





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.











What was once viewed by operators as an added cost – pushing them to buy the least expensive product – multifunctional 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?

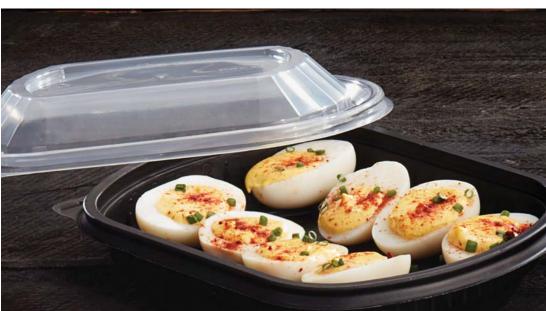
That said, operators need to be mindful of the product they're serving, and more importantly, how they're serving it. Nobody likes taking food home to find their soup sloshing around in the bottom of the takeout bag or their French fries to be soggy and limp. Having the appropriate takeout container 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.



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.





FUNCTIONALITY

earthchoice

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.

earthchoice



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. 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.

OFF-PREMISE DINING

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

AMPERED TAMPERED TAMPERED AMPERED TAMPERED TAMPERED TAMPERED

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.

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TAMPERED

Sysco

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.

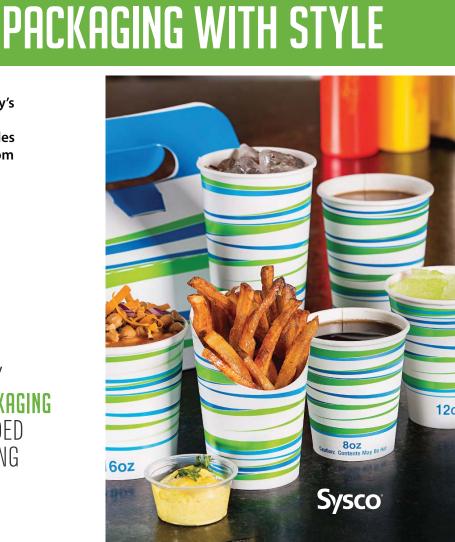


ENCOURAGE OPERATORS TO ADD
CATERING TRAYS TO THEIR OFF-PREMISE
OFFERINGS. NOT ONLY DOES IT ATTRACT
LARGER PARTIES – A NEW TYPE OF CUSTOMER
– BUT IT'S AN EASY WAY FOR OPERATORS TO
DRIVE SALES AND INCREASE PROFIT MARGINS.



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 UPSCALE FEEL WITHOUT THE ADDED
EXPENSE OF DESIGNING AND PRINTING
WITH EXCLUSIVE TRENDZ PRODUCTS.



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

