Food Delivery

SO COO

Food Delivery Traffic is up 33% and continues to grow! The Right Packaging can make all the Difference!



Pactiv Delivers - Innovation!



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 side warm.



Keep the Toppings side cool.

Keeps the two side 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.





Pactiv Delivers - Keys to Success!

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
- Keep hot and cold foods in separate packaging and in separate delivery bags. If they a together it compromises the integrity of the cold foods

Preserve Food Integirity

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!



GOOD
Aluminum Carry Out Containers
Conventional Foam Hinged Lid Containers
Sensation Smartlock OPS Hinged Lid Containe
PS Portion Cups
Fieldware Cutlery

BETTER

Foam Non Laminated Plates

Smartlock Foam Hinged Lid Containers Dual Color Clearview Smartlock Containers **APET Square Salad Containers** Reynolds Catertime Lock-Fresh PETE Salad Bowls Reynolds Grandstands PETE Hinged Bowls Reynolds PETE Octagons Clear Advantage Smartlock RPET Hingeware Hinged Lid RPET Deli Containers

Clearview (PET) Smartlock Containers PP Portion Cups **APET Rose Bowls**

Earthchoice Microwaveable Bowls Meadoware Cutlery Foam Laminated Plates Meadoware HIPS Plates

BEST

Earthchoice Smartlock TFPP Hinged Containers Newspring PP VERSatainer Newspring PP Delitainer Newspring PP Ellipso Earthchoice PLA Portion Cups Earthchoice PLA Hinged & Deli Containers Classic Carryout Aluminum Containers

Earthchoice Fiber Blend Hinged Lid Containers

Clearview PP Meal Masters Prairieware Cutlery Prairiehollow Cutlery Gardenware **PSM Cutlery** Prairieware HIPS Plates

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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 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

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

*NPD 11 2016

*Euromonitor 4/2016 2014-2015 sales data / **Technomic Q2, 2016

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