Snacking B

Bold flavors Make it a meal LTOs Upsell

For breakfast

Recipes



Add toppings. Increase profits with topped-up fries

Load up profits





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Make it

For breakfast

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Spicy Banana Pepper Wedges Try these with:

COATED

- Flavor Crisp[™] Select Spicy Wedges
- APPETIZERS
- Tempura Battered Banana Pepper Rings
- HOMESTYLE
- FreshCut Chips

Total cost	\$3.11
Suggested menu price	\$9.99
Gross profit	\$6.88

Based on 12 oz (frozen) fry per portion.

Increase appetizer sales while managing food costs when you top-up your Cavendish Farms fries

Appetizers are the most active menu category, growing in the past 12 months.

Satisfy your customers and your bottom line by adding loaded fries to your menu.

Source: Datassential Menu Trends, INSIDER, June 2015



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Make it a meal For breakfast

Upsell Recipes

Southern Style Loaded Potato Towers

Try these with:

LTOS

TRADITIONAL

- Cavendish Farms[®] Select Crinkle Cut 1/2
 - COATED
- Flavor Crisp[™] Select Spicy Straight Cut
- Jersey Shore[®] Seasoned Thick Cut Fries, skin-on

Total cost	\$1.33 e \$4.99
Suggested menu price	\$4.99
Gross profit	\$3.66

Based on 12 oz (frozen) fry per portion.

Get on top of the trend when you top up your Cavendish Farms fries. Fries with toppings are one of the hottest menu items in the growing appetizer category, with menu penetration up

20% over the past year.

Source: Nation's Restaurant News, December 2015, Datassentials Menu Trends, March 2016



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Make it a meal

For breakfast

Upsell Recipes

Mexi Greek Nachos Try these with:

LTOS

FreshCut Chips 1/10" skin-on
 APPETIZERS
 Tempura Battered Banana Pepper Rings

Total cost	\$2.42
Suggested menu price	\$7.99
Gross profit	\$5.57

Based on 8 oz (frozen) fry per portion.

Drive visits in the afternoon when you load up your Cavendish Farms fries.



of consumers snack at least twice a day, up 6% from 2 years ago, with afternoon growing 2% over last year

Source: Technomic, The Snacking Occasion, 2015, NPD Press release 2015



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Snacking Bold flavors

Make it a meal For breakfast LTOs

Upsell Recipes

Spicy Pepper Philly Cheesesteak Poutine Try these with:

COATED

- Fine Coat[™]Thin Cut skin-on
 TRADITIONAL
- SelectPlus Thin Cut skin-on brined

HOMESTYLE

• FreshCut Russet skin-on with sea salt

Total cost	\$3.59
Suggested menu price	\$11.99
Gross profit	\$8.40

Based on 12 oz (frozen) fry per portion.

Satisfy customers with bold-flavored toppings on your Cavendish Farms fries

5400 of consumers prefer hot or spicy foods, sauces, dips and condiments.

iource: Technomic 2014; Food ienius Cavendish Farms Market Research 2014



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Make it a meal

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LTOs

Recipes

Loaded Lobster Sweet Potato Fries

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Try these with:

- COATED
- SweetCut extra Crisp[™] Straight Cut
- Jersey Shore® Seasoned Sweet Potato
 Fries, skin-on
- Clear Coat Pub Fries Extra Crunch Straight Cut

Total cost	\$7.46
Suggested menu price	\$15.99
Gross profit	\$8.53

Based on 12 oz (frozen) fry per portion

Increase margins by adding toppings and moving Cavendish Farms fries to the center of the plate.

Fries are the **second most profitable item** on restaurant menus after sodas. Increase their profitability by topping them up and moving them to the center of the plate.



Top up profits at breakfast with added toppings on your Cavendish Farms fries.

Breakfast has been growing since 2012,



Loaded breakfast potatoes are a great way to upsell this popular daypart

Source: : NPD Press Release 201



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On trend

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Make it a meal

it For breakfast

Upsell

Recipes

Bacon Cheeseburger Poutine Try these with:

ny these with.

COATED

LTOs

Fine Coat[™] Straight Cut skin-on

TRADITIONAL

Cavendish Farms[®] Shoestring

HOMESTYLE

FreshCut Chips 1/10" skin-on

Total cost	\$2.82
Suggested menu price	\$9.99
Gross profit	\$7.17

Based on 12 oz (frozen) fry per portion.

Attract customers with flavor-topped Cavendish Farms fries Limited Time Offers.

Many of the **top performing LTOs** over the past year have been fries with toppings.

Source: Datassential SCORES, Top Performers, Appetizers & Sides, March 2016



Snacking Bold flavors

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Recipes

Fries with Dipping Sauces

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Try these with:

TRADITIONAL

Cavendish Farms[®] SelectPlus skin-on Brined

COATED

FineCoat[™] Regular Straight Cut 3/8" skin-on
 Clear Coat Pub Fries Extra Crunch 3/8"

Total cost	\$1.46		
Suggested menu price	\$4.99		
Gross profit	\$3.54		

Based on 16 oz (frozen) fry portion

Upsell and customize Cavendish Farms fries with dipping sauces and spices.

Many operators are finding success by **upselling with fries**. Patrons are willing to pay a premium for dipping sauces and toppings for their fries.

Source: April 2015 - Cavendish Farms Foodservice Operator Research and Insight Report



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On trend Snacking

Bold flavors

Make it For a meal

For breakfast LTOs

Recipes

Upsell

Recipes

Spicy Banana Pepper Wedges	Southern Style Potato Towers	Mexi Greek Nachos	Spicy Pepper Philly Cheesesteak Poutine	Lobster–topped Sweet Potato Fries	Potato Patty Breakfast Sandwich	Bacon Cheeseburger Poutine	Dipping sauces
Combine our delicious FlavorCrisp [™] Select Spicy Wedges with our hot and crispy Tem- pura Battered Banana Pepper Rings to create this southern inspired dish. Then load them up with juicy ground beef, chives and cheese sauce to create a signature dish.	Cavendish Farms® Select Crinkle Cut 1/2" fries are stacked and seasoned with chili powder and sea salt, then topped with bacon, chives and sharp cheddar cheese to deliver a simple, yet flavorful menu option.	Two worlds collide when you layer FreshCut Chips with traditional Greek and Mexican toppings. Katamala olives, fresh tomatoes and red on- ions with guacamole, salsa, green onion and sour cream create an irresistible appetizer or side dish.	Savor the versatility of FreshCut Russet fries when you top them up with sliced flank steak, fresh peppers and chives. Smother them with melted cheese and thick gravy to put a new twist on this American classic.	Creamy Bechamel sauce, diced sweet bell pepper, green onion, and Maine lobster cover these SweeetCut Extra Crisp sweet potato fries to create a deliciously tempting meal.	Grab breakfast on the go with these Ca- vandish Farms® Potato Patty sandwiches. Two hearty potato patties wrap a slice of Amer- ican cheese, a freshly cracked egg and sliced breakfast ham.	It starts with bacon. Then we layer some ground beef, caramel- ized onions and cheese sauce onto a bed of FineCoat [™] Straight Cut skin-on fries. The result is an indulgent meal that is sure to be a hit.	Fries are great flavor carriers. So why not upsell your customers by adding dipping sauces such as Buffalo blue cheese, saffron aioli, creamy dill or fire-roasted chili salsa to their fry order.

