

## Technomic

### *Technomic Consumer Research*

**Customers Agree Food Tastes Best in Crisp Food Technologies**



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**Free Samples to Test Your Food**

**About Crisp Food Technologies® Containers**

Added time can impact the temperature, texture and taste of your food. Home Delivery adds an average of 30 minutes before food is eaten, and time is added for curbside pickup and takeout as well. Customers expect an taste experience similar to dine-in, and now you can give it to them.

# Food tastes better in Crisp Food Technologies® containers. Why?

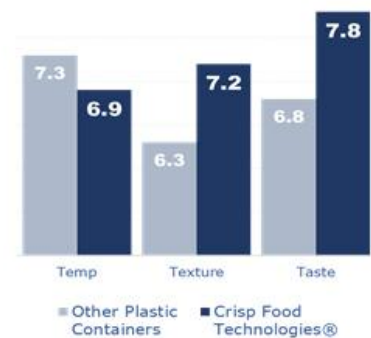


**Technomic®**  
A Winsight Company

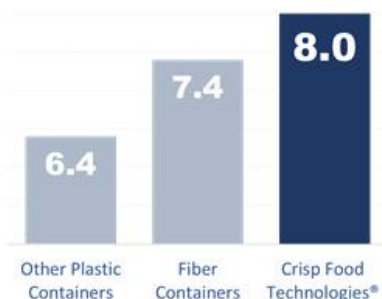
Tested the most widely available packaging alternatives with consumers who regularly order delivery meals and found:

## Retaining Heat is Good, but if it Impacts Texture, It Impacts Taste

Chicken Tenders + Fries Combined  
Consumer Taste Score Ratings  
(All Food Held 30-Minutes Before Testing)



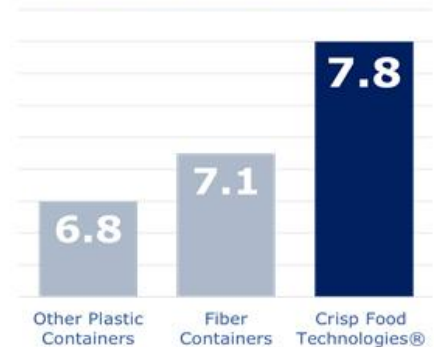
Consumer Ratings for  
Chicken Tenders Texture  
(All Food Held 30-Minutes Before Testing)



## Crisp Food Technologies® Containers Kept Hot & Crispy Food Crispier

## Hot & Crispy Food Delivered in Crisp Food Technologies® Containers Tastes Best

Chicken Tenders + Fries Combined  
Consumer Taste Score Ratings  
(All Food Held 30-Minutes Before Testing)



**Operators agree - Crisp Food Technologies® containers  
are in use at over 21,000 locations and growing!**

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