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2027 FOOD PACKAGING TRENDS

SABERT LEADERS HIGHLIGHT WHAT'S NEXT



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MAKING EVERY CHOICE COUNT

Foodservice operators are under pressure. **In our survey of 400 U.S. operators this fall, more than half named a cost, from food to labor to tariffs, as their single biggest challenge for 2027**. Competition for traffic is continuing, and regulations are now hitting the bottom line. When it comes to food packaging, no single material, format, or price point is the answer for everyone.

This is the perspective taken for our fourth annual trends report. We interviewed leaders across Sabert's commercial, innovation, sustainability, supply chain, and design teams, and combined their first-hand views with research from organizations such as Datassential and IFMA.

The operators who are winning are playing offense and defense at the same time. On offense, they compete on value, quality, and convenience, using packaging to support the brand and grow the business. On defense, they stay ahead of the regulatory environment, fees, and restrictions coming their way instead of waiting until the invoice is sent.

The best packaging decisions in 2027 will do both jobs at once, and our role is to help customers find the solutions.

Paul McCann
CEO, Sabert Corporation



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A note on terms: in this report, operators are the businesses we serve, including restaurants, retailers, convenience stores, and food processors. Consumers and guests are the people who eat the food.

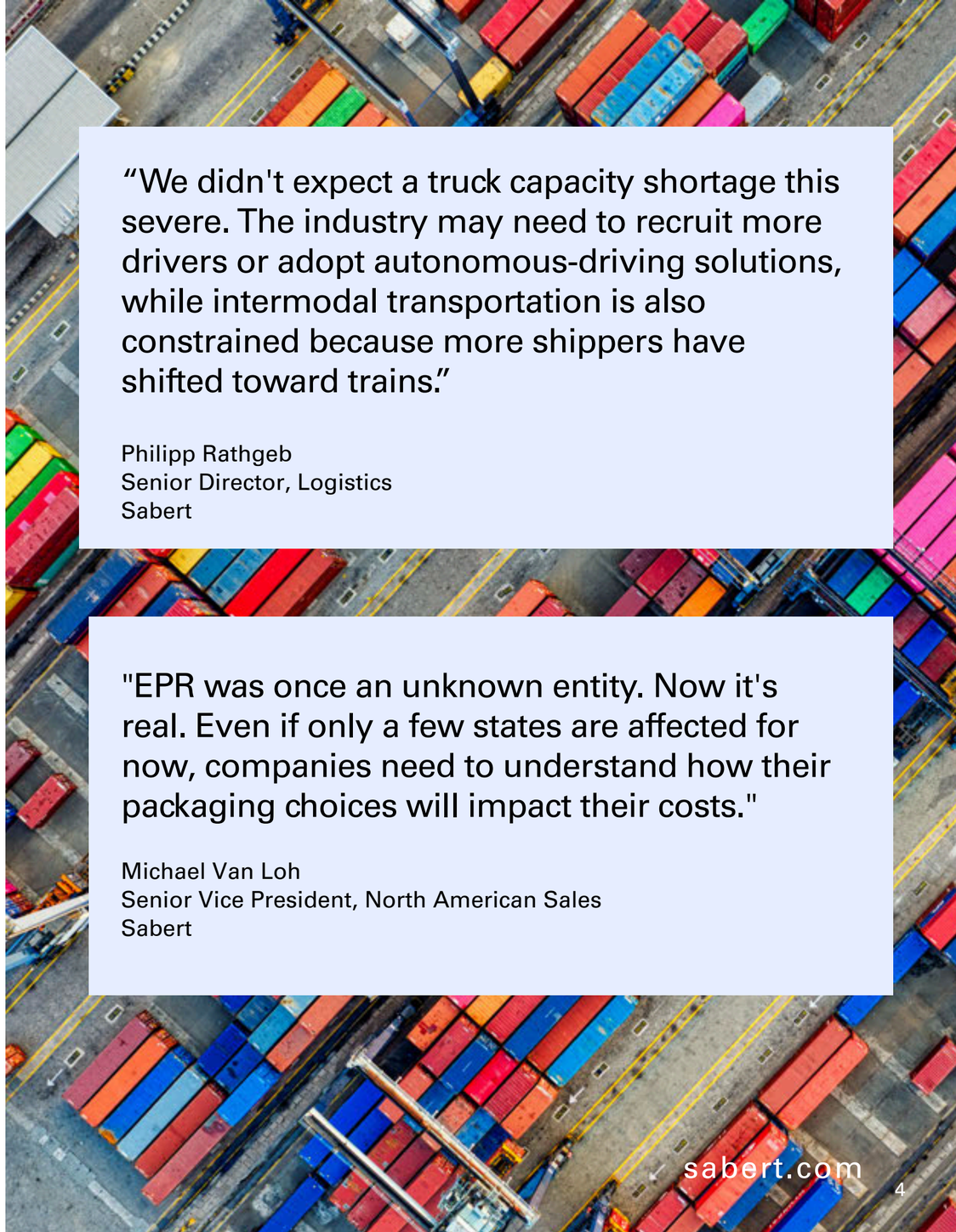
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2026:
THE YEAR THAT WAS

