

Holiday Checklist: Prepared Foods

1. Plastic Containers – Does the customer use hot food containers? Rib Containers? Chicken Roasters?

- Anchor Crisp Foods Containers
- Full and Half Slab Rib Containers
- Nature's Best Roaster



2. Foil Containers – Does the customer use a foil carry-out container? Roasters for Thanksgiving?

- Handi-Foil Gourmet to Go Containers
22oz, 52oz, 72oz, 116oz in gold and silver



- Handi-Foil Turkey Roasters



3. Cutlery – Does the customer offer disposable cutlery?

- Cutlery Kits
- Individual Cutlery Pieces



4. Charcuterie Boards – Does the customer prepare meat and/or cheese boards?

- Enjoy Charcuterie Boards
6" and 8" circles



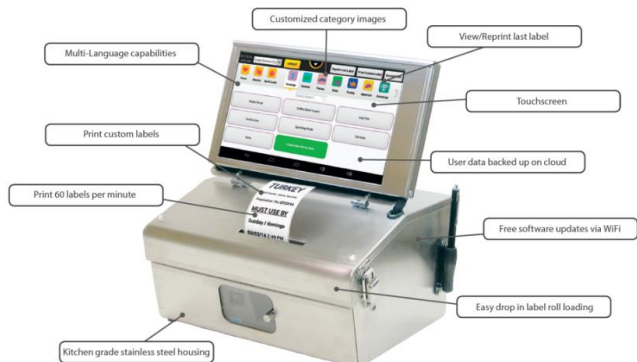
5. Labeling – Does the customer use labels for their prepared foods?



DATE CODEGENIE™

Ensure consistent food prep and minimize waste

Food preparation requires time and energy and is an important part of any kitchen. Not only do you have to make sure the right ingredients are prepared, you also need to know which to use first.



For more information or product samples contact us at 586-226-3636 Or ordersgroup@repworx.net



Holiday Checklist: Bakery

1. Pie Containers – Does the customer bake their own pies? Do they need foil pie pans? Pie boxes?

- Handi-Foil Pie Pans in a variety of sizes from 5" tarts, 6", 7", 8", 9", 10", 11" and 12" pie pans



- BoxIT Pie Boxes Available in White or Kraft



2. Bakery Boxes - Do they need specialty foil pans? Bakery boxes?

- Handi-Foil sheet cake, loaf, muffin and angel food cake pans available in a variety of sizes



- BoxIT Cake, Cupcake, Donut and Gable boxes available in a variety of sizes and colors



- Enjoy specialty bakery products – piping bags, muffin liners and adjustable bakery boxes

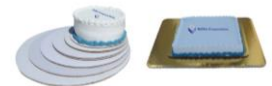


3. Charcuterie Boards – Does the customer use a laminated backing board for bakery items?

- Enjoy Charcuterie Boards 6" and 8" circles



- BoxIT Grease Resistant Sheet Cake Pads and circles



4. Catering trays- Are they doing cookie trays for the holidays?

- WNA Heavyweight Rigid Catering Trays 12", 16", 18" and dome lids



- WNA Rigid Checkmate Trays 12", 14", 16" and 18" and dome lids



Holiday Checklist: Catering

1. Party Trays - Does the customer use round plastic party trays for catering orders? Do they need lids?

WNA Heavyweight Rigid Catering Trays
12", 16", 18" and dome lids



WNA Rigid Checkmate Trays
12", 14", 16" and 18" and dome lids



2. Large Bowls- Are they serving sides or sales for the holidays?

Caterline Round Bowls
24oz, 32oz, 48oz, 80oz, 160oz



3. Foil Pans - Does the customer use foil pans for catering orders?

1/3, 1/2 and full-size steam pans and lids



4. Labeling – Does the customer use labels for their catering orders?



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