

# SPOTLIGHT

CASTING LIGHT ON TODAY'S PACKAGING TRENDS

## PARTNERSHIP POWER

*How Strategic Partnerships Power Growth*



Embossed Kraft Paperboard Coffee Clutch™ Page 16

Printed Paper Square Bowls Page 5

Kraft Pop Up Catering Tray with Paperboard Inserts Page 13



# Insights

## Packaging Partnerships

When discussing sustainable packaging, most conversations center on material science and recycling technologies. But the truth is, the most powerful tool in moving towards a more sustainable future is partnership.

Throughout my career, I've witnessed the sustainable packaging landscape become remarkably complex. New regulations emerge regularly, from Extended Producer Responsibility (EPR) requirements to Post-Consumer Recycled content mandates. Consumers now expect and demand businesses to be more environmentally responsible.

At Sabert, we've learned that navigating these changes requires strong partnerships. Our role extends far beyond just being a sustainable food packaging solutions provider. We understand that sustainability is a journey, and every customer is at a different stage. We meet them where they are, providing the expertise and support they need to advance their goals.

This commitment to partnership shapes everything we do. Our active involvement with industry organizations—including the Association of Plastic Recyclers, The Recycling Partnership, and the Sustainable Packaging Coalition—keeps us at the forefront of industry advancement. These insights not only guide our product development but also enable us to educate our customers and enhance their sustainability efforts.

Packaging is at a pivotal moment, facing dual pressures from climate change and the global waste crisis. Within this context, food packaging plays a vital role. We're not just talking about reducing waste — we're protecting food safety, extending shelf life, and improving convenience. These aren't competing priorities; they're interconnected challenges that require collaboration.

I believe the future of sustainable packaging will be built through strategic partnerships—relationships that encourage knowledge sharing and drive continuous improvement. At Sabert, we're proud to help lead this transformation, working hand-in-hand with partners across the value chain to create meaningful, lasting change in our industry.

**Richa Desai**

Chief Sustainability & Strategy Officer



## *Sustainable Packaging that **makes food look great.***

At Sabert, we understand your brand's reputation is riding on your packaging's success. We're here to help build sustainable packaging programs for your operations that fulfill consumer's high expectations.

With Sabert, the answer is simple...

Think **Strong**. Think **Quality**. Think **Fresh**. Think **Green**.





# TABLE OF CONTENTS

SPRING 2025 ISSUE



5

## Gourmet On-The-Go

Demanding schedules and the increased cost of dining out are leading consumers to look for food that delivers convenience without compromising on quality.



11

## The Rise of Conscious Cuisine

Consumers now demand sustainability and transparency in dining, driving trends like local sourcing, eco-friendly packaging, plant-based menus, and strict safety practices.



7

## Little Treats, Large Profits

By capitalizing on the rise of snacking and the little treat phenomenon, businesses can create multiple touchpoints throughout the day to engage customers and drive sales.



13

## The Growing Global Palate

Sparked by a combination of increasingly adventurous diners and a more connected world, consumers are eagerly exploring bold, authentic flavors from around the globe.



9

## Solving the New Value Equation

Consumers define value in food differently, with some prioritizing affordability and others emphasizing quality and taste, requiring operators to cater to both.



15

## Drive-Thru Dominance

At the drive-thru, customers are expecting convenience, accuracy, speed, and service. Leveraging proper food packaging is one major component for a successful drive-thru strategy.



# PARTNERSHIP POWER:

## Driving Foodservice Growth with Strategic Collaborations



The foodservice industry is leaning into partnerships as consumers get more selective with their spending. From delivery apps teaming up with grocery stores to food brands landing spots on menus, smart collaborations are helping businesses stand out and grow. Whether it's through sports sponsorships or local community initiatives, the right strategic alliances can give businesses the boost they need.

### TYPES OF SPONSORSHIPS

#### NATIONAL SPONSORSHIPS

- Establish widespread brand visibility
- Tap into diverse customer segments
- Blend local and national exposure
- Create joint marketing initiatives, such as promotional events or exclusive deals



of consumers are more likely to buy from companies that sponsor organizations they like.<sup>1</sup>

#### HYPERLOCAL PARTNERSHIPS

- Strengthen connections with the local community
- Showcase social impact
- Create shared events or cross-promotions



of U.S. consumers say they prefer to support businesses that play an active role in their community.<sup>2</sup>

#### DIGITAL INFLUENCER COLLABORATIONS

- Connect with specific audiences
- Generate authentic, engaging content
- Create buzz around signature offerings



of consumers rely on social media influencer recommendations when deciding where to dine.<sup>3</sup>

### DINING WITH INFLUENCE

Working with digital creators helps businesses in two ways: they get noticed more, and they create authentic engagement. Instead of shouting into the void of social media, restaurants can tap into ready-made, attentive audiences. When done right, these partnerships create content that turns likes into orders and followers into customers.

