

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.



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

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

NEWS DELIVERY TRENDS

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

Among the significant trends in consumer behavior in 2020 was the explosion of delivery. For the past decade plus, it was a steady climb that drove the growth for many restaurants and foodservice operators. It was a reflection of their own best efforts and the growing demand for convenience, especially in the wake of the COVID-19 pandemic. As the industry adapts to the new normal, delivery and takeout are expected to continue to grow, with the industry projected to reach \$100 billion by 2025.

NEWS TAKEOUT & DELIVERY SOLUTIONS

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

Delivery and takeout pick up recently because many consumers are still recovering from the economic impact of the pandemic. As a result, the slow process of reopening is still critical for restaurants to recover. Consumers who have used takeout or grocery delivery have found it during their shelter-in-place time. And many consumers will continue to use these services after restrictions are lifted. Operators should anticipate the needs and desires of their customers and delivery because it's now a key part of their business.

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

- Leak resistant, tight closures to avoid messy spills and stains.
- Special features to keep foods hot and crisp, including insulating materials.
- Reliable, heavy, and leak-proof, with durable, safe, and easy-to-use materials.
- The ability to withstand temperatures in all climates, whether under a hot lamp or in the cold.

Performance and protection needed to deliver excellent meals. Items and sides in rigid plastic packaging will arrive with better profile comparable to what consumers enjoy in the restaurant.

What about food brands?

Even though consumers can get just about any customer-delivered food from the classic French fry to the burger, the food industry has embraced the challenge of packaging. Food brands like Dunkin' and KFC's Crisp Food Tech are leading the way in creating food that remains crisp and hot by the time they reach the consumer.

NEWS PACKAGING SOLUTIONS

TAKEOUT & DELIVERY MARKETPLACE FORCES CHANGES IN RESTAURANT STRATEGIES

The pandemic has changed the restaurant and foodservice industry. From dine-in to takeout, delivery, and ghost kitchens, the way we eat has changed. Restaurants are now competing for a share of the takeout and delivery market. This has led to changes in restaurant strategies, including the use of packaging solutions to improve the customer experience.

Packaging has taken on a much more strategic role with the increased importance of signaling safety and serving more consumers via takeout and delivery. Paper-based packaging simply can't hold up to the new challenges.

• Encourage the use of items that are easy to clean.

• Avoid the use of sharing of reusable items. Instead, use disposable or digital menus, single-serving condiments, and no-touch hand sanitizer.

• While the use of Maintaining a Healthy Environment, there are specific recommendations to reduce risk and signal their commitment to safety to their customers.

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