



# PROFIT FROM FRESH FRIES INNOVATION

YOU HAVE MY  
**CRUNCH**  
GUARANTEE



FRESH DELIVERY FRIES FOR  
LONG LASTING CRUNCHINESS



Insights

Innovations

Learn

Inspiration

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Solutions

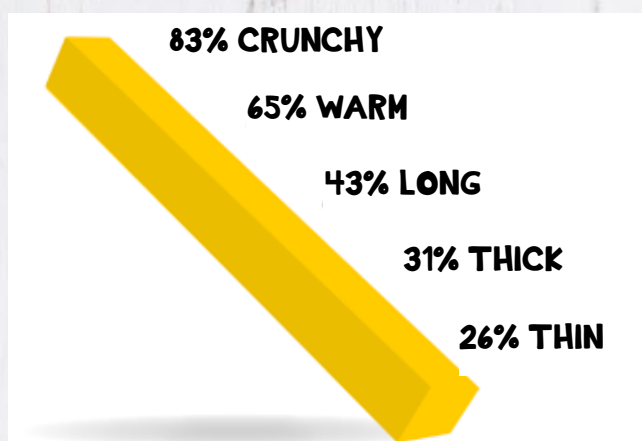


# Grow your delivery business with the best fries

With delivery an increasingly important avenue to serve customers, ensuring your food reaches customer's homes in perfect condition is paramount.

Aviko can help you get the tricky challenge of delivering crunchy fries right

## The perfect fries are crunchy



### Consumer survey\* indicates:

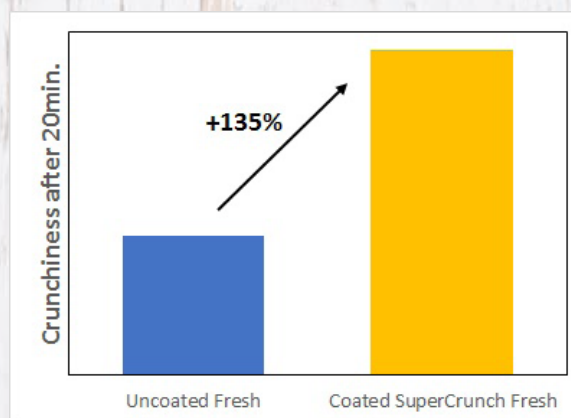
- 81% of consumers would order fries more often for delivery if they knew they'd arrive crunchy
- 93% of consumers preferred the crunchiness of SuperCrunch Fresh after 15 minutes, compared to an uncoated chip.

\* Research conducted by Toluna and SAMR in different countries

### Top performance on crunchiness

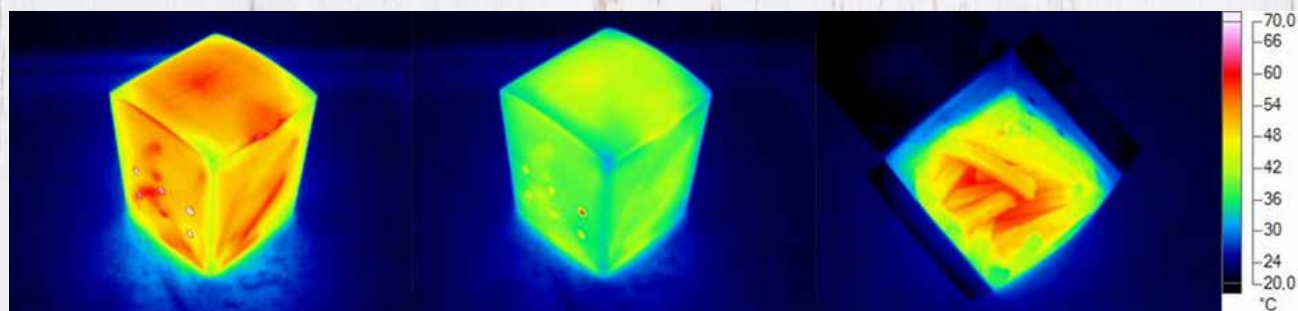
In our research and development department, we constantly test and learn to improve our products and services. We dive deep into the fries to make sure we create the best possible solutions for our customers.

From extensive research, we have learned that SuperCrunch Fresh outperforms uncoated chilled fries by 135% after 20 minutes in delivery packaging.



Source: Aviko Innovation & Development research, June 2020

Using various processes, including the heat map technology illustrated below, we are able to monitor factors such as temperature progression to help develop fries and other products that enable you to deliver the best quality food to your customer's homes.



Source: Aviko Innovation & Development research, June

# Your perfect delivery solution: no stress and better results

Solutions



## These fries give you time!

Quick to prepare and a fantastic holding time gives restaurants and takeaways peace of mind to prepare and deliver food to happy customers.

- Higher satisfaction level for customers ordering delivery
- Increase positive reviews and get a bigger slice of the delivery pie
- Cooking in just 3 minutes, SuperCrunch Fresh reduces time pressure when preparing food for delivery

## Fresh is the best!

Chilled fries have a stronger natural potato taste and a more authentic appearance.

Have a read about what other chefs and restaurant owners had to say about SuperCrunch Fresh.

Since the launch in 2018, Aviko SuperCrunch Fresh has proven to be the best fries solution for many foodservice professionals. Once you have experienced all the advantages of this unique product, you never want to go back to other fries.

## Crunch-testimonials from your colleagues

SUDDENLY, MY CUSTOMERS STARTED ASKING WHERE THESE FANTASTIC FRIES CAME FROM. THEY NEVER WANT ANYTHING ELSE ANYMORE.

SINCE WE STARTED WITH SUPERCRUNCH FRESH, OUR ONLINE REVIEWS ON THE DELIVERY PLATFORMS HAVE BECOME MUCH HIGHER.

I gained new customers when people found out we had the best fries in our region.

This product brings customer loyalty.

The fries look great and have a natural, bright yellow / golden color.

I have tested many fries, but this product is by far the best. And fresh!

FINALLY, I CAN DELIVER MY CUSTOMERS CRUNCHY FRIES. THEY ARE HAPPY AND SO AM I.

Insights



# Do the crunch test and see how this product works for you!

Let the fries talk:

- Show your customers you serve the best fries in-store
- Bring Crunch and happiness to your customer's table



Narrowcasting



Fries and take-away bags and boxes



Poster

## Super Crunch Fresh

Article No.	806639
Carton	2 x 4,500 g
EAN bag	8710449937738
EAN carton	8710449937745
Cartons/pallet	72 cartons



## 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 are waiting for you.



[www.avikofoodservice.com](http://www.avikofoodservice.com)

 @avikoprofessional

Co-creation