#### CREATOR CATEGORIES:

- **Social Savvy Foodies:** Focused on sharing food-related experiences and trends
- **Travel Influencers:** Highlight destination-worthy dining experiences
- **Local Loyalists:** Showcase local gems and hidden favorites



of consumers have either researched, purchased or considered purchasing a product or service after seeing friends, family or influencers post about it.<sup>4</sup>



Restaurants and fast food companies report earning \$6.50 for each dollar they spend on influencer campaigns.<sup>5</sup>

1. Elevent, 2024  
2. The Harris Poll, 2023  
3. Digital Marketing Institute, 2024

4. Matter, 2024  
5. Flaminjoy, 2024  
6. JLL Research, 2024

7. Partnerize, 2023  
8. TriplePundit, 2024  
9. HubSpot, 2024



# WHY PARTNERSHIPS MATTER MORE THAN EVER

The future of foodservice success isn't just about food trends and mobile ordering. Partnerships create mutually beneficial relationships that enhance both bottom lines. These joint ventures do more than drive sales - they build lasting connections and bolster credibility.



- **Amplify Reach:** Gain exposure to targeted audiences and increase awareness
- **Enhance Brand Reputation:** Build trust and credibility
- **Marketing Efficiency:** Maximize impact through live events, social platforms and on-site branding
- **Revenue Growth:** Shape consumer buying choices and drive sales
- **Creative Content:** Generate compelling content, such as behind-the-scenes videos to keep audiences engaged
- **Community Impact:** Foster brand loyalty through local support

## BY THE NUMBERS:



of consumers are likely to travel 20 or more miles for unique branded experiences.<sup>6</sup>



of businesses believe that partnerships drive more than 20% of their revenue.<sup>7</sup>

## INGREDIENTS FOR A SUCCESSFUL FOODSERVICE PARTNERSHIP

For operators exploring collaborative opportunities, consider these essentials:

1. Understand the audience you are trying to reach and if the partner can help you reach them
2. Set clear, measurable goals
3. Ensure alignment with brand values
4. Create mutually beneficial agreements
5. Develop creative, engaging ideas
6. Track what matters through key metrics such as reach and engagement, generated revenue, and market penetration



## WHAT'S TRENDING IN TODAY'S PARTNERSHIPS

The foodservice industry isn't just partnering with brands as a revenue generator. These team-ups help businesses stay relevant, spark fresh ideas, and push them toward more sustainable practices.

### EMERGING TRENDS:

**Seeing Green:** Brands increasingly seek partnerships aligned with sustainability goals, reinforcing their commitment to eco-friendly practices.

**85%** of U.S. consumers demand businesses should be environmentally responsible.<sup>8</sup>

**Experience is Everything:** Sponsors prioritize tailored, highly personalized experiences to create unforgettable moments.



of marketers report personalization leads to repeat business, and 94% confirm it increases sales.<sup>9</sup>

**Purpose Meets Profit:** Companies leverage partnerships to do something good for their communities and the planet.

**Data is King:** Brands now expect real-time data and meaningful metrics to track and evaluate the ROI.

## PACKAGING YOUR PARTNERSHIP

Partnerships work best when they're creative. They might offer special perks, exclusive products, or unique fan experiences. Food packaging can be an effective tool for amplifying sponsorship impact by:

- Extending partnership visibility
- Creating shareable, Instagram-worthy presentations
- Reinforcing key message through visual storytelling

### INNOVATIVE PACKAGING STRATEGIES:

**Sustainable Showcase:** Feature sustainability initiatives through eco-friendly packaging, such as recyclable and compostable solutions.

**Cause-Marketing Initiatives:** Display charitable partnerships and contributions directly on packaging.

**Co-Branded Designs:** Integrate partner logos on packaging to highlight unique aspects of the sponsorship.

**Digital Integration:** Incorporate QR codes linking to exclusive content.





# Gourmet On-The-Go

NEW!

