

OFF-PREMISE OCCASIONS

ENHANCING THE ON-THE-GO
DINING EXPERIENCE

Good things
come from
Sysco[®]



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WELCOME

With busy schedules shifting away from the traditional 9-to-5 lifestyles and more people opting to eat their meals in other places besides restaurants, the need for off-premise dining options is booming. In 2017, 40% of meals purchased from restaurants were consumed off premise, and that number is only expected to rise.

While some may say off-premise dining is eating into on-premise performance, savvy operators will see this trend as an opportunity to target a new type of customer and boost sales. Whether you have off-premise program or are brand new to serving the off-premise consumer, Sysco's extensive line of takeout packaging can help you step up your disposables game to ensure consumers have the same quality meal as if they dined in, regardless of where they consume it.

Learn more at SyscoFoodie.com or contact your local marketing associate.

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SPOTLIGHT ON TO-GO PACKAGING

What was once viewed by operators as an added cost – pushing them to buy the least expensive product – multi-functional takeout packaging is slowly gaining attention, and it makes sense why. With operators giving more attention to detail (mindful menus that consider dietary restrictions, restaurant layout and design and the attention to detail in service), why doesn't the packaging reflect this care?

That said, operators need to be mindful of the product they're serving, and more importantly, how they're serving it. Nobody likes taking food home to find their soup sloshing around in the bottom of the takeout bag or their French fries to be soggy and limp. Having the appropriate takeout container for the right dish can make or break a customer's dining experience and hence, affect their potential to be a repeat customer.



MANY CONSUMERS
THESE DAYS EXPECT
TAKE-OUT PACKAGING
TO **SERVE, REHEAT & STORE**
LEFTOVERS, SIGNALING THE
IMPORTANCE OF **VERSATILITY**.
YOU WANT PACKAGING THAT
WILL **RETAIN THE INTEGRITY**
OF YOUR FOOD AND
OFFER CONVENIENCE
TO YOUR CUSTOMERS.





95% OF CONSUMERS EXPECT **DELIVERY FOOD QUALITY** TO BE THE SAME, SOMEWHAT **BETTER, OR MUCH BETTER** COMPARED TO **DINE-IN FOOD QUALITY**, MEANING THE PRESSURE IS ON FOR OPERATORS TO **STEP UP** THEIR **OFF-PREMISE DINING** PROGRAMS.

The comprehensive Sysco branded foodservice packaging line has a solution for every off-premise need. Whether you're catering a taco bar with all the fixings, filling a late-night order for delivery or packing up a customers' leftover pasta dinner, you'll be sure to find the right container for the job. Sysco's line of packaging ranges from products made of pulp blends and poly coated paperboard to sustainable talc-filled polypropylene and recyclable polyethylene terephthalate.



FOODS THAT TRAVEL WELL

Because not all food has the same hold time, every operator should consider separating their full-service, on-premise menu and streamlining it for their off-premise menu.

NOT SURE WHAT TO INCLUDE ON IT?

HERE ARE A FEW PRODUCTS TO CONSIDER.



SYSCO IMPERIAL

Battered French fries - ideal for takeout and delivery applications, and improve the customer experience because they feature a longer hold time than non-battered fries, and maintain their crispiness.



SYSCO CLASSIC

Onion rings – these stay hot and crispy long after serving, meaning you can send them out the door with the confidence that your customers will receive food that is hot, crisp and fresh.



BAKER'S SOURCE

Thaw and serve cookies – saves on time and labor for the back of house. Pre-pack and display by the register to drive dessert sales by enticing guests to make impulse purchases.



SYSCO CLASSIC

Wet salads (pasta salad, bean salad, etc.) – ideal for packing into snack packs, display cases and for travel with minimal temperature control.



CHALLENGES OF OFF-PREMISE DINING

Operators face the challenge of replicating restaurant quality food – looks and tastes – in off-premise orders. And with the average consumer ordering food to go 8 times a month, finding quality packaging that looks good and is functional becomes a challenge.

ABOVE ALL ELSE, PACKAGING SHOULD RETAIN FOOD INTEGRITY AND MEET CONSUMER EXPECTATIONS:

FUNCTIONALITY

Can the consumer eat from, store, and reheat the food in the container? Or do they have to first transfer it to a plate before reheating? Non-foam containers make it easy for consumers to do all of the above, all without compromising food quality.



TEMPERATURE

In a perfect world, food retains its temperature for at least 20 minutes. When creating an off-premise menu and determining service areas, operators should consider takeout containers, areas of delivery and menu food items offered.

TEMP-EVIDENCE

Everyone wants to think the best of people, but with third-party delivery services showing steady growth and no signs of slowing down, food tampering is also a growing concern. As a peace of mind feature, offering tamper-evident packaging is a small gesture that shows operators keep the customer experience front of mind.



CUTTING EDGE SOLUTIONS

Staying ahead of culinary trends is simple with Sysco. Our Cutting Edge Solutions provides our customers with new products to help you refresh your menu, drive repeat business and establish operational excellence.

ON THE CUTTING EDGE

Uniquely designed for foodservice operators, these Stack 'N Go catering trays offer a fun way to present caterings. The first of its kind, it's the only modular tray system that features two microwavable, sectional polypropylene tray bases. With vented lids to control moisture, it's perfect for hot and cold food applications and allows for unlimited menu combinations.

- *Sleek design to appeal to the 1 in 3 consumers that agree takeout catering packaging should be visually appealing and functional.*

ENCOURAGE OPERATORS TO ADD CATERING TRAYS TO THEIR OFF-PREMISE OFFERINGS. NOT ONLY DOES IT ATTRACT LARGER PARTIES – A NEW TYPE OF CUSTOMER – BUT IT'S AN EASY WAY FOR OPERATORS TO DRIVE SALES AND INCREASE PROFIT MARGINS.



TRENDZ: PACKAGING WITH STYLE

For a fresh take on high-quality foodservice disposables, look no farther than **SYSCO TRENDZ**. With a carefully designed and coordinated look and feel, **SYSCO TRENDZ** is the perfect solution for today's operator who wants to stay at the forefront of packaging trends. Choose from a variety of styles that feature bold and modern designs, or custom printed logo ware.

DESIGNED FOR GREATER **GREASE & MOISTURE RESISTANCE**, **SYSCO TRENDZ** REPRESENTS A **FRESH NEW APPROACH** ON TAKE-AWAY DESIGN. GIVE YOUR **DISPOSABLE PACKAGING** AN UPGRADE FEEL WITHOUT THE ADDED EXPENSE OF DESIGNING AND PRINTING WITH EXCLUSIVE **TRENDZ PRODUCTS**.



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FOR MORE INFORMATION ABOUT THE PRODUCTS LISTED IN THIS BROCHURE,
CONTACT YOUR LOCAL MARKETING ASSOCIATE.

