

EVERYTHING THEY WANT.



EVERYWHERE THEY WANT IT.

With the right products and support, you're good to go.

McCain® SureCrisp™ Skin-On Thick Fries 3/8" (MCF03787)







Packaging



Mobile Ordering



Promotional Ideas





DID YOU KNOW?

The average restaurant's delivery sales could top 40% by 2020.1

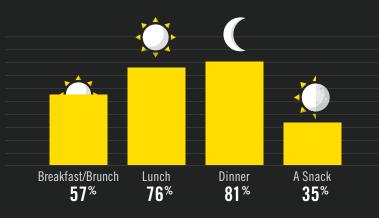


WHO'S ORDERING?

49% of consumers 18-34 say they are ordering food to go/delivery more often now than three years ago.²



MOST CONSUMERS ARE ORDERING TO-GO OR DELIVERY AT LEAST ONCE A MONTH?



PROFITS THAT DELIVER:



than dine-in checks due to upselling and consumers' tendency to order more.

 1 Restaurant Business, "Potential Sales Mix for Delivery Could Top 40%, Study Finds," August 2017 2 Technomic 2016: Takeout & Off-Premise Dining Consumer Trend Report I^{-3} *The Why Behind the Dine," Spring 2017





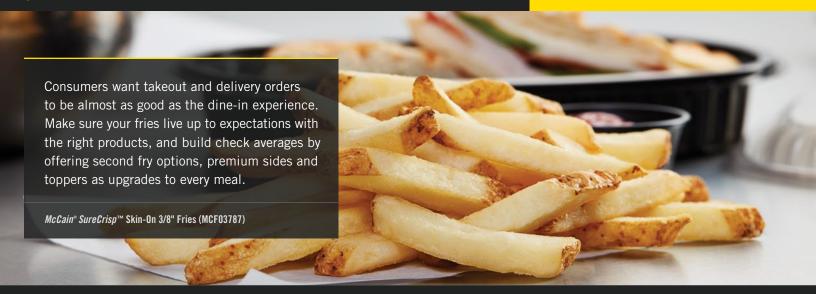




Mobile Ordering

Promotional Ideas





MEET YOUR NEEDS WITH THE RIGHT PRODUCTS.

SEE ALL PRODUCT RECOMMENDATIONS

STAY-CRISPY FRIES

LONGER HEAT RETENTION

INVISIBLE COATED AND

BATTERED FRIES

THICKER FRY ALTERNATIVES



McCain® SureCrisp™ Fries

McCain SureCrisp is the only fry you need for dine-in, carryout or delivery, consistently delivering great taste and crispness anywhere it goes.



McCain® Extra Crispy Fries

An extra thick batter that stays crispy up to 30 minutes; when takeout matters most.



McCain® Redstone Canyon® Wedges

A craveable choice, for operators who want a potato alternative that stays hot a long time. And now with NEW batter that is more preferred than ever.4



Harvest Splendor® Thin Ridge 10-cut Wedges

An all-day side with naturally vibrant color, in a stay-hot thicker cut. Made to stay crispy longer.

²Technomic 2016: Takeout & Off-Premise Dining Consumer Trend Report ⁴McCain proprietary study of previous batter vs. new

DID YOU KNOW?



Fries are the third most-ordered item for delivery, so it is important to provide the best eating experience possible.²











Mobile Ordering

The Opportunity





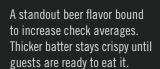
MEET YOUR NEEDS WITH THE RIGHT PRODUCTS.

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UPSELL OPPORTUNITY

SECOND FRY OPTIONS

Brew City® Beer Battered Fries 5/16"



Brew City® Beer Battered Bottle Neck® Ridge Steak Fries

A standout beer flavor bound to increase check averages. Thicker batter stays crispy and thicker cut holds heat until guests are ready to eat it.

PREMIUM SIDES AND TOPPERS

Anchor® Battered Mozzarella St<u>icks</u>

Battered cheese sticks retain crispness better than breaded cheese sticks, which makes them perfect for enjoying alongside your main dish.

