Food Delivery Traffic is up 33%* and continues to grow!

The right packaging can make all the difference!

The Keys to Packaging Success!

- Maintain Food Temperature
- Prevent Leaking or Spilling
- Put Sauces on the Side
- Preserve Food Integrity
- Keep Food Crisp & Not Soggy
- Label Containers
Delivery Dome
Revolutionary New Takeout Packaging

- Removable Tray fits neatly on top of food warmer, base container.
- Vented Dome Lid helps keep your food fresh.
- Dome Lid secures in place to keep food contained and warm.

Burger Dome
Keep the cool, crisp and the warm, toasty

- Keep the Burger side warm.
- Keep the Toppings side cool.
- Separator keeps the two sides apart.
- Separator folds easily into place.
- Separator snaps securing the cool stays cool and the warm stays warm.
- Packaged and secure, ready for delivery!

Best in Class Packaging Solutions

- **Newspring VERSatainer & Ellipso Portion Cups**
  - Offered in multiple shapes and sizes, stackable, microwavable and dishwasher safe!

- **Earthchoice SmartLock® TFPP Hinged Lid Containers**
  - 40% less plastic than standard PP containers. Microwaveable, stackable and excellent temperature endurance.

- **Senations SmartLock® OPS Hinged Lid Containers**
  - Modern and upscale with exceptional clarity and strength.

- **Aluminum Classic Carry-Out Packaging**
  - Sturdy, attractive and very practical with resistance to grease and oil.

- **Earthchoice Microwavable Multipurpose Bowls**
  - Durable, lightweight mineral filled PP with a zip seal closure for increased leak resistance.
**Maintain Food Temperature**

Food temperature is just as important as food flavor! Maintaining temperature is as easy as picking the right packaging solution.

1) Make sure the size of the container is not too large
2) Keep hot and cold foods in separate packaging and in separate delivery bags. If they are together it compromises the integrity of the cold foods

**Preserve Food Integrity**

Choose the right size and type of packaging for the portion you are preparing. Partially filled packaging can leave a bad impression and imply portion sizes are shrinking. Consider portion cups to keep sauces from over-saturation and making a mess in the container. Always consider the value of the food when choosing a container (i.e. steak dinner = high end container).

**Prevent Leaking or Spilling**

Reduce the risk of leaking by carefully choosing the right type of package for each food you are delivering. Soups and Chili should always have a snap tight, leak resistant lid. Some foods can utilize portion cups for the liquid making the packaging options a little more flexible.

**Keep Foods Crisp & Not Soggy**

Invest in ventilation! Containers that vent allow condensation to escape which helps prevent wilting and sogginess.

**Put Sauce on the Side**

Reduce the risk of a delivery mess for both the driver and the diner by placing sauces and dressings in their own containers. This is a simple solution that will lead to a much nicer food presentation. Consider wrapping the sauce containers with a plastic wrap for added piece of mind.

**Label Containers**

Label each package with the food it contains for a little extra consumer satisfaction!

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### PACTIV DELIVERS - Keys to Success!

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<tr>
<th>GOOD</th>
<th>BETTER</th>
<th>BEST</th>
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<tr>
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<td>Meadoware HIPS Plates</td>
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For additional product information and specifications, refer to www.pactiv.com
Did You Know?

Convenience
Operators say delivery is the new drive-thru as consumers increasingly seek convenience.

Accuracy
Order accuracy and food presentation on delivery are the top two most important factors stated by consumers.

Quality
Roughly 95% of consumers expect delivery food quality to be the same, somewhat better, or much better compared to dine-in food quality.

Packaging
As operators and third-party delivery services work more closely, demand for better and smarter packaging options that fit food delivery needs is likely to increase.

Delivery
Operators that don’t get on board with food delivery will lose in the end. But delivery will not trump dining in - it will only add to the possible occasions.

Satisfaction
20% of consumers report an unsatisfactory delivery experience when the package is below their expectations.

The On-Demand Delivery Revolution.
Transforming the Foodservice Industry.

*NPD 11 2016

**Techtronic Inc.®, Foodservice Digest