There was no shortage of change in 2026. In February, the Supreme Court struck down the broad reciprocal tariffs, and Congress replaced them with narrower duties. Ongoing conflict in the Middle East made resin prices unpredictable and sent diesel costs to new highs. At the same time, new driver regulations and strong demand from data-center construction led to a truck shortage, pushing freight rates up about 20% from the previous year.

Consumers are also feeling these changes. Since spring 2026, the rate of inflation has outpaced that of wages. Almost 60% of consumers say they now watch grocery prices more carefully, and about half look for restaurant deals more often (Datassential/IFMA; Datassential, The Budget Meal, June 2026).

It was also the year EPR became a reality. California finalized its SB 54 regulations, and in August, a federal judge upheld Oregon's packaging EPR law after a constitutional challenge (Sustainable Packaging Coalition). Operators who once saw EPR as a distant issue began asking who would be responsible for paying the fees and how much. Meanwhile, U.S. foodservice grew by 0.8%, with grocery prepared foods and convenience stores growing faster than restaurants (Datassential/IFMA).



"We didn't expect a truck capacity shortage this severe. The industry may need to recruit more drivers or adopt autonomous-driving solutions, while intermodal transportation is also constrained because more shippers have shifted toward trains."

Philipp Rathgeb
Senior Director, Logistics
Sabert

"EPR was once an unknown entity. Now it's real. Even if only a few states are affected for now, companies need to understand how their packaging choices will impact their costs."

Michael Van Loh
Senior Vice President, North American Sales
Sabert

WHAT 400 OPERATORS TOLD US

In October 2026, we asked 400 U.S. restaurant and on-site operators what 2027 holds. Cost is the headline, and packaging regulations are showing up in operators' costs.

55%

name a cost issue (food, labor, or tariffs) as their single biggest 2027 challenge

36%

plan to raise menu prices, the top plan for 2027; 32% plan new menu items or LTOs

50%

have seen an impact from packaging regulations

1 in 10

don't know if packaging regulations apply to them

Source: Sabert Operator Outlook with Datassential, online survey of 400 U.S. operators with purchasing authority (200 restaurant, 200 on-site), fielded October 2026. Does not include grocery or convenience stores.

2027 TREND

SUSTAINABILITY GETS PRACTICAL

"Sustainability has shifted from an occasional discussion to a baseline expectation. Operators increasingly expect suppliers to address recyclability, compostability, EPR considerations, or other sustainability requirements from the outset."

Jason Schuler
Senior Designer, New Product Development
Sabert

"Packaging has to protect what's inside. If you avoid a material and the food goes to waste, you've lost the water, land, and energy it took to grow it."

Richa Desai
Chief Sustainability & Strategy Officer
Sabert

Sustainability in 2027 will be mainly an operational question.
EPR fees are reaching invoices, and California's plastic reduction targets take effect. Seven states now have packaging EPR laws; New York and New Jersey remain the most-watched candidates, and our sustainability team predicts two to five more states to act in the next year. Our leaders describe a clear shift in the customer conversation, from "how do we become more sustainable?" to "how do we avoid fees and financial implications?"

41% of operators say packaging regulations raised their costs in the past year.