Anchor® Breaded Wisconsin Cheese Curds (coming soon in Spicy)

Real Wisconsin cheese that's lightly breaded and ideal for adding melty deliciousness to sandwiches, salads and you name it. Curds have grown 14% on menus in the past year alone.

Anchor® Battered Mac & Cheese Wedges

Battered Mac & Cheese Wedges take rich and creamy comfort to an irresistible level--even after holding for a while.

Moore's® Gourmet Breaded Onion Rings

A profitable topper upsell that will never disappoint: these thick-sliced, premium onion rings are lightly breaded with a Japanese-style breadcrumb coating.

8

Moore's® Homestyle Breaded Onion Rings

Thin-cut and lightly breaded for a crunchy bite and subtly sweet flavor—perfect for bringing mouthwatering texture and taste to sandwiches, salads and more.



⁵Datassential Menu Trends[™]









Packaging



Mobile Ordering



Promotional Ideas





GENERAL TIPS

According to Grubhub, fries are the third most-ordered item for takeout and delivery? To ensure your guests receive hot, crispy fries every time, it's essential to prevent moisture buildup in their packaging and to choose fry cuts that retain heat well. When using the right packing techniques, you can maintain a great fry experience without the need for special containers. Below are some rules of thumb.



TO KEEP THE HEAT:

- Choose fries or wedges featuring thicker cuts
- Use napkins to insulate
- Consider lids and other means to keep food fully covered



TO PRESERVE CRISPNESS & REMOVE MOISTURE:

- Choose fries with a batter or coating
- Use vented containers or vent your existing ones
- Place absorbent napkins between layers and within the container

²Technomic 2016: Takeout & Off-Premise Dining Consumer Trend Report







Packaging







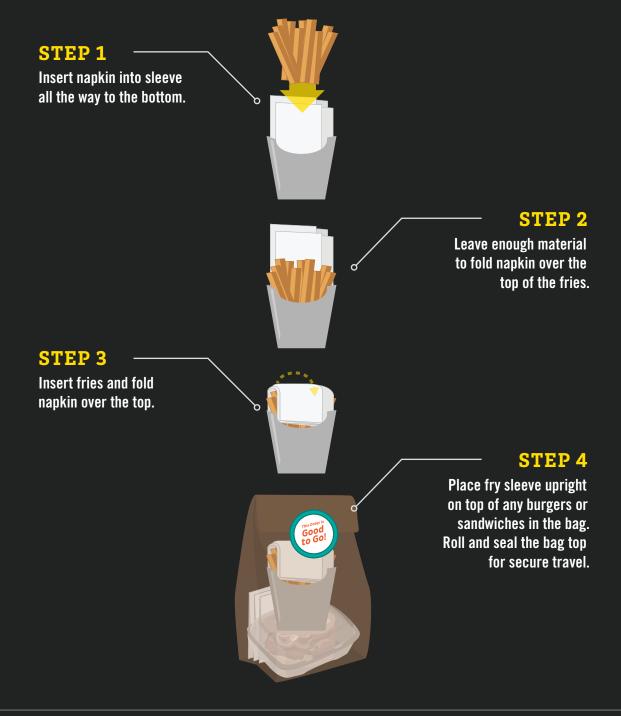
Promotional Ideas



FRY SLEEVE

Fry sleeves are ideal for ensuring a crispy, delicious fry that holds up during delivery.

Here's how you can pack them so they deliver the best eating experience.













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CLAMSHELL

Clamshells are great all-around takeout containers, but remember to use these techniques to help release moisture and keep fries hot and crispy.

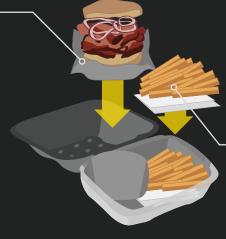
STEP 1

Use a knife to carefully cut three holes (not slits) in the top and in each of the sides (15 total).