Tailgater's BAR + GRILL



## Printed Paper Square Bowls

PKB25012D300	300/cs	PKB25016D300	300/cs
PKB27024D300	300/cs	PKB27032D300	300/cs
512205D300N	300/cs	512207D300N	300/cs

*Paper square bowls with custom printing are a sustainable and powerful branding tool that help drive more revenue on the shelf*

- Ideal for warm and cold applications such as grain bowls, gourmet salads and noodle dishes
- Premium and low-profile design reduces merchandising space by 40%
- Recyclable paper bases & PET Lids reinforce sustainability commitments



This publication is printed on recycled paper.



Demanding schedules and rising dining costs are driving consumers to seek cuisine that delivers convenience without compromising on quality. Operators are reimagining what it means to offer quick, delicious eats. Convenience stores are transforming simple snacks into sophisticated delights, while supermarkets are making their mark on prepared foods innovations. Restaurants have an exciting opportunity to expand beyond the traditional dining experience and cater to consumers' busy lifestyles.

Curated meal kits empower customers to recreate iconic restaurant dishes at home using pre-portioned ingredients and detailed instructions for a seamless experience that fits their schedule.

Operators can also convert a restaurant's entrance or unused space into a grab n' go section to capture additional revenue streams and appeal to time-crunched appetites. Meeting the needs of busy customers serves as an extension of the restaurant's brand, keeping loyal patrons engaged even outside the dining room.

Strategic packaging choices such as visually appealing designs or sustainable options help products stand out on the shelf and attract eco-savvy diners. Equally important are packaging solutions that prevent spills during transport, giving customers complete confidence that their convenient meal selections will arrive safe and secure as they head to their final destination.



### SureStrip® Square Tubs

14024TR500 | 500/cs 14032TR500 | 500/cs  
51402TR1000 | 1000/cs 51400NTR1000 | 1000/cs

*SureStrip® tamper-resistant tubs, designed with Sabert's patented tear and pull system, provide safety and security for on-shelf displays*

- Durable and stackable design built for easy prep and maximum shelf appeal
- Crystal clear PET design ideal to showcase fruits, vegetables, trail mixes, and more
- Two lid options, regular or tamper-resistant, provide leak resistance and reduces spills improving transportation

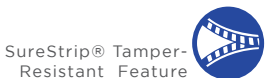


### Bone White 26 oz. Three-Compartment Rectangle Tray

36583F390WHT | 390/cs 56580G390 | 390/cs

*Convenient for prepared meals, the CPET tray makes it easy and safe to heat all types of shelf-stable, refrigerator or frozen foods in the oven and microwave*

- Film sealable bases ideal for home meal replacements and prepared meal kits
- Crystal clear PET lids work great for retail, delivery and storage
- No added colorant increases recyclability
- Bone White CPET available in a variety of footprints, from 12 to 60 ounces.





# Little Treats, Large Profits



## EcoSnap™ Containers

150342	300/cs	150343	300/cs
150344	300/cs	150345	300/cs
5122060S300	300/cs	5132091S300	300/cs
5122081S300	300/cs	5122092S300	300/cs

*EcoSnap™ corrugated containers and clear PET lids provide a perfect balance of sustainability, quality, and performance – all in a snap!*

- Recyclable corrugated base and PET Lid result in up to 50% reduction in plastic usage versus similar sized PET clamshells
- Premium stackable design with patent pending audible locking mechanism
- Moisture and grease barrier protects against a variety of menu items, including frosted and oily baked goods



Recyclable



Premium Design



Oil & Grease Resistant



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With 64% of Americans feeling stressed<sup>3</sup>, consumers are finding comfort in two complementary food trends: little treats and the rise in snacking. Nearly 74% of consumers snack at least once a day\*, often enjoying small, affordable treats typically costing less than \$15. These affordable mini indulgences not only delight customers but also equate to higher profit margins than standard fare.

Operators can transform both snacks and small indulgences into moments of happiness and profitability. Investing in high-quality food packaging can elevate the treat experience, making creations feel more indulgent and eye-catching. Snack-sized portions are an easy way to offer up tempting delights at accessible price points,

especially for shoppers trading big meals for mini munchies.

Interactive packaging features, such as audible locks, add another layer of joy. Operators can also look to sustainable packaging solutions to encourage foodies to feel even better about treating themselves (and the planet).

By capitalizing on the rise of snacking and the little treat phenomenon, businesses can create multiple touchpoints throughout the day to engage customers and drive sales. Whether it's a morning coffee treat or a delectable dessert, each occasion is a chance to deliver deliciousness in small, profitable packages.