(Sabert/Datassential Operator Outlook, October 2026)

WHAT'S FEEDING IT:

- California EPR invoices arrive in early 2027, and a federal court upheld Oregon's law
- As recycling capacity shrinks, the question shifts from whether to use recycled content to who can reliably supply
- Sustainability claims are moving under regulation

OUR TAKE:

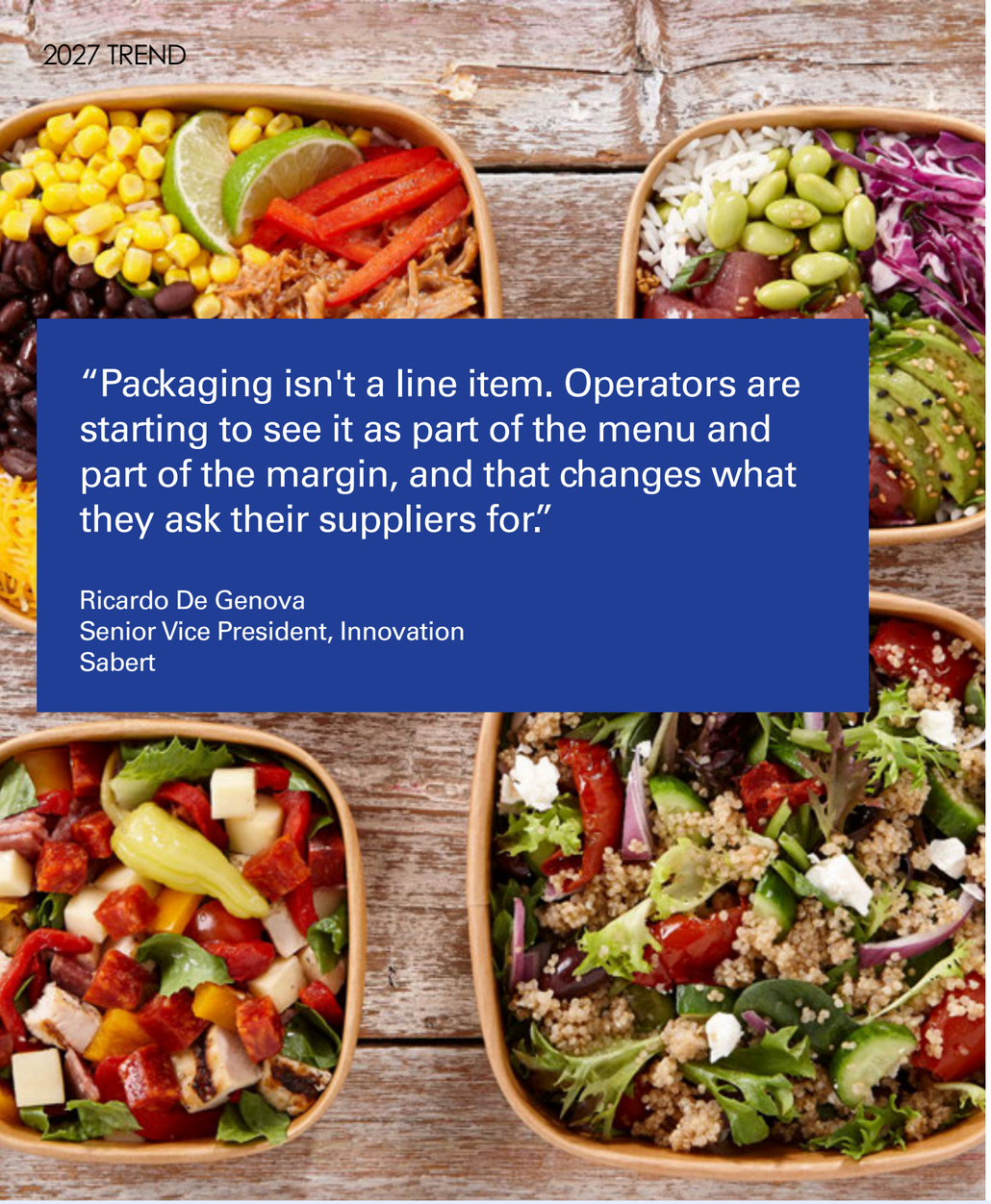
Right weighting is the most practical lever of 2027 since many fee structures are based on weight. Design-for-recycling is already reshaping packaging, with optimized structures that use less material, and designs that improve recyclability without compromising performance.

