

# TAKEOUT & DELIVERY



As **DELIVERY** shifts from more of a want to a need for consumers, restaurants will need to optimize their delivery containers to guarantee the best customer experience. Here is what you need to know.

## Choose the right Container

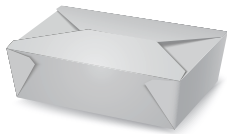
Choosing a container is as important as the food it delivers. What should you be looking for?



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

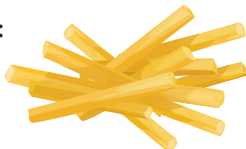
Consumers continue to be more conscious of their purchases and how it might affect the environment. **Use sustainable packaging to help differentiate yourself from the competition!**

## 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.<sup>1</sup>

Growing Our Best™

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<sup>1</sup> Source: Pactiv Packaging Sustainability Oct'2018