**Clear 19.5 oz. Two-Compartment Medium Snack Box**  
169572B450 | 450/cs

*Snack in style with the two-compartment snack box designed for today's on-the-go consumers*

- Crystal clear PET enhances food presentation and encourages impulse purchases
- Leak-resistant and premium lid fit prevents spills during transport
- Convenient and compact solution for merchandising a wide range of snacks and desserts



**NEW!**



**Black PP 5.9" x 9.5" Mozaik® Rectangle Platters**  
9306PP | 72/cs 5606N | 72/cs

*Durable rectangle platter is sized right for a variety of both hot and cold treats and eats*

- Sturdy and heat-safe polypropylene platter can withstand food heavier menu items and food applications up to 220°F
- Clear PET lid is optimal for merchandising displays
- Sleek platter design accents food displays

Designed to Display 

Premium Design 

Recyclable 

Secure Locking Lids 

Presentation Ready 

Durable 



# Solving the New Value Equation

**NEW SIZES!**



## Single Serve Bowls

12016A500 | 500/cs  
51016A500 | 500/cs

*Recyclable bowls package up style, convenience and speed for eating on-the-go*

- Crystal clear PET design offers optimal clarity for merchandising opportunities
- Crack and crush resistant construction with a snap-tight lid
- Available in a range of sizes from 8-64 oz. in clear and black options



Stackable



Recyclable



Extra Strength

## Classic Dual Color 6"x6" & 6"x9" Hinged Containers

H73090300F264 | 264/cs  
H72060190F450 | 450/cs

*Perfect for takeout and delivery, hinged containers are reheatable and refrigerator-friendly*

- Lids have Break-Away™ feature that easily separates for table-ready dining
- Secure locking lids prevent leaks during transport
- Dual tabs for easy opening



Functional



Hinged



Black & Clear Colors



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How consumers define value is not a one-size-fits-all answer when it comes to food. On the one hand, value is shaped by the ongoing challenges of inflation and economic uncertainty; on the other, another subset equates value to the quality and taste of food.

Operators will need to determine how to cater to both discerning audiences. Some foodservice providers are rethinking portion sizes, offering a choice between flexible and premium options. Menu innovation, such as limited time offerings (LTOs) and social media hacks, can lure customers to stop in and try something new and exciting.

Returning to back-to-basics tactics prioritizing affordability, such as combo meal deals, family

bundles or coupons, will appeal to budget-conscious diners. No matter the dual nature of price versus quality, foodservice providers can leverage the power of food packaging to enhance the value perception. Clear, stylish solutions highlight colorful ingredients and add visual appeal, while secure locking features ensure food is safe and intact.

Eco-friendly packaging also plays into the perceived worth, as more consumers prioritize businesses that are making sustainable choices. While cost still matters, operators must adapt their strategies to meet diverse consumer priorities in order to solve the new value equation.



### Kraft Fluted Clamshells

55021	400/cs	55121	200/cs
55221	240/cs	55621	200/cs
55321	420/cs	55421	190/cs
55726	184/cs		

*Fluted paper clamshells offer excellent value through a sustainable 1-piece design that can be used for both hot and cold foods*

- Hinged structure eliminates need for a separate lid
- Functional design includes optional venting to keep foods crispy
- Made from recyclable PFAs-free corrugated paper and contains post-consumer recycled materials

### Wrapped Medium-Weight Cutlery

CBMFKNPP | 500/cs

*Convenience, safety and durability all in one kit, Sabert's medium-weight cutlery is the go-to solution to satisfy takeout, delivery and catering needs*

- Smooth design offers elevated aesthetic
- Ideal for both hot and cold food applications
- The cutlery kit includes a fork, knife, salt, pepper and napkin



Hinged



Functional



Natural Look



Premium Design



Functional



Convenience



# The Rise of Conscious Cuisine



## Earthtel™ r-PRO™ Bowls & Containers

61080180N300	300/cs	61080241N300	300/cs
61080240N300	300/cs	61080321N300	300/cs
61080320N300	300/cs	5211081N300	300/cs

*Made with Sabert's proprietary polypropylene blend, this line contains 25% post-consumer recycled content (PCR), helping operators reduce their environmental footprint*

- Sleek design and curated stone color, providing a modern, upscale look that enhances both cool and warm-toned foods
- Single stocking convenience: one lid for multiple base sizes with family stacking feature for secure transit
- A range of ounce capacities across two silhouettes for a table ready presentation
- Consumer reusable and top rack dishwasher safe



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Consumers increasingly demand transparency, sustainability, and environmental responsibility in their dining experiences. It's no longer solely about ordering food off the menu; today's diners want to know where it comes from, if it's safe, and how it impacts the planet. All aspects of foodservice operations are being scrutinized, from sourcing to water conservation. In response, operators are exploring innovative strategies like reducing waste through ingredient upcycling and partnering with local farmers to minimize transportation emissions. Adopting sustainable food packaging, such as recyclable or compostable solutions, further demonstrates a commitment to the environment and builds consumer trust.

