

T A K E O U T & DELIVERY GUIDE

Tips for Great Fried Food To-Go



Appetizer	Menu	Trending	Dip	Memorable	Unexpected
Prep Tips	Benefits	Flavors	Pairings	Apps	Add-Ons

YOUR APPETIZER EXPERTS

Ajinomoto Foods North America is your source for exciting carryout and delivery appetizers. We offer an array of products with unique flavor profiles to make a big impact with even the most streamlined of menus.

65% OF CONSUMERS WANT AN APPETIZER THAT SATISFIES A CRAVING.1

Now more than ever, you need enticing menu items that customers are excited to order. More importantly, we know it is crucial that customers are impressed with their food once it's delivered or they get it home.

60% OF RESTAURANT OCCASIONS ARE TAKING PLACE OUTSIDE OF EATERIES' FOUR WALLS.2

The trend of dining outside of restaurants won't be changing any time soon, but we have products and solutions to help you through the changing landscape of the foodservice industry.

CASUAL AND FINE DINING RESTAURANTS HAVE SEEN A 13% INCREASE IN CURBSIDE AND TAKEOUT ORDERING.3



GREAT FRIED FOODS TO-GO

Giving customers delicious, crispy carryout fried foods is easier than you'd expect! Sure, vented packaging, foil wrap, and moisture-absorbent paper towels or napkins can help maintain the quality. But what other ways can you keep food satisfying? Here are some steps you can take when preparing Ajinomoto fried foods for delivery and takeout to ensure your customers will be pleased with the taste, texture, and appearance!



MOISTURE SOLUTION

Keeping fried foods crispy and delicious is easy—just reduce moisture when prepping! After cooking the food, allow it to cool on a draining rack for 2 minutes before packaging. This will allow the product to drain excess oil, and release moisture into the air before it's packaged, resulting in optimal appetizer crunch satisfaction.



TIME SOLUTION

Did you know there is a range of recommended cook times for each of our products for a reason? The longer they cook, the crispier they'll be. When preparing a to-go order, simply follow the packaging instructions and cook for the maximum recommended cook time. Be careful to not cook beyond this time, as it will compromise the product's quality.



TEMPERATURE SOLUTION

Wondering how to help customers have hot, delicious food? Provide them with recommendations!

Heating takeout in a conventional or toaster oven for just 2-4 minutes will reactivate the hot, crispiness they want. The minimal effort of this simple step provides maximum impact by ensuring their meal is hot, fresh, and delicious.



WIN WITH APPETIZERS

Our appetizers bring a whole host of benefits and opportunity to your menu and back-of-house operation. Discover how we can help your kitchen thrive.

- APPETIZERS CAN INCREASE SALES ON TO-GO ORDERS
- WITH LIMITED MENUS, APPETIZERS ARE A GREAT GAP FILLER
- UNIQUE APPETIZERS CREATE EXCITING OFFERINGS

- SIMPLE COOKING FOR A RANGE OF STAFF EXPERIENCE LEVELS
- LONG SHELF LIFE OF FROZEN
 APPETIZERS REDUCES PROFIT LOSS
- SAVE TIME WITH EASY PREP

CUSTOMER FLAVOR FAVORITES



SMOKED GOUDA & BACON FLAVORED MAC & CHEESE BITES (#0142020)

Among comfort foods, Mac & Cheese is up 9.9% over the last four years in menu trends.⁴

These poppable bites have a crunchy coating and a creamy filling of mini elbow macaroni, a blend of smoked Gouda and other cheeses, and bacon.



BATTERED CAULIFLOWER (#0282220)

Fried cauliflower is up 120% over the last four years in menu trends for most popular fried vegetables.⁵

Whether you choose our Battered Cauliflower or Breaded Cauliflower with Cheese Flavor (#0127620), each are made with premium florets coated and covered in a crispy and delicious coating.

These are just a couple of our unique products your customers will love. See the full range at AjinomotoFoodservice.com/appetizers

MENUING TOOLS

Although customers are opting for takeout or delivery, they're still looking for exciting menu items and variety. From dipping sauces to meal packs and unexpected applications, there are a variety of ways to spice up your menu with minimal ingredients. Here are just a few solutions to consider.

DIPPING SAUCES

CILANTRO LIME RANCH

8 Parts Ranch + 2 Parts Lime Juice + 1 Part Cilantro

Suggested pairing: Spicy Breaded Green Beans (#0275020)

HONEY SRIRACHA SAUCE

6 Parts Honey + 2 Parts Sriracha + I Part Soy Sauce

Suggested pairing: Battered Cauliflower (#0282220)

SAVORY CAMPFIRE SAUCE

4 Parts Mayonnaise + 2 Parts BBQ Sauce + 1 Part Yellow Mustard

Suggested pairing: Spicy Breaded Pickle Chips (#0274220)







CREATING MENU VARIETY

A great way to keep customers excited about your menu is with experiential items, unique favors, and unexpected combinations.

FAMILY MEAL PACK

Loaded appetizers are a fun, exciting way to upscale—and upcharge—an appetizer. Toppings can increase the perceived value of the item and provide a hefty option for customers looking to feed the family or bridge menu gaps.

APPETIZER PLATTERS

Another great way to give your customers menu variety is with appetizer platters. With so many flavors, it's hard to choose. Give them a few appetizer combinations to select from so there's something for everyone to enjoy!

