

Huhtamaki

Q2 2019 Trends Report



Bento Boxes | Dog Park Dining | Foam Bans | Corporate Social Responsibility



Bento Boxes

Pioneers in to-go packaging, bento boxes originated in the 5th century in Japan as one of the first packed lunches.

COMPARTMENTS
are convenient for variety,
portion control and the inclusion
of all *essential food groups*.



Customization and to-go functionality are causing bento boxes' quick rise in popularity in the fast-casual space.

Bento boxes are shaping menus and leading overall food concepts in restaurants coast to coast.



PEI WEI *offers fully customizable bento boxes*
at participating locations.

Customers can choose from more than
400 COMBINATIONS
of protein, rice, sushi, appetizers and greens.



Dog Park Dining

Dog Park Restaurants are giving doggy bags
a whole new meaning!

Restaurants are tapping into the

**\$64 billion
pet industry**

*by catering to
canine-friendly customers.*

Mutts Canine Cantina | Dallas, TX



Guests can sidle up
to the bar with a
“BARKARITA”
— during —
“YAPPY HOUR”



or grab something off the
“Woof” menu
for their furry friend,
like a “pupsicle” or
dog-sized beef frank.



Mutts Canine Cantina is looking to
expand outside Texas into upwards of

40 U.S. markets.

Bar K | Kansas City, MO

This **2-acre dog park** offers more than just room to roam. It comes complete with a **bar, outdoor patio, coffeehouse** and restaurant with menus for **both humans and dogs.**



Bar K also offers **in-house grooming services** and hosts special events like **dog speed-dating.**

Doghouse Drinkery | Lender, TX



Part bar.



Part dog park.



All fun.

Doghouse Drinkery has food available for visitors at rotating food trucks right outside the bar as well as monthly events to help raise money for ***local animal shelters.***

As this ***pet-friendly format*** continues to grow in popularity, restaurants will need to continue to think about how they approach ***sanitation and serve food and drinks in a safe environment.***





Foam Bans

Alternatives to foam are gaining momentum as the non-recyclable material continues to raise environmental concerns.



MAINE

a trendsetting state, became the first to *ban foam containers in foodservice.*



The **MARYLAND** state legislature is working to pass bills to *ban polystyrene cups and food containers.*



NEW YORK CITY

banned single-use foam products in early 2019, including takeout *clamshells, cups, plates, bowls, trays and packing peanuts.*



CALIFORNIA

restaurants are working with the Long Beach Environmental Services Bureau *to transition away from expanded polystyrene foam products.*

Individual companies
are also joining forces to oust foam.



Dunkin' is working
to phase out their
polystyrene foam cups
from stores globally
by year 2020.



Corporate Social Responsibility

Corporate social responsibility (CSR) allows companies to engage on a more meaningful level with customers and employees while improving the community in which they live and work.

No Kid Hungry



GOAL: turning the *one in six* children in the U.S. living with hunger into **zero**.



Arby's Foundation raises funds at thousands of locations across the country, **provides grants through No Kid Hungry** to local nonprofits feeding kids in their communities.



B.GOOD donated \$1 to No Kid Hungry for every kid's meal ordered in February 2019. Each customer's dollar went a long way, providing **10 meals** to children in need.

Besides establishing foundations and making donations, restaurants are finding other ways ***to give back to their communities.***



Salata Salad Kitchen offered nurses and teachers a BOGO offer during ***Nurse and Teacher Appreciation weeks*** in May 2019 to show them gratitude for all they do to ***better their communities.***

Huhtamaki

While new packaging and restaurant concepts are adjusting the way customers think about the foodservice industry, environmental and community-driven efforts are modifying how they interact with it.

Huhtamaki North America stays at the forefront of these trends to help your business navigate the ever-changing foodservice landscape.