



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL
ASIA PACIFIC

FCSI APD Seminar at HOFEX Hong Kong 2017

Latest Trend in Meal Packaging

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What can you think of A MEAL PACKAGING



How can you do this?



“Convenience food and ready meals **DEMAND** the **highest quality** in packaging solutions, requiring **excellent presentation** with focus on product **shelf-life extension.**”

Latest trend of meal packaging

Detached cooking in time

- ✓ Larger meal offer (e.g. special meals)
- ✓ Availability of meals (shelf life)
- ✓ Better quality (no cook and hold)
- ✓ Better presentation to customers (straight-to-plate)

and location

- ✓ Economies of scale in production
- ✓ No need for just in time production
- ✓ Qualified and skilled staff is only required at one place
- ✓ Easy food operation and processing

Latest trend of meal packaging

Sustainability

- ✓ Recyclable raw material
- ✓ CO2 foot print reduction throughout supply chain (food waste, transport cost etc.)

Quality

- ✓ Appealing presentation
- ✓ Food waste reduction

Latest trend of meal packaging

Economy

- ✓ Further savings in transport and equipment
- ✓ Support of all temperatures, cooking methods, regenerating methods and packaging machines
- ✓ Labour cost saving in production, handling and processing
- ✓ Lack of skilled workers can be compensated easily
- ✓ Production cost saving through economies of scale

Marketing appeal

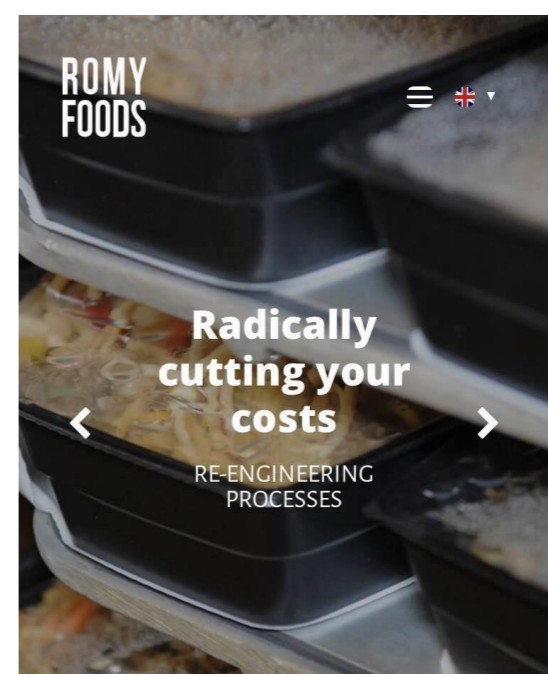
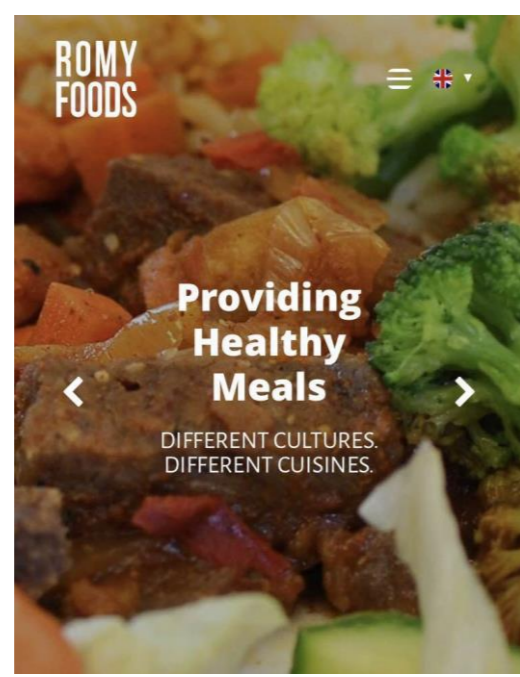
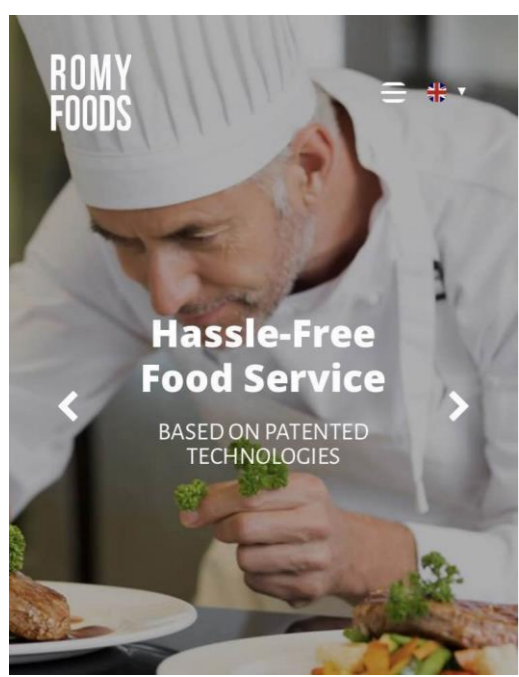
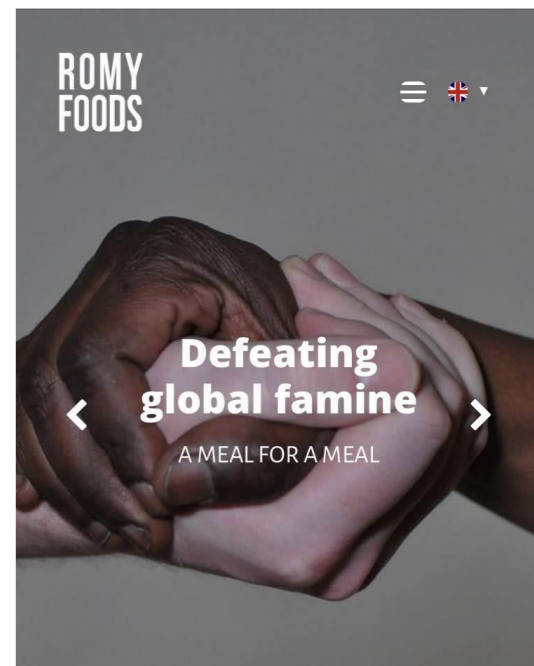
- ✓ Unique packaging offering added value to all brands
- ✓ Play instinct – users like to pull off the base

