early
restaurant or grocery delivery have	 Special features to keep fried. 	past about any cuising delivered	2020 is specifically intended to hold
tried it during their shelter-in-place	foods, both hot and crisp.	to their homes, the classic french	an order of fries, chicken strips, egg
time. At d many consumers sell con-	· Reclosable buses and Eds	by remains at the top of the list for	rula, and other fited side items. It
tinue this behavior even after restau-	made with dishwinher-safe.	the most ordered side item. An-	is the lowest priced item within An-
nants open for dine-in business.	reseable materials.	chor Packaging, based in M. Louis,	choe Packaging's Grisp Food Tech-
Operators should reevaluate the	· The ability to withstand tem-	has embraced the challenge of pre-	nologies@ product line, cesting less
menu and reinforce their takenet	peratures to 230 degrees Eshr-	senting fries from becoming sonry	than some paper containers-mak-
and delivery strategy because it's	enheit under a beat langt or in-	and cold by the time they reach the	ing it a cost-effective solution for
now likely a vital component of their	the microsome	enhances.	centaurante.
business Paulan the other and al-	· Comble of concerns man	french frier an hot one of the	Making the state markaging arts.





Delivery and curbside pick-up recently became mandatory for both operators and consumers as a r COVID-19. But as the country begins the slow process of reopening, it will be critical for restaurants

CRISPY AFTER 30 MINUTES? D-mail

NEWS PACKAGING SOLUTIONS

TAKEOUT & DELIVERY MARKETPLACE FORCES CHANGES IN RESTAURANT STRATEGIES

the pandentic his ranged the restructure and load- service industry. How- ever, where it has burned away may exhibited pontore, the structure grees and early as the industry in grees and early as more perception of the early as constructing and the second and the early consumer de and the great takenon	variant and Sood- reaction and Sood- reaction and Sood Source and Source and Source able or resulting and the use of data- reaction and source and source and source consider down the loss of proposition or constant loss of the source and source and source loss of the source and source and source and source and source and source and source and and source and source and source and source and source and source and source and source and and source and source and source and source and	Packaging has taken on a much strategic role with the increased in of signaling safety and serving consumers via takeout and de Paper-based packaging simpl hold up to the new challeng	
and delivery is more critical than ever before. Although many sestan- ratio had takenot and delivery op- tions before the COVID outbreak, their primary locus was always on-premise service in their dis- ing roots. The sarge in off prem-	customers to reduce risk and signal their commitment to safety to their customers. Within the area of Maintaining a Healthy Environment, there are specific recommendations to:	Discourage the use of items that are difficult to clean variable use or sharing of reus- able items, instead, use disposable or digital memory, single-serving condiments, and no-touch trash- cains or doors.	performance of the degree to all in conductive to 1 off-prenice data To improve op and reduce wast consider the mo