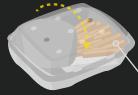
STEP 2

Wrap burger or sandwich in foil to retain its heat.



STEP 3

Place food in the container with a napkin under fries to help absorb moisture.



STEP 4

Close lid to retain heat and place clamshell in bag. Roll and seal the bag top for secure travel.

For even better performance, package fries separately.











Mobile Ordering



FOLDED CARTON

Folded paper cartons are another popular to-go packaging option. To ensure your fries are delivered in optimum condition, follow these steps.



Remove the two side flaps to allow the carton to vent.

STEP 2

Insert a napkin inside the carton to absorb moisture before inserting food.

STEP 3

Wrap burger or sandwich in foil to retain its heat. Place food in the carton.



STEP 4

Fold napkin ends over the top of the food and close the remaining flaps.

STEP 5

Place in bag with additional napkins to further absorb moisture. Roll and seal the bag top for secure travel.



For even better performance, package fries separately.











Mobile Ordering





Offering takeout or delivery can add complexity to operations, but with the right system, you can remain efficient while enhancing service speed and food quality.

GENERAL GUIDELINES

- Establish dedicated employee resources to handle orders
- Offer only menu items that can withstand transport
- Set a manageable delivery radius
- Use suggestive selling within ordering platforms and delivery apps to increase checks
- Set a minimum order amount
- If using a third-party service, decide if you want it only for order-placement on your website or if you want to be listed on the service's app



ONLINE / MOBILE ORDERING

- · Limit third-party services to no more than two for manageability
- Display menu photos to enhance appetite appeal and decision-making
- Make it easy for guests to order from your website or a third-party delivery service

THIRD-PARTY ORDERING / DELIVERY SERVICES

Click the logos below to learn more about their services.





GRUBHUB



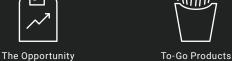






Ordering-only













Mobile Ordering Promotional Ideas







MERCHANDISE TO-GO
TO DINE-IN GUESTS ON:

- Table Tents
- Counter Cards
- Napkin Inserts
- Posters



PUT REMINDERS ON TO-GO MATERIALS, SUCH AS:

- Box Stickers
- Menus
- Business Cards calling out your ordering/delivery services with your web address or third-party app



HIGHLIGHT YOUR TAKEOUT AND DELIVERY SERVICES THROUGH:

- Your Website
- Social Media Posts
- Third-party Delivery Service Communications

To access customizable takeout and delivery merchandising from *McCain*® Foodservice, visit www.McCainUSAFoodservice.com/GoodToGoMerchandising.







To-Go Products



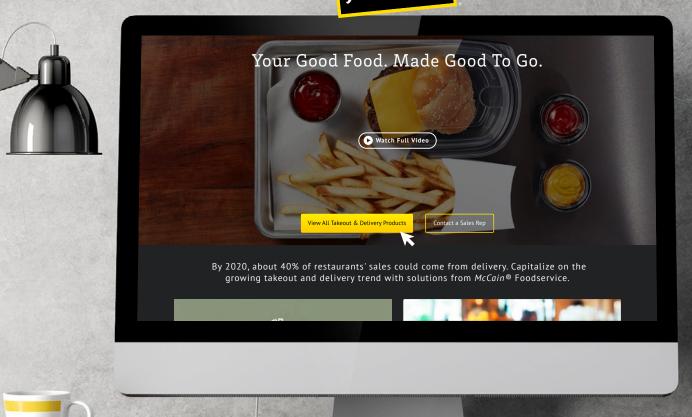
Packaging



Mobile Ordering







FOR EVERYTHING YOU NEED TO MAKE TO-GO GO SMOOTHLY, YOU'RE GOOD TO GO WITH McCAIN®

Visit www.McCainUSAFoodservice.com/GoodToGo for more takeout and delivery solutions like these that can help you get your program off the ground or make it easier and more profitable.

- To-Go-Friendly Fries & Appetizers
- Takeout & Delivery Menu Ideas
- Product Trial Rebate
- Tips & Tricks Videos

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