



NEW

DELIVER
CRISP **ONION**
RINGS



KEEP IT CRISPY

When it comes to keeping your customers satisfied, crispiness is crucial. That's why we developed our crunch-preserving potato starch based coating for french fries and onion rings.



EATING IN IS OUT

Nearly 60% of customers don't plan on eating inside a restaurant again until 2021.*

HOT AND CRISPY IS KEY

Over half of consumers are not satisfied with the temperature of their takeout and delivery orders.**

CRUNCH YOU CAN COUNT ON

DeliverCrisp always arrives extra crispy and delicious no matter the serving container, so customers order again and again.

CAVENDISH FARMS® DELIVERCRISP

DELIVERCRISP PRODUCTS	GRADE	GTIN	PACK SIZE	NET/GROSS WT. (LB)	PALLET (TI x HI)	KOSHER	HALAL	COOK METHOD		
								DEEP FRY	CONVECTION	TURBO CHEF
NEW 1/4" ONION RINGS	GRADE A	100 56210 05363 0	6 x 2	12/13.2	10 x 8	NO	NO	350° F 3 MIN	400° F 7-8 MIN	350° F 3 MIN
3/8" STRAIGHT CUT	LONG FANCY	100 56210 05361 6	6 x 4.5	27/28.5	10 x 7	U	YES	350° F 4 MIN	400° F 10 MIN	350° F 2:05 MIN

For full Turbo Chef cook instructions please ask your sales representative



HEAD OFFICE
100 Midland Drive
Dieppe, NB
E1A 6X4

TO ORDER CONTACT:
1-800-561-7945
customerorders@cavendishfarms.com

*Source: CRC Consumer Survey, July 2020
**Source: The NPD Group/CREST™ YE May '20

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