

Crisp Food Technologies® Containers

The Only Containers to Keep Food Hot & Crispy!



Free Samples to Test Your Food

Crisp Food Technologies® containers protect the temperature, texture, and taste of your food in a hot display and for 30 minutes in transit. Customers expect takeout, curbside pickup, and delivery to taste as good as a meal served in a restaurant. *Crisp Food Technologies®* can help you satisfy their expectations and grow your off-premise sales.

Hinged



Consumers Say Food Tastes Best in “Crisp Food Technologies”



Technomic, an internationally-recognized authority in research for the foodservice industry, conducted consumer research to determine if packaging plays a role in the inherent challenges of delivering a restaurant-quality food experience for off-premise dining. The results of this research are in:

Food Tastes Better in Crisp Food Technologies® Containers. [LEARN MORE](#)

Industry Leaders Agree - and Recognize the Difference!

Industry leaders recognize the performance difference *Crisp Food Technologies®* containers deliver. In use at over 21,000 locations and growing!

Have you tasted your food after 30 minutes? Request free samples to see and taste the difference!

Recognition continues year after year as ***Crisp Food Technologies®* earns industry awards.** [LEARN MORE](#)



- ☒ Keep Food Hot & Crispy
- ☒ Reduce Packaging Cost!
- ☒ Increase Profit Margin!

Meet our latest Award-Winner, *Fry Baby®*

How the Unique Design Keeps Food Hot & Crispy

The unique, patented, convection cross-flow design relieves moisture and condensation while maintaining food temperature. Through-the-closure ventilation and raised airflow channels in the bottom of the container, combine with venting in the anti-fog lid to ensure fried foods remain crisp. Even after three hours in heating units and 30 minutes in transit, food looks and tastes freshly made.

Available in a Wide Range of Shapes & Sizes



Sizes range from 14 to 63 ounces in single, two and three compartment options.

[SEE THE ENTIRE LINE](#)

In Use at Over 21,000 Locations and Growing!

Free Samples to Test Your Food

Taste the difference yourself!

Watch the Video on Home Delivery with Crisp Food Technologies

Learn More About How Market Leaders Across Channels

are using Crisp Food Technologies® Containers to Increase Sales:

CStoreDecisions

PRODUCTS | ARTICLES | RESOURCES | EVENTS | COMPANIES | TOP STORIES | INDUSTRY NEWS | CHAIN OF THE YEAR

How Two C-Store Chains Doubled Hot-to-Go Sales By CSD Staff | November 13, 2020



NEWS TAKEOUT & DELIVERY SOLUTIONS

HOW TO THRIVE IN THE 'NEW NORMAL': WHAT WILL CONSUMERS DEMAND?

Delivery and curbside pick-up recently became mandatory for both operators and consumers as a result of COVID-19. But as the country begins the slow process of reopening, it will be critical for restaurants to re-evaluate their strategies to meet the new demands of the 'new normal'.

Critical factors of packaging designed for hot-to-go food should include:

- Leak-resistant, light, clean, and easy to use
- Special features to keep food fresh, including heat and cold insulation, and 50% less waste
- The ability to withstand temperatures to 250 degrees Fahrenheit
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performance and protection needed to deliver excellent results. From the use of rigid plastic packaging to the use of more sustainable materials, the industry is looking for ways to meet the new demands of the 'new normal'.

What about food fresh?

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and condensation while maintaining their temperature. More than 10,000 locations have used these products, and, being tested to be more effective than any other packaging, continue to use them.

The benefits of the new, clear, dry, leak-resistant, light, clean, and easy to use packaging are many. From the use of rigid plastic packaging to the use of more sustainable materials, the industry is looking for ways to meet the new demands of the 'new normal'.

NEWS DELIVERY TRENDS

From Ghost Kitchens To Exotic Cuisines, Delivery And Takeout Set To Chart New Course In 2020

Among the significant trends in foodservice in 2020 was the importance of delivery and takeout. As the industry has shifted to focus on these two channels, operators have had to adapt their packaging and delivery strategies to meet the new demands of the 'new normal'.



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NEWS PACKAGING SOLUTIONS

TAKEOUT & DELIVERY MARKETPLACE FORCES CHANGES IN RESTAURANT STRATEGIES

The pandemic has changed the restaurant and foodservice industry. From the use of rigid plastic packaging to the use of more sustainable materials, the industry is looking for ways to meet the new demands of the 'new normal'.

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Winsight | Content Studio RESTAURANT BUSINESS ONLINE

Sponsored content from our partner Anchor Packaging on May 05, 2020



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CRISPY AFTER 30 MINUTES? One of the Many Challenges of Home Delivery



Long gone are the days that all meals are prepared and eaten at home. Life has moved to a state of 'on-demand' and technology has enabled that transition. Nowhere is that transition higher than among the millennial generation. Fueled by a world of 'apps,' it's no longer necessary to head anywhere to 'shop' for anything from breakfast to dinner. And as companies like Amazon and Uber Eats continue to grow, the demand for home delivery is increasing. But as the industry has shifted to focus on these two channels, operators have had to adapt their packaging and delivery strategies to meet the new demands of the 'new normal'.

"SOGGY FRIES" ARE NOT OK THERMAL IMAGING DISCLOSES THE SCIENCE BEHIND THE SOLUTION



Home Delivery in the U.S. is projected to reach \$10 billion over the next four years, according to the consumer trend report by the National Restaurant Association. This is a far more significant increase than any other foodservice channel. The challenge is how to keep the food fresh and crispy during the 30-minute delivery window. Thermal imaging technology has been used to identify the areas of the container that are most likely to cause food to become soggy. The results show that the use of rigid plastic packaging, such as Anchor Packaging, is the most effective way to maintain food freshness during home delivery.