## WE'RE HERE FOR YOU AND ALL YOUR

# DELIVERY & TO-GO NEEDS.



### **GUESTS TURN TO SOUP FOR COMFORT**

Here are 4 QUICK WAYS to offer comfort through delivery and to-go:

\_ 1 \_

EXPAND SIZE OFFERINGS TO INCLUDE APPS AND FAMILY STYLE



29%

OF CONSUMERS SAY FAMILY-SIZED ITEMS WOULD MOTIVATE THEN TO ORDER FOOD DURING -2 -

OFFER SOUP AS A COMBO MEAL OR A SIDE FOR SANDWICHES AND SALADS



45%

ARE LIKELY TO PURCHASE
A COMBO MEAL FEATURING
SOUP AND A SANDWICH<sup>2</sup>

- 3 -

INCLUDE SEASONAL SOUPS IN LTO OFFERINGS



70%

OF CONSUMERS SAY
THEY ARE MORE LIKELY
TO PURCHASE SOUP THAT'S

- 4 -

ENSURE SOUPS
HAVE DESCRIPTIONS
OR ROMANCE COPY



55%

ARE MORE LIKELY TO
ORDER SOUP IF THEY
CAN READ A DESCRIPTION
ON THE MENU<sup>2</sup>

## SAVE COSTS WITHOUT SACRIFICING QUALITY.

Our ready-to-eat soups\* are crafted with care and simple to serve; just heat in our pouch, pour into a kettle and ladle into a serving cup.



HEAT



POUR



LESS PREP, LESS CONTACT WITH FOOD.

Add a tamper-proof sticker to give guests even more peace of mind.

#### - QUICK TIP-

TAP INTO NATIONAL MOVEMENTS ON YOUR SOCIAL CHANNELS LIKE

#### **#OPENFORTAKEOUT.**

A NEW TREND TO SUPPORT
THE RESTAURANT INDUSTRY.

\*Our RTE soups have been fully cooked before freezing. During the manufacturing process, the soup is brought up to 190°F to adhere to food safety regulations.

'Datassential's Covid-19 Report #3: Into the Home 2018 Technomic, Inc., Soup and Salad Consumer Trend Report





