Salt and mix French Fries immediately after frying – this enhances flavor and reduces moisture migration during delivery.

Avoid Styrofoam and plastic packaging for fried items if able – Use paper or vented packaging if available to reduce moisture condensation.

Pack fried food from serving or holding station for better temperature management and to avoid excessive oil in packaging.

Do not package fried food in advance.

Seal packaging for safety.

### BURGERS: YOUR DELIVERY PACKAGING MATTERS*

<table>
<thead>
<tr>
<th>Package Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAPER-LINED ALUMINUM FOIL</td>
<td>Foil keeps the burger hotter for longer with less moisture loss.</td>
</tr>
<tr>
<td>CORRUGATED CARBOARD BOX</td>
<td>A box keeps the visual integrity of the burger.</td>
</tr>
<tr>
<td>STYROFOAM</td>
<td>A Styrofoam box performs the best on maintaining both heat and product integrity.</td>
</tr>
</tbody>
</table>

* Results based on our own test using the 8 oz. TNT™ Burger.

### Toppings

Consider only offering toppings for delivery that travel well. Packaging condiments and sauces separately ensure everything arrives intact and tasting great. Plus, you can reduce order times when you provide all the toppings (separated by deli sheets) and let diners customize when it arrives.

**Suggestions include:**
- Iceberg lettuce
- Cabbage slaw
- Chopped parsley
- Cilantro
- Onions (fried or raw)
- Peppers
- Cheese
- Bacon
- Pickles
- Mushrooms
- Scallions

### BUNs

No one who pays for delivery wants a soggy bun. Try packaging it separately, or using a skewer to provide a little distance between the burger or the toppings. Experiment with different bun types to see what works best.

### PACKAGING

In an internal test of three different packages for two different frozen burgers, Styrofoam performed the best when compared to all other options.

- Foil helps protect the patty so it doesn’t dry out (cheese and cooked toppings also help with this).
- Corrugated cardboard boxes also do well. And they recycle! If buns tend to get soggy, try ventilating the box.

### TNT BURGERS

3HR HOLD TIME