Menus are evolving, reflecting the growing demand for nutrient-dense, health-conscious options. Chefs are incorporating plant-based dishes, superfoods, whole grains, and lean proteins to cater to mindful eaters while reducing reliance on resource-intensive ingredients. Clear communication about safety practices, including strict sanitation protocols and investing in modern processing equipment, provides peace of mind and strengthens customer loyalty. By embracing sustainability at every level, businesses can appeal to eco-conscious diners and lead the way toward a greener, more responsible foodservice industry.

NEW!



COMMERCIALY  
COMPOSTABLE ONLY.  
FACILITIES MAY NOT  
EXIST IN YOUR AREA.  
CERT #10528471



No intentionally  
added PFAS



Pulp Ultra™ Bowls & Containers

49032D300ULT | 300/cs 4108240D300ULT | 300/cs  
49148F300ULT | 300/cs 46120F300NULT | 300/cs  
51901F300PET | 300/cs 51901F300PP | 300/cs

*BPI-certified Pulp Ultra™ sets a new standard in molded fiber food packaging with its advanced superior coating, providing unmatched protection against moisture, oil, and grease*

- Ideal for a variety of food applications including takeout and delivery, grab n' go, fresh prepared, pre-packaged and more
- Proprietary coating offers superior resistance to oil, grease, moisture and humidity
- Ovenable up to 400° F; refrigerator safe for up to 30 days and ensures freshness in frozen applications for a minimum of 60 days

Oil & Grease  
Resistant



Oven Safe



Refrigerator  
Friendly



Paper Soups & More Cups

PK14008D500 | 500/cs PK14012D500 | 500/cs  
PK14016D500 | 500/cs PK14032D500 | 500/cs  
551104D500 | 500/cs 551105D500 | 500/cs

*A sustainable solution to serve up soups, chilis and warm sides for customers seeking eco-friendly packaging that doesn't sacrifice performance*

- Recyclable paper cup and paper lid
- Natural kraft color promotes a sustainable look and enhances food appearance
- Features an oil, grease, and liquid resistant barrier

Recyclable



Natural Look



Oil & Grease  
Resistant





# The Growing Global Palate

**NEW!**



## Kraft Pop-Up Catering Tray with Paperboard Inserts

150093 | 35/cs    150355 | 100/cs  
150354 | 80/cs

*Printed Kraft Pop Up Catering Trays and Paperboard Inserts transform catering orders into valuable marketing opportunities to create memorable dining experiences*

- Effectively transport entrees and toppings without losing food integrity
- High-quality custom printing available to enhance brand messaging
- Mix n' match polypropylene trays and containers that fit inside tray to accommodate menu flexibility



**62%**

of consumers will try  
a flavor they never  
had before <sup>6</sup>

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Sparked by increasingly adventurous diners and a more connected world, consumers are celebrating cultural diversity by eagerly exploring bold, authentic food flavors from around the globe.

This presents new possibilities for caterers to take menus beyond the traditional fare and impress clients seeking unique dining experiences. Businesses, in particular, are seeking partnerships with foodservice providers who can craft distinctive offerings that reflect their company's multicultural values. Incorporating creative fusion concepts, such as an Asian street food spread or Korean-Mexican appetizer platters, can bring people together through the universal language of food.

Imaginative cross-cultural dishes provide a competitive advantage generating word-of-mouth and social media buzz. Of course, essential to the success of any catering program is packaging and presentation. Versatile packaging solutions that suit a wide range of menu items streamline operations and reduce storage needs. Compartmented bowls, trays, or platters allow easy accommodation of dietary preferences while maintaining the integrity of each dish. By embracing global influences and pairing them with thoughtful packaging choices, caterers can deliver a memorable culinary adventure.