How fees are assessed still varies by state and by packaging solution, and the industry is working it out in real time. One in ten operators aren't sure the rules even apply to them, so plain-language guidance is key (Sabert/Datassential Operator Outlook, 2026).

Packaging's first responsibility remains food safety and protection. If a packaging change causes the food to spoil, it could leave a larger environmental footprint than the material it replaced.

OFFENSE *Right-weight solutions and those with recycled content give brands a sustainability story that shoppers connect with quality.*

DEFENSE *Less material, adding certified PCR, and better recyclability can help lower EPR fees and keep operators ahead of regulations*



> “Packaging isn't a line item. Operators are starting to see it as part of the menu and part of the margin, and that changes what they ask their suppliers for.”
>
> Ricardo De Genova
> Senior Vice President, Innovation
> Sabert

DO MORE WITH LESS

A busier dining room no longer guarantees a better year if margins keep shrinking. Operators are simplifying menus, using the same ingredients across more items, and removing complexity from the kitchen. **They want fewer packaging solutions to do more jobs.**

55% of operators name a cost issue as their single biggest 2027 challenge, led by food and supply costs (33%) and labor (18%).

(Sabert/Datassential Operator Outlook, October 2026)

WHAT’S FEEDING IT:

- Labor, rent, insurance, and utility costs climbing faster than operators can pass them on
- More competitive bidding and closer scrutiny of custom versus stock formats
- Promotion overload, with some operators running close to 20 offers at once
- Kitchens asking one employee to do the work of two

OUR TAKE:

Operators want one container that fits the main menu item and a range of others while looking good, signaling value, and staying easy to eat from. They also want solutions that close faster, stack easier, and store more simply.

The result is a greater focus on the **total cost of ownership of packaging.** A format that consolidates three SKUs, saves a labor step, and reduces EPR fees can beat a cheaper unit on every line that matters.

OFFENSE

Using one container across more menu items frees up budget for traffic-driving innovation.

DEFENSE

Fewer SKUs and fewer back-of-house steps protect margin as labor and freight costs climb.

“Fresh-prepared is where the growth is for the next several years. Supermarkets are adding stores and adding prepared food, because that's where convenience lives for lunch and dinner.”

Robert Beagan
Director, Product Management
Sabert

“Convenience stores aren't just a fuel stop anymore. People are making the trip specifically for the food.”

Michael Van Loh
Senior Vice President, North American Sales
Sabert



2027 TREND

EVERYONE'S A RESTAURANT NOW

Supermarket prepared foods are projected to grow 1.8% in real terms in 2027, and c-stores 1.6%, compared with 0.7% for restaurants.

(Datassential/IFMA 2026)

Grocery prepared foods and c-stores are competing directly for the dinner dollar, with family meals, bundles, and in-store kitchens that have become destinations in their own right.

WHAT'S FEEDING IT:

- Half of consumers expect a budget restaurant meal to cost under $10 (Datassential, 2026)
- About a third have switched to a store brand in the past six months (Datassential, 2026)
- Retailers building complete family meals priced to compete with QSRs
- Restaurant brands moving onto grocery shelves

OUR TAKE:

The same meal has to work in a hot case, on a shelf, in a car, and on a kitchen table.

For packaging, this means large-format and compartmented family solutions, a retail-ready presentation and suitable shelf life, as well as development cycles that are fast enough to keep up with retail menu changes.

OFFENSE

Family-size and compartmented packaging options help grocers win the dinner occasion.

DEFENSE

Retail-ready formats built for shelf life and private label hold up as shoppers trade down.



PORTIONS THAT FIT

The term "healthy" has become more defined. It can mean more protein, fiber, smaller portions, or added functional benefits. GLP-1 medications are helping to speed up the change. These diners still go out to eat, but they are looking for meals that better fit their current needs.

WHAT'S FEEDING IT:

- About one in five GLP-1 users dislike paying full price for food they can't finish
- Protein and wellness shaping menus and beverages
- Families buying different portions for different members in one order
- A federal definition of ultra-processed food drawing attention to ingredients

OUR TAKE:

Add smaller formats next to family sizes instead of swapping one for the other.

