



LIKE TO DELIVER CRUNCHY FRIES?

Insights

Innovations

Learn

Inspiration

Co-creation

Solutions

THE SPARKLE
IN HOME
DELIVERY



The world is changing

- Delivery is the world's fastest growing foodservice channel.
- Delivery becomes a response to lifestyle changes (urbanization, convenience, digitization).
- Consumers are looking for variety and healthier options to satisfy their meal needs.

Get more out of your delivery business

This leaflet will help you to get more out of your delivery business. Based on global market insights, independent research and extensive product testing, we offer you a helping hand with home delivery.

Together we can bring something special and create happiness around your customers' table.

It is in our DNA

At Aviko we have been making potato products for almost 60 years. Over all those years we have been constantly innovating to make the best potato products and to deliver the best solutions for every type of customer. We are constantly in touch with our customers to make sure we satisfy their needs in the best possible way.

We are going the extra mile in everything we do to create that sparkle in home delivery; from the time of planting the potato to it being served to your customers.



FOOD DELIVERY



How to deliver the best fries

- Coated fries are most suitable for delivery.
- Choose coated fries with a thicker cut size if an intense potato taste and temperature are most important to you.
- Choose coated fries with a thinner cut size if crunchiness is your first priority.
- Always prepare the fries last to minimize the time in packaging.
- Don't add salt directly onto the fries but give some salt separately. This prevents the fries from getting soggy.
- Pack sauces and toppings separately from the fries.
- Do not add napkins in the fries packaging, as it can make them soggy.
- Make holes in your packaging. The ventilation prevents the fries from suffocating and getting soggy.

Source: Aviko Innovation & Development research, April 2020

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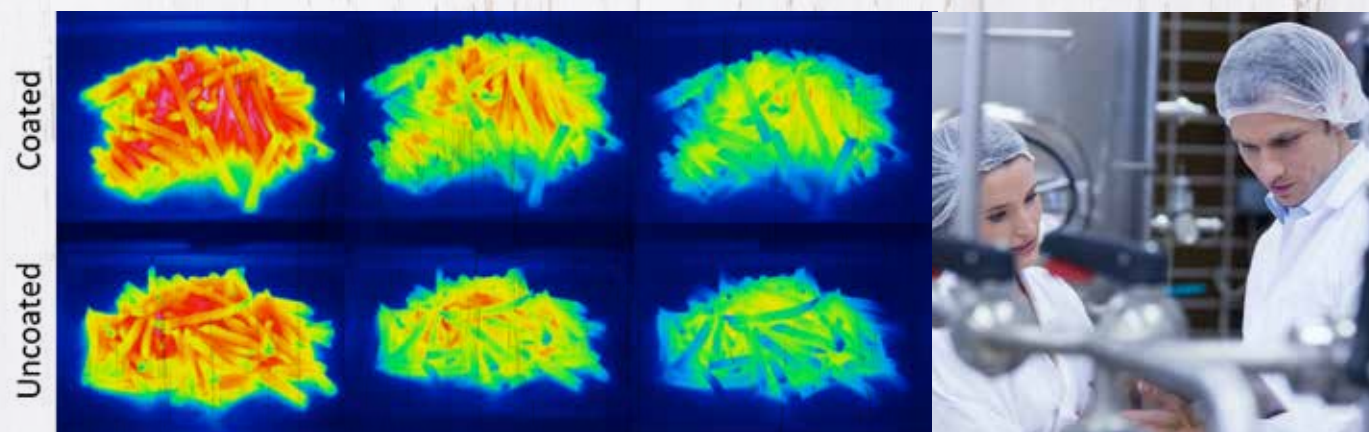
Aviko SuperCrunch

- 81% of consumers would order fries more often if they knew they were warm and crunchy.
- Due to the special coating, they stay warm and crispy longer.
- They have an excellent taste.
- 5 different types of frozen Aviko SuperCrunch fries to select from: 7 mm, 9.5 mm, 9.5 mm skin on, 15 mm and Steakhouse.
- And there is Aviko SuperCrunch Fresh, a chilled version.