**Black Mozaik® Sectioned Square Platters with Clear PET Dome Lid**

C93612CPP | 24/cs    C93714CPP | 24/cs  
C93716CPP | 24/cs

*Versatile sectional platters elevate food presentations for a range of catering services, whether for drop-off, takeout, delivery or foodservice retail applications*

- Compartmented design allows for multiple menu combinations, different serving sizes and customized catering orders
- PP construction suitable for hot food applications up to 220°F
- Durable polypropylene, stackable design, and secure lid fit provides ease of use and keeps food safe during transport



**Catering PET Pop-Top Bowls**

12111180N50 | 50/cs    5121111N50 | 50/cs  
18110960N50 | 50/cs    18140020N30 | 30/cs  
5121110N50 | 50/cs    5121140N30 | 30/cs

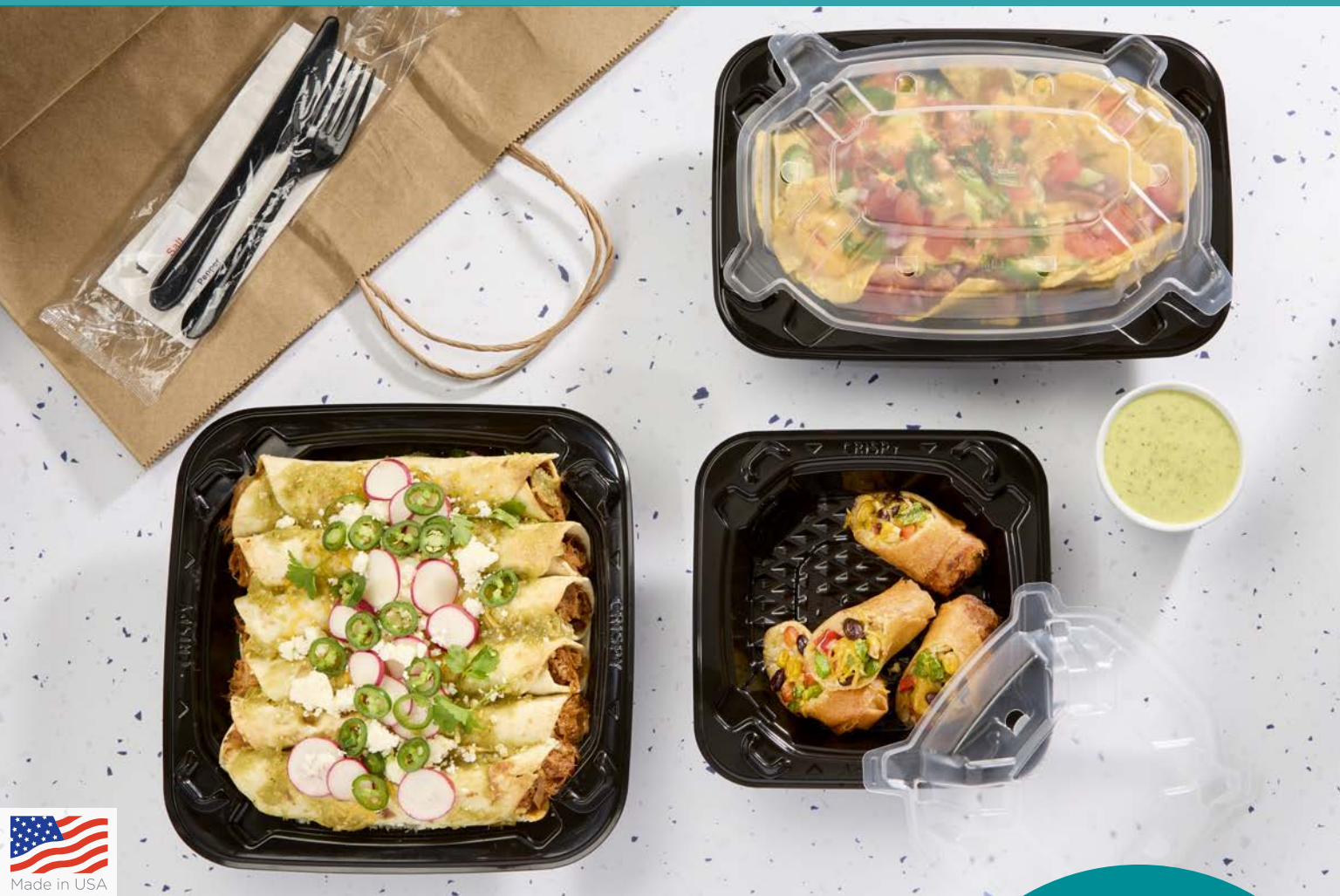
*Designed with convenience and efficiency in mind, Catering Pop-Top Bowls take catering operations to the next level*