Snackable cups, protein-forward bowls, and compartments let guests build a meal around their needs. Operators can sometimes repurpose a container they already stock for a smaller, higher-margin portion.

Operators see the shift but are moving carefully. Smaller portions tied for the most underrated trend of 2027 at 13%, yet only 7% plan to reduce portion sizes (Sabert/Datassential Operator Outlook, October 2026). Most are testing smaller formats beside the originals.

63% of GLP-1 users eat smaller portions. Only 9% of operators have adjusted takeout packaging for smaller orders.

(Datassential, The GLP-1 Consumer Today, 2026)

"We're still relatively early in the GLP-1 trend, and its influence is only going to grow. The opportunity is packaging for smaller, snackable portions that still feel like a meal."

Tomia Smith
Vice President, National Accounts, Sales
Sabert

"A parent might buy the family meal for everyone else and a smaller portion for themselves. Both can live in the same purchase."

Alexus Medina,
Senior Director, Product Management
Sabert

OFFENSE

Smaller, protein-forward formats keep GLP-1 users ordering every week.

DEFENSE

Clear labeling and right-sized portions prepare operators for the federal ultra-processed food definition and closer ingredient scrutiny.



MADE TO BE SEEN

In a year where traffic is soft, **packaging is expected to act as a form of marketing**. Operators running strict cost-cutting programs might be willing to spend a little more on packaging if it attracts attention on TikTok, Instagram, a delivery app, a shelf or a drive-thru window and brings people in.

32% of operators plan new menu items or LTOs in 2027, and 18% plan to focus more on food presentation.

(Sabert/Datassential Operator Outlook, October 2026)

WHAT'S FEEDING IT:

- Viral recipes turned into ready-to-buy products
- 1980s and 1990s favorites returning as nostalgia for parents and novelty for kids
- Limited-edition merchandise that turns a visit into an event
- Branded containers that keep the restaurant's name on the table at home

OUR TAKE:

The motto for food packaging is to "**stand out and stay cost-effective,**" and the use of paper, printing, embossing, and multi-substrate constructions give operators room to do both.

OFFENSE

Packaging that is photographed and shared can help bring people through the door.

DEFENSE

Paper and multi-substrate designs can look premium while still meeting recyclability and plastic-reduction rules.

"Packaging isn't simply a box. It's the interface between the consumer and the brand."

Ricardo De Genova, Senior Vice President, Innovation, Sabert

"Customers will spend a little more on packaging if it drives traffic, so the conversation needs their marketing team in the room, not only their packaging team."

Michael Van Loh, Senior Vice President, North American Sales, Sabert

"In 2027, the winners will push boundaries and get people talking. Packaging that shows up in reviews and short-form video becomes part of the product."

Alexus Medina, Senior Director, Product Management, Sabert



ARRIVE LIKE IT LEFT

28% of consumers order delivery at least once a week, including 52% of Gen Z.

(Datassential and The Prosper Company, 2026)

Guests still want takeout and delivery, but how they get it is changing. Only 9% of operators plan to expand off-premise in 2027 (Sabert/Datassential Operator Outlook, October 2026), so the focus is on doing it better. Delivery fees are pushing some guests toward drive-thru and pickup, and some casual-dining brands are pulling back on catering and curbside to focus on filling seats. **Whatever the channel, packaging is judged on whether the food arrives as good as it left.**

WHAT'S FEEDING IT:

- Guests pushing back on delivery fees
- Drive-thru continuing to gain share
- Brands weighing whether to bring delivery and catering in-house
- Meals that have to hold up for 30 to 40 minutes after leaving the kitchen

OUR TAKE:

Temperature, crispness, venting, and leaks decide whether a takeout meal tastes like the restaurant or like a compromise. Keeping a wonton crisp through a 40-minute delivery is an engineering problem, and the solution is to treat the food and the packaging as one system.

Smart packaging may find its first practical job here. Temperature-sensitive inks can show whether a meal is still within a safe temperature range, and QR codes can carry sourcing and recycling details. Neither is mainstream yet, but both answer a real need.

"Some brands may consider bringing delivery and catering back in-house so they control the experience and keep a direct relationship with the guest."

