

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

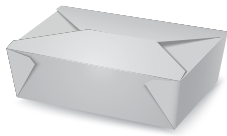
Choosing a container is as important as the food it delivers. What should you be looking for?



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.

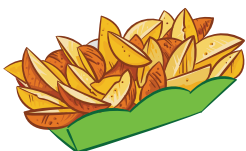
Eco-Friendly Containers

Made with Recyclable, Biodegradable, Post-consumer Materials

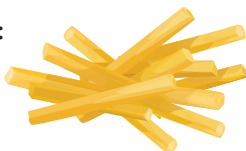
Consumers continue to be more conscious of their purchases and how it might affect the environment. **Use sustainable packaging to help differentiate yourself from the competition!**

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.¹



Growing Our Best™

cavendishfarms.com  

¹ Source: Pactiv Packaging Sustainability Oct '2018