Saving the Menu with Alternate Solutions

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An influx of legislation is being enacted that can impact food packaging. Navigating restrictions can be confusing and cumbersome for distributors or operators and it is important not to lose focus on maintaining food quality and customer experience. Therefore, the foodservice industry must monitor upcoming packaging use and material composition regulations affecting takeout containers and other service-ware.

The encouraging news is that operators don't have to settle for poor packaging substitutions. Instead, the successful recipe is to identify the best options based on usage. Considerations for food temperature, moisture content, reheating specifications, and storage time will help determine the right packaging while meeting legislation guidelines.

Sabert offers a broad range of alternate solutions, such as clear PET and PP products that offer recyclability and longer shelf life.

We are also committed to having all <u>Pulp and Kraft products</u> [1], affected by escalating PFAs bans, to be compliant by the end of

2023. With a wide assortment of material types and product attributes available, operators can be proactive to reduce the risk of disruption.

Links

[1] https://sabert.com/pfas-free-products