Tomia Smith, Vice President, National Accounts, Sales, Sabert

OFFENSE

Food that arrives as good as it left earns the next order.

DEFENSE

Venting, leak resistance and maintaining food integrity cut refunds, complaints and food waste.

FIT FOR FUNCTION

No single material will win 2027, and one of the industry's biggest open questions shows why. Paper and molded fiber already handle a growing share of foodservice jobs, often with a thin plastic liner or coating for grease and moisture. As PFAS limits and circularity requirements tighten in Europe and California, the industry is searching for a plastic-free coating that performs just as well at a competitive cost. Until it arrives, the answer is fit: start with the food, the channel, and the guest, then choose the material that does the job best.

"As scrutiny of what's in packaging increases, customers will look for trusted suppliers who can back their answers with science and give advice that isn't tied to one material."

Venu Eleswarapu
Senior Director, Plastic Center for Innovation
Sabert

"Consumers connect sustainability with health and wellness. That's a tailwind for us, because we can bring paperboard, plastic, and fiber solutions that are fit for function."

Paul McCann
CEO
Sabert

WHAT'S FEEDING IT:

- Paper gaining ground
- PFAS limits, plastic-reduction targets, and recycled content regulations in Europe and California
- Shoppers judging prepared food partly by its package
- No plastic-free coating yet matches today's liners on performance and cost at scale

More than 100 PFAS bills were introduced across U.S. states in 2026, at least 40 of them packaging-related.

(Sustainable Packaging Coalition, 2026)

OUR TAKE:

Until that coating arrives, **use each material where it performs best.** Molded fiber offers a premium, natural look and keeps gaining capability; paper has untapped performance upside, and plastic still leads where clarity and strength matter most.

A portfolio that spans all three, with data to explain the trade-offs, is worth more in 2027 than a bet on any one material.

Getting the fit right today pays off. In 2026, some retailers moved prepared foods from flexible bags to rigid containers with recycled content and accepted higher packaging costs because shoppers linked the solution to quality and health.

OFFENSE

The right material can lift perceived quality enough to support a higher price.

DEFENSE

A range of substrates, backed by data, prepares customers for questions about what's in their packaging.

AI WITH A HUMAN TOUCH

"You still need people to recognize a problem or pain point in the market, validate it, design a solution for it, and test how it performs in the real world. AI supports that; it doesn't replace it."

Robert Beagan
Director, Product Management
Sabert



AI is becoming part of how foodservice runs, from marketing and promotions to inventory and waste. In packaging development, AI is shortening the path from idea to operator review. On the package itself, adoption is still early.

Operators named AI tools the most overrated trend of 2027 (22%), yet 12% called them underrated, and 10% plan to invest in technology, automation, or AI.

(Sabert/Datassential Operator Outlook, October 2026)

73% of consumers say they value genuine human experiences more as things feel automated.

(Datassential 2027 Trends Sneak Peek, 2026)

WHAT'S FEEDING IT:

- Operators turning to AI for market research, marketing, inventory and waste reduction
- Design teams rendering concepts on the fly and searching years of past designs in minutes
- Growing need for a human check on anything AI produces

OUR TAKE:

Expect faster concept cycles. The time saved goes back into the hard problems. Every leader we interviewed drew the same line, though. Packaging still has to be physically designed, tested, and proven in a real kitchen, a real delivery bag, and a real hot case.

Speed helps only when it's paired with hands-on testing.

OFFENSE
Faster concept rendering puts new ideas in front of operators sooner.

DEFENSE
Better forecasting lets operators hold less inventory without running short.

2027 TREND

"The issue is driver availability more than diesel. Freight is past its peak, but we've settled at a new, higher floor, and that's going to carry into 2027."

Philipp Rathgeb
Senior Director, Logistics
Sabert

Tariffs, ocean freight, local freight, and EPR are all pressing at once. Our job is to find the option that's cost-competitive and best for each customer."

Christopher Howell
Director, Product Management
Sabert



READY FOR ANYTHING

Plan for 2027 to be as unsettled as 2026. Tariffs changed form three times in a year, conflict in the Middle East is still driving up fuel and food costs, and climate pressure is hitting commodities from coffee to beef. Freight has come off its peak, but it has settled at a higher floor.