TOSS 'EM

Get the most mileage out of a single product by menuing it in a variety of ways. A great example of this is serving an appetizer as it comes, and offering an upgraded version that is tossed in a signature sauce or simple ingredients.

TOPPERS

Create exciting new entrées by topping existing entrées—or even desserts—with fried appetizers. Or allow customers to upgrade their side from soggy french fries to crispy fried vegetables, mozzarella sticks and more for an upcharge!



APPETIZER PACKAGING TIP

Deconstruct loaded appetizers to keep them fresh for takeout. Position them as a fun "build-your-own" experience, with individual toppings, sauces, and components packaged separately in individual to-go ramekins.

TAKEOUT-FRIENDLY __ APPETIZERS

Ajinomoto Foods is your source for great food, from appetizers to entrées. These craveable items travel well to ensure the best takeout experience.

PRODUCT	DESCRIPTION	(Ppr.	SALLERS	ENTRE	DIETA	REPARY	PACK	EACH	OUANTITY PER C.TITY	NET WEIGH	SUGGE
Battered Stick 0282020	3/4" Battered Mozzarella Stick—Creamy mozzarella cheese stick covered in a crispy battered coating.	/ <u>\</u>	10	/ <u>u</u>	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	DF BA	6/2# bags	0.94 oz.	186	12 lbs.	3 pc:
Beer Battered Stick 0207520	3½" Beer-Battered Mozzarella Stick—Creamy mozzarella cheese stick covered in a flavorful beer-battered coating.		~	~	٧	DF	6/2# bags	1.00 oz.	190	I2 lbs.	3 pc:
Battered Curd 0206420	Battered White Cheddar Curd Nugget—White cheddar cheese curd par-fried in a crispy battered coating.		~	~	٧	DF BA	6/2# bags	0.30 oz.	640	12 lbs.	10 ро
Pesto Battered Stick 0281220	3¼" Pesto-Battered Mozzarella Stick—Creamy mozzarella cheese stick covered in a pesto-seasoned batter.		~	~	٧	DF BA	6/2# bags	1.00 oz.	192	I2 lbs.	3 pc:
Breaded Stick 0204320	3¼" Hozzarella® Jalapeño Cheese Stick—Jalapeño mozzarella cheese stick in a spicy red pepper and vinegar-flavored coating.		~	~	٧	DF	4/3# bags	0.97 oz.	192	I2 lbs.	3 pc
Battered 0142220	Mac & Cheese Bites—Tender elbow macaroni blended with American cheese and coated in a savory batter.		~	~	٧	DF BA	6/2# bags	0.70 oz.	274	12 lbs.	l pc:
Breaded 0142020	Smoked Gouda Bacon Mac & Cheese Bites—Tender elbow macaroni blended with smoked Gouda cheese and bacon.	~	~	~	٧	DF BA	6/2# bags	.60 oz.	318	12 lbs.	5 pc
Breaded Bite 0203120	Mini Jalapeño Cheddar Big Bites—Cheddar cheese and a spicy jalapeño filling inside a formed, breaded bite.		~	~	٧	DF	6/2# bags	1.00 oz.	188	12 lbs.	3 pcs
Battered 0282220	Battered Cauliflower—Premium white cauliflower florets covered in a crispy batter coating.		~	~	٧	DF BA	6/2# bags	0.32 oz.	600	12 lbs.	9 pc:
Battered 0241120	Battered Sweet Corn Nuggets—Sweet, creamy corn filling in a batter-coated nugget.	~	~	~	٧	DF BA	6/2# bags	0.50 oz.	384	12 lbs.	6 pc:
Battered 0282320	Battered Mushroom—Fresh, whole-button, naturally treated mushrooms covered in a crispy batter coating.	~	~	~	٧	DF BA	6/2# bags	0.43 oz.	446	12 lbs.	7 pc
Battered Stick 0282420	Battered Zucchini Stick—Fresh-picked zucchini sliced in-house (stick) and coated in a crispy batter.	~	~	~	٧	DF BA	6/2# bags	0.64 oz.	300	12 lbs.	5 pc:
Toasted Onion Battered 0275720	Toasted Onion Battered Green Beans —Crisp, Grade A petite green beans with a toasted onion flavored batter.	~	~	~	٧	DF BA	6/2# bags	0.20 oz.	960	12 lbs.	15 pc
Breaded 0126120	Breaded Portobello Mushroom Fries —Portobello mushroom slices coated in a savory breading.	~	~	~		DF	6/2# bags	1.47 oz.	131	12 lbs.	2 pc
Breaded 0127620	Breaded Cauliflower with Cheese Flavor—Premium white cauliflower florets coated in a flavorful cheddar cheese breading.	~	~	~	٧	DF	6/4# box- es	0.37 oz.	1020	24 lbs.	8 pc
Spicy Breaded 0241720	Spicy Breaded Corn Nuggets with Jalapeños—Sweet, creamy corn filling and diced spicy jalapeños in a flavorful breaded nugget.	~	~	~	٧	DF BA	6/2# bags	0.50 oz.	384	I2 lbs.	6 pc:
Spicy Breaded 0275020	Spicy Breaded Green Beans—Crisp, Grade A petite green beans coated in a spicy breading.	~	~	~	٧	DF BA	6/2# bags	0.20 oz.	960	I2 lbs.	15 pc
Spicy Breaded 0274220			~	~	٧	DF BA	6/2# bags	0.35 oz.	549	I2 lbs.	8 pc

*V= Vegetarian, DF=Deep Fry, BA=Bakeable