

TAKEOUT & DELIVERY



As **DELIVERY** shifts from a want to a need for consumers, restaurants need to optimize their delivery containers to guarantee the best customer experience.

CHOOSE THE RIGHT CONTAINER

Choosing a container is as important as the food it delivers.



Choose a container with a cover to **prevent heat loss**.



Make sure the container is vented to **prevent moisture buildup**.



Choose a container big enough to allow the food room to breath. **Don't overfill**.



TIP:

DON'T HAVE A VENTED CONTAINER?

Simply poke a few holes in the lid to prevent moisture buildup.

ECO-FRIENDLY CONTAINERS

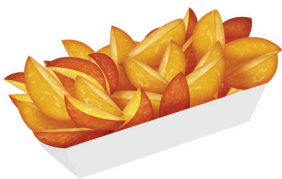
Made with **Recyclable, Biodegradable, Post-consumer Materials**

Consumers continue to be more conscious of their purchases and how they might affect the environment. **Use sustainable packaging to help differentiate yourself from the competition!**



CHOOSE THE RIGHT FRENCH FRY

Choosing the right fry for delivery is critical to your customers satisfaction and will lead to repeat business.



HOLD THE HEAT:

Choose a product that has a thick cut like 3/8" or Wedges.



STAY CRISPY:

Choose a coated product that is resistant to moisture to avoid soggy fries.



SUSTAINABLE PACKAGING HAS GROWN

+10%
per year.¹



cavendishfarms.com

¹ Source: Pactiv Packaging Sustainability Oct'2018