

FOODSERVICE PACKAGING: FOODSERVICE OPERATORS

Are you a foodservice operator? Then keep reading. You'll find the foodservice packaging resources you need right here.

STRATEGIC SOURCING GUIDE

The Strategic Sourcing Guide is a free guide that takes foodservice operators through the details to help organize their foodservice packaging purchase decisions — what's being packaged, the look and feel desired, annual volume and more. Packed with do's and don'ts, the manual summarizes the available options for sourcing new packaging. The guide's question and answer section, developed as a request for proposal, can be completed and distributed to potential foodservice packaging suppliers. It covers items as varied as your distribution plans to your expectations for customers' disposal of packaging.

TECHNICAL TOPICS

As you consider new packaging, you'll want to know the various foodservice packaging rules, certifications and testing required by government bodies and your potential customers. FPI's Compliance Manual is a compendium of



**FOODSERVICE PACKAGING
STRATEGIC
SOURCING
GUIDE**

The decision to source new foodservice packaging for your establishment is important — but it doesn't need to be difficult. This guide will take you through important details to help organize your needs.

How to use this guide:

- 1. Research to buy from a foodservice distributor. Your needs will be met by stock packaging items unless packaging services are needed. You need to know whether you need a distributor or a manufacturer to deliver the packaging to you.
- 2. Research to buy from a retailer. Your needs will be met by stock packaging. You have the volume usually defined as less than 1,000 cases per year. You are able to deliver the packaging from a retailer to your foodservice operation.
- 3. Research to buy from a manufacturer. Your needs will be met by stock packaging. You have the volume usually defined as less than 1,000 cases per year. You are able to deliver the packaging from a manufacturer to your foodservice operation.

When to use this guide:

- 1. Research to buy from a packaging manufacturer. You are looking for customized packaging (graphic, size, shape).
- 2. You have high volume (usually defined as more than 1,000 cases per year).
- 3. You have an established distribution network. You may be considering a strategic or national account.
- 4. You have no distributor in your area that carries the desired product.

Download the guide at
www.fpi.org/resources.

regulations governing foodservice packaging products, plus other relevant standards, guidelines, recommendations and practices. It's meant for manufacturers, but also valuable for you, their customers. [Read more here.](#)



FOODSERVICE PACKAGING
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FOODSERVICE PACKAGING: FOODSERVICE OPERATORS



WHAT IS FOODSERVICE PACKAGING? Foodservice packaging refers to single-use cups, containers, bags, wraps, cutlery, etc., used by restaurants and other establishments that offer prepared foods and beverages. These items, made from materials like paper, plastic and aluminum, allow foodservice operators to serve their customers in a sanitary, convenient and economical manner. More than 90 percent of foodservice operators use foodservice packaging, making it an integral part of their business.

HANDLING AND STORAGE

Single-use foodservice packaging products are more than just a convenience. Properly stored and handled foodservice packaging aids public health and minimizes the opportunity for food contamination, which helps keep food safe and consumers healthy.

You may have questions about foodservice packaging. Where should packaging be stored? Can it be washed? How do you prevent contamination? Learn more about foodservice packaging sanitation at www.fpi.org/resources.

ENVIRONMENTAL CONSIDERATIONS

Foodservice packaging is a visible part of an operator's business. Operators often get questions from customers and others about environmental issues related to their packaging. Questions can also arise internally, as more operators consider sustainability goals. Issues such as recycling and composting, proper disposal and material innovations are important — and areas where FPI is the leading authority. Gear up for your "green" conversations [here](#).

BLOG

FPI's blog covers industry news; the latest trends; hot topics within the foodservice packaging value chain; updates on the association's activities; and much

more. Get the facts on foodservice packaging and read the opinions of industry experts. Check it out at <https://fpiblog.org/>

MEMBERSHIP

Want to stay up to date on foodservice packaging? FPI offers affiliate membership to foodservice operators (as well as your distributors and group purchasing organizations). And it's absolutely free!

Members receive:

- FPI's electronic publications, including:
 - » Executive Briefs, a newsletter that reports the latest foodservice industry news, facts and trends from North American and beyond.
 - » Packaging Innovations & Insights, a newsletter highlighting new foodservice packaging products.
 - » Legislative and Regulatory Report, a recap of legislative and regulatory initiatives in the U.S. and abroad that may impact the industry.
- Invitations to attend FPI's semi-annual conferences, attended by industry executives from throughout the value chain. These meetings rank as the top benefit by all FPI members. Affiliate members receive a 50 percent discount off registration fees to encourage participation.

Contact us at fpi@fpi.org to learn more or sign up.



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