- Secure stacking prevents tipping and spills during transport; stack can be tilted up to 30° without disengaging
- Available in one and two compartments, accommodating a wide range of menu applications, dietary restrictions and serving portions
- Hinged lid folds back, clicks into place and can be rotated 90° to display one or both sides of the base, enhancing presentation without additional plating





# Drive-Thru Dominance



## Twist & Crispy™ Containers

72060110N272	272/cs	5232091N328	328/cs
5222061N272	272/cs	72080220N324	324/cs
73090180N328	328/cs	5222080N324	324/cs

*Streamline inventory and operations with a two-in-one solution that keeps food crispy for over 40 minutes or spill-proof when sealed*

- SKU consolidation opportunity – one container for crispy and saucy foods!
- Aesthetic corner ribbing provides strength for stackability
- Microwavable and heat lamp safe up to 220° F





At the drive-thru window, customers are ordering up - and expecting - convenience, accuracy, speed, quality, and service. As off-premises channels continue to outperform on-premises establishments in weekly and monthly frequency<sup>8</sup>, forward-thinking foodservice establishments are tapping into innovative operational solutions to meet these evolving demands.

To meet these evolving demands, forward-thinking establishments are implementing advanced operational solutions.. From integrating AI-powered technology like drive-thru voice assistants to making room for additional car lanes by downsizing dining space, businesses are fine-tuning their approaches to best serve and satisfy their guests.

While today's consumers seek a seamless experience, it's a balancing act between addressing the need for speed while preserving the quality and freshness of the food itself.

Leveraging the proper food packaging is an important component of any successful drive-thru strategy. Packaging solutions that effectively maintain optimal food temperature and quality during transport can lead to increased customer satisfaction. Strategic consideration of convenient packaging features, including protective coffee sleeves for hot beverages and splash-proof lids, helps ensure that each element of the drive-thru experiences leads to more positive dining occasions.



### Pulp Plus® Bowls

4108240D300PLS	300/cs	49032D300PLS	300/cs
4108480D300TPLS	300/cs	51932DA300	300/cs
5112090D300	300/cs	5211090D300	300/cs

*BPI-certified compostable Pulp Plus® bowls offer enhanced moisture resistance and the versatility to pair with mix-and-match lids, making them an ideal choice for takeout or delivery*

- Microwavable and oven safe up to 400°F
- Works well for immediate consumption of menu items such as green salads, burritos and grain bowls
- Recommended 4-7-day shelf life in refrigerated applications

### Embossed Kraft Paperboard Coffee Clutch™

*A high-performing solution for beverage insulation, the Embossed Kraft Paperboard Coffee Clutch™ now has lower minimum order quantities for custom printing opportunities*

- Custom branding capabilities allow businesses to transform programs into marketing opportunities
- Made from 100% recycled material and 95% post-consumer fibers
- Functional design features heat activated adhesive to keep sleeves attached to cups





# PARTNERS IN PROGRESS:

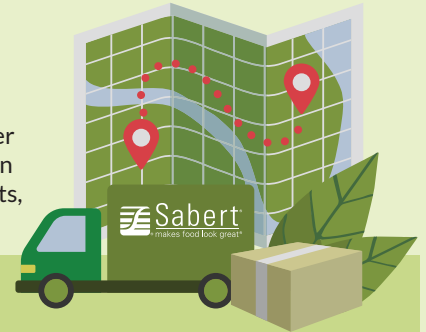


The future of foodservice sustainability lies in the strength of its partnerships. Here are six practical ways companies, suppliers, and communities can work together to drive impactful environmental change while benefiting businesses and the planet.

## 1 TEAM UP TO TACKLE LOGISTICS

Foodservice operators are working with logistics providers to champion sustainable practices. They're using multi-use containers, combining shipments and planning better delivery routes to reduce carbon emissions. Prioritizing supply chain optimizations can minimize environmental impacts associated with the transport and delivery of products, demonstrating the power of cross-industry collaboration.

Carbon emissions can be reduced by as much as **65%** for shipments traveling over **1,000 MILES** when intermodal transport is used.<sup>1</sup>



## 2 CUT DOWN ON FOOD WASTE

Food waste impacts both profits and the environment. By partnering with composting facilities and food recovery groups, foodservice providers are tackling this issue. They're using waste tracking systems and working with local farms and food banks to redirect surplus food. Smart packaging solutions are also being used to maintain food integrity and prevent spills.

**66%** of sustainability-minded consumers are focused on reducing food waste.<sup>2</sup>



## 3 COLLABORATE WITH RECYCLING FACILITIES

Recycling partnerships help businesses manage waste more effectively by ensuring materials are properly sorted and processed. These experts provide valuable insights into the latest technologies and standards, helping operators improve their recycling programs and set up efficient collection systems.