Heat map

In our research and development department we constantly test to learn, and to improve our products and services. With this unique heat-map technology, you can see exactly what happens to the temperature of the fries.



Source: Aviko Innovation & Development research, April 2020

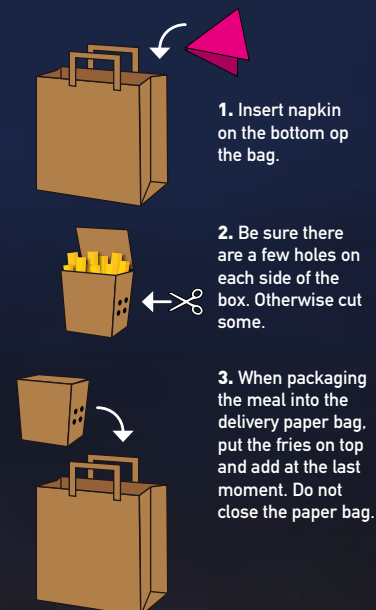
Packaging solutions

You will get the best results on crunchiness with:

- **Compact cardboard box, uncoated, with ventilation holes**
- **Paper bag with ventilation holes**
- **Cardboard box with ventilation holes**

Source: Aviko Innovation & Development research, April 2020

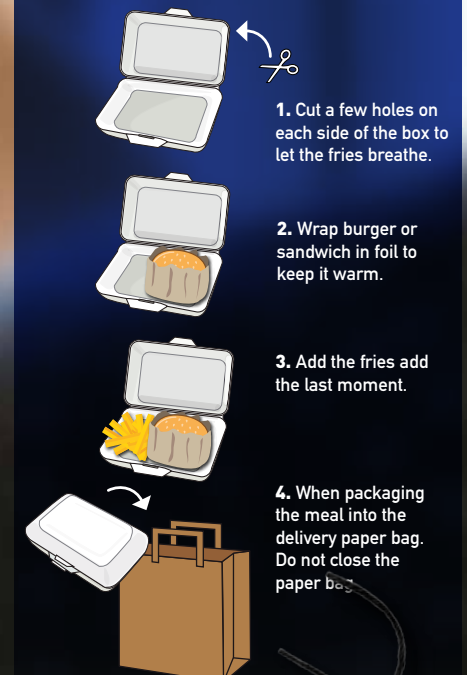
Paper bag or box with ventilation holes



Carton box, uncoated, with ventilation holes



Foam box with ventilation holes



Most ideal situation for fries is to package all elements separately.

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Adding value

There is a lot of choice in delivery for customers, so you have to go that extra mile to make them choose you. Some simple options:

Give them a smile!

Show that you care. Tell them you made it with love and hope they enjoy! You can do this by adding a 'with compliments' card, a personalised sticker on the pack, a text on your delivery box or a nice tag you can add to your delivery bag.

Make your own!

Surprise with your own mayonnaise. We have 6 different mayonnaise recipes for you. Easy to make. Ask for our recipe leaflet.





Logistic information

FRIES	Product	Art. Number	Weight	Preperation
	SuperCrunch Fries 7 mm	806689	4 x 2500 g	Fryer 2,5 - 3 min. 175°C 
	SuperCrunch Fries 9,5 mm	806704	4 x 2500 g	Fryer 3 - 3,5 min. 175°C 
	SuperCrunch Fries skin on 9,5 mm	806698	4 x 2500 g	Fryer 3 - 3,5 min. 175°C 
	SuperCrunch Fries 15 mm	806703	4 x 2500 g	Fryer 3 - 3,5 min. 175°C 
	SuperCrunch Fries Steakhouse	806705	4 x 2500 g	Fryer 3 - 3,5 min. 175°C 



Let's do it together!

Let us know what your kitchen and delivery challenges are.
We would love to help you find the perfect delivery solution.
Our sales team and science centre for delivery is waiting for you.

We love to help you!

We would like to inspire you with the taste, quality and convenience of our delivery products. Please do not hesitate to contact us for information, inspiration or a product sample. We are here to help you to grow your delivery business.