Truckload spot rates rose 32.4% year over year in Q2 2026 and ran about 43% higher through late August in Q3.

(Commercial Carrier Journal, 2026)

WHAT'S FEEDING IT:

- A smaller driver pool after new licensing, language, and logging rules
- Food, ingredient, and supply costs ranked as operators' #1 challenge for 2027 (33%, Operator Outlook)
- Diesel at record highs
- Operators wanting backup specifications ready before a material gets scarce

OUR TAKE:

Domestic production remains important but **resilience will be an even greater differentiator in 2027,** meaning the ability to switch materials, sites, or specs without the operator feeling it. That means approved alternate materials, dual sourcing, regional production close to operators, and continued communication on material pricing. Operators also want new formats developed and qualified faster than before.

OFFENSE

Reliable supply lets operators plan new items and promotions with confidence, even in a volatile year.

DEFENSE

A range that spans plastic, paper, and fiber gives operators a fallback when one material gets scarce or expensive.

GLOBAL PERSPECTIVES

At Sabert, our global footprint gives us a front-row seat to what's happening worldwide in food packaging. We sat down with our Sabert Europe and Asia teams to understand the trends influencing innovation and day-to-day operations in their markets.

In all three regions, operators want packaging judged on the whole journey from kitchen to consumer, with proof behind every claim. The details differ by market.



ASIA-PACIFIC

Our Asia team describes 2026 as cautious but active. Customers were under real pressure to control costs, yet they kept looking for growth and for suppliers who could execute reliably. In China, tighter food safety rules and enforcement, initially focused on products for children and the elderly, raised the baseline for every supplier.

Extended national holidays, including Spring Festival, Mid-Autumn Festival, and National Day, created sharp spikes in demand for gift boxes, premium packaged food, and family-size portions. E-commerce became a major route to market for ready-to-eat meals, from livestream sales and community group buying to instant-retail apps.

"Packaging is now an active part of food safety, cultural expression, and channel strategy."

Eric Shu
Senior Vice President and Managing Director
Sabert Asia

"For a Chinese meal with rice, a sauced dish, fried food, and soup, keeping everything hot is not enough. Each component needs to arrive in the condition the consumer expects."

Grace Liang
Senior Marketing Manager
Sabert Asia





ASIA-PACIFIC

Built for the doorstep. Last year's report named heat retention as the top delivery requirement in Asia. Consumers now notice leaks, condensation on the lid, sauces running together, and fried food gone soft. Venting, compartments, and leak resistance are becoming more important. E-commerce adds parcel sorting, stacking, and last-mile handling, and the pack still has to look good when it is opened at home.

Transparency about trade-offs. Sustainability claims are getting the same scrutiny. A "recyclable" message no longer convinces anyone if the local collection system cannot recover the material, so claims need to fit both the application and the market.

OUR TAKE:

Judge the pack on total cost of ownership. A cheaper unit that drives returns during a holiday e-commerce peak, or requires three SKUs when one modular format would do, ends up being the expensive option. Operators want a supplier who learns the food, the delivery window, and the price point first, then brings two or three realistic options.

WHAT'S FEEDING IT:

Safety you can prove. In 2027, our Asia team expects safety verification to move from a compliance checkpoint to a competitive differentiator, especially for ready-to-eat meals sold online, where competing products can be compared side by side on a screen. Customers want a full evidence chain: material-origin documentation, food-contact test results, certifications, and validated tamper-evident designs. It mirrors what our U.S. innovation team hears: customers want suppliers who can back their answers with data.

Platforms for peak seasons and every occasion. Holiday campaigns are planned months ahead, with little room for last-minute sourcing. Our team expects customers to adopt modular seasonal platforms: a structural base whose shipping performance is validated once, with interchangeable designs for each festival.

OFFENSE

Packaging tied to an operator's growth plan, from entering delivery to launching a private-label range.

DEFENSE

Documented safety verification and pre-tested packaging and logistics plans protect against recalls, returns, and peak-season failures.

EUROPE



Europe's recovery was slower than hoped. **Operators stayed focused on price, cash, and risk, and decisions took longer,** yet consumers held up better than the data predicted, and convenience, food-to-go, and new concepts kept growing.