## 4 IMPLEMENT A COMPOSTING PROGRAM

A structured composting program offers foodservice establishments significant benefits. By directing food waste to composting facilities rather than landfills, businesses can reduce both environmental impact and waste management costs. Success requires proper staff training, strategic bin placement, and clear waste sorting instructions. This approach not only supports sustainable practices but also provides valuable material for agricultural use.

## 5 PARTNER WITH FOOD PACKAGING PROVIDERS

Foodservice providers can collaborate with packaging manufacturers to leverage sustainable solutions that balance functionality with environmental stewardship. By selecting recyclable and compostable materials, along with implementing efficient design practices, companies can align food packaging with sustainability goals and meet the growing consumer demand for eco-friendly practices.



**At Sabert**, we worked with a major retailer to address their virgin plastic reduction goals. We integrated r-PRO™, our proprietary polypropylene blend containing **25%** post-consumer recycled content (PCR) to reinvent a food packaging solution that helped reduce environmental impact, conserve resources, lower carbon footprints and promote a circular economy – without compromising food safety or packaging quality. After a few short months, we were able to divert 40.2MM plastic bottle caps from landfill to be recycled and used as PCR in the new packaging innovation.

## 6 EDUCATE AND ADVOCATE

The most successful sustainability initiatives extend beyond operational improvements. By connecting with government officials and industry groups, foodservice providers can help shape regulations and standards that promote greener practices. Engaging in policy discussions ensures a business's interests are represented while demonstrating sustainability leadership.



1. U.S. Environmental Protection Agency, 2023  
2. Morning Consult, 2024



# How Foodservice Collaboration Drives Environmental Change



## FINDING SUSTAINABILITY PARTNERSHIP SUCCESS

Fast casual restaurants, local eateries, and college dining halls are reimagining sustainability through the power of partnership. The same way food brings people together, these collective efforts bring everyone together for an even bigger purpose: **protecting our planet’s future.**

## QUICK-SERVICE AND C-STORES

Leading quick-service brands are implementing carbon reduction strategies across their operations and supply chains. National franchises are forming alliances to combat food waste on a much larger scale. C-stores are embracing environmental initiatives by expanding their electric vehicle charging stations.



## FINE DINING

Upscale eateries are sourcing local and seasonal ingredients and investing in energy-efficient equipment and systems to reduce electricity usage.

## CAMPUS DINING

Colleges and universities are ripe with creative ideas when it comes to eco-friendly initiatives. From installing community gardens to creating campus composting programs, these institutions are working with their students and communities to adopt more sustainable practices.



## SPORTS AND ENTERTAINMENT VENUES

Many large-scale venues are establishing comprehensive waste diversion systems that focus on recycling, food waste, and using compostable food packaging solutions. Stadiums are also taking proactive steps to reduce water consumption through irrigation technology and rainwater collection initiatives.

## FOOD DISTRIBUTION

The distribution sector is exploring initiatives that reduce environmental impact and create more resilient supply chains. Tactics include everything from innovative packaging solutions to local sourcing strategies.

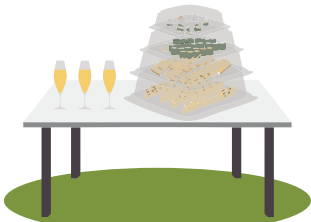


## SUPERMARKETS

Grocery retailers are intensifying their sustainability efforts, with many targeting net zero emissions and eliminating virgin plastic use. Innovative waste management strategies include bulk buying options, comprehensive recycling programs, and sustainable sourcing initiatives.

## CATERERS

Caterers are leaning into sustainable catering operations by implementing zero-waste practices, including eco-friendly packaging and food scrap repurposing, to partnering with local biofuel companies to convert used cooking oil into renewable energy.





# Your Sustainable Food Packaging Roadmap

Rising environmental concerns, shifting consumer preferences, and new regulations are pushing foodservice operators to reconsider their packaging choices – not just as an environmental necessity, but as a business decision that impacts their bottom line.

**No matter where you are on your sustainability journey, download this guide and discover how eco-friendly food packaging can fit within your operations.**



**THINK STRONG**



**THINK QUALITY**



**THINK FRESH**



**THINK GREEN**



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For more packaging options, or for more information, visit **[www.SABERT.com](http://www.SABERT.com)** or call **1(800) 722-3781**.



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