WHAT'S FEEDING IT:

Value was the word of the year. Operators asked for more of everything at value prices: sustainability data to support growing government reporting, more product information, and recycling support they could pass on to their customers. Operators want suppliers to arrive with a specific, quantified growth proposal: analyze their product range, identify gaps, and show how one or two additions could increase sales or improve profitability.

Fit, at a price. The packaging has to match what consumers expect from that particular eating establishment. If the visit is a treat, the packaging should feel like one; if the brand stands for something, the packaging needs to line up with it.

The rules keep tightening. The EU's Packaging and Packaging Waste Regulation (PPWR) began to apply, starting with limits on PFAS in food-contact packaging. As of December 2026, the EUDR requires companies to demonstrate that products such as wood, paper, and fiber placed on the EU market are deforestation-free and legally sourced, with supply-chain traceability and due diligence. Harmonized labeling follows in August 2028, and rules on minimization, recyclability by design, and recycled content in plastic packaging apply from January 2030.

"What surprised me most was how persistent the caution remained. Customers stayed focused on price, cash and controlling risk, and decisions took longer. Yet there were still pockets of growth in convenience, food-to-go and new foodservice concepts. The contrast has been striking: a sluggish overall market, with attractive opportunities for businesses that identify specific customer needs and respond quickly."

Alex Noake, Senior Vice President and Managing Director, Sabert Europe

"We started the year with known headwinds, from geopolitical uncertainty to national debt limiting support for growth, and then drought, extreme summer heat, and more political instability than usual all landed in one season. Operators struggled in the first half while they adjusted. Once they had, they got on with it and made the most of it."

Andrew Grimbaldeston, EU Commercial Director, Sales, Sabert Europe

EUROPE

OUR TAKE:

Prove value across the whole operation. The industry talks about materials, sustainability, and unit price, but less often about how easily a packaging solution separates, fills, closes, and stacks during a busy service. Saving a few seconds on every order can make a real difference to an operator's day. Purchase price matters, but so do packing speed, storage requirements, food protection, waste prevention, and delivery performance. Packaging also has to make the food look worth buying and meet customers' sustainability requirements, with data to back it up.

"Customers will need a partner who understands their menu, kitchen workflow, and commercial pressures, and can turn that into practical, tested recommendations. That means helping them simplify ranges, save labor, protect food quality, and make informed sustainability choices, with clear evidence of the benefits. Reliable availability, faster development, and honest advice about trade-offs will be just as important as the product itself."

Alex Noake
Senior Vice President and Managing Director
Sabert Europe



OFFENSE

Packaging that speeds up service and reinforces the perceived value of the food wins in a value-driven market.

DEFENSE

Sustainability data and recyclability evidence ready for regulatory reporting, PPWR, and UK fees.

WHAT THIS MEANS FOR PARTNERS

In every trend, operators want their suppliers involved early. They want help deciding where to cut costs, what consumers will want next, and which alternatives to line up before an input turns volatile.

For a packaging partner, the first job is to show, side by side, what a material change does to cost, performance, EPR fees, and the guest experience.

Sabert also recycles post-consumer PP and PE in-house through Nuvida, producing food-contact-grade PCR at a time when reliable recycled content is hard to find.

"**What sets Sabert apart is that we recycle in-house**. Nuvida recycles a single stream of post-consumer beverage caps rather than mixed curbside material, so our food-grade resin is less variable and approved for a wide range of food-contact uses, from hot-fill to frozen."

Lorenzo Ferro
General Manager
Nuvida

"What makes Sabert different is balance. We have the size, scale, and resources to invest, but we haven't gotten so big that we've lost our responsiveness. **We bring customers options, with the trade-offs quantified, so they can play offense and defense at the same time."**

Paul McCann
CEO
Sabert

SOURCES

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INTERNAL INTERVIEWS

Isidro Alba, Robert Beagan, Ricardo De Genova, Richa Desai, Venu Eleswarapu, Lorenzo Ferro, Andrew Grimbaldeston, Grace Liang, Alex Noake, Paul McCann, Alexus Medina, Philipp Rathgeb, Jason Schuler, Eric Shu, Tomia Smith, Michael Van Loh

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