Case study-Franchise QSR

ROMY FOODS

Romy Foods

- Start business with easy steps
- No big investment on kitchen
- Hygiene, easy handling
- No peak time stress
- Food waste reduced(frozen meals)



Case study-Public sector

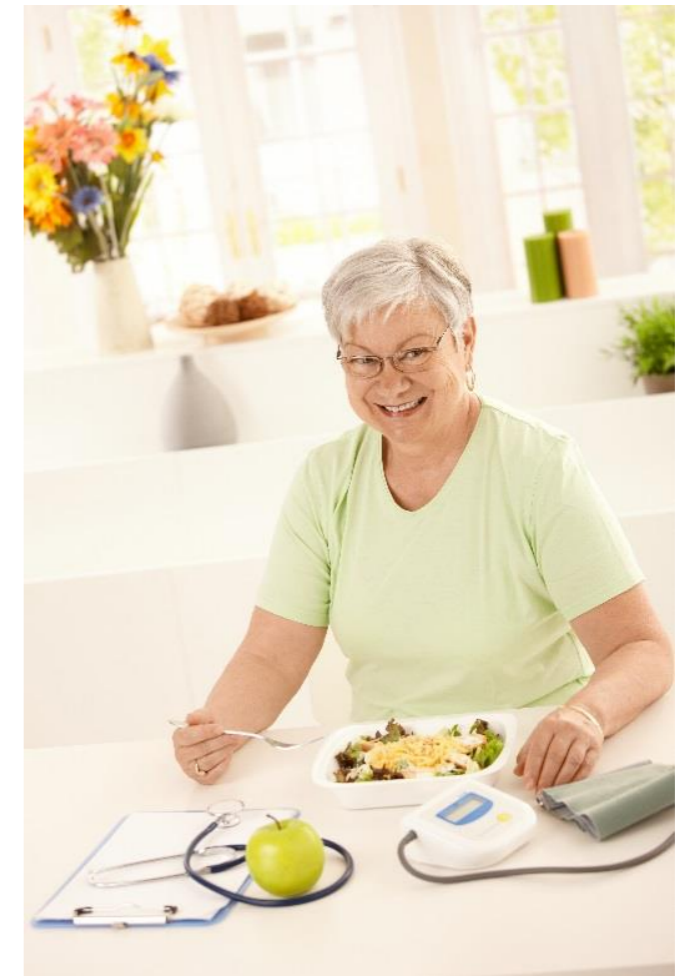
- **Refregee homes in Sweden**
- ✓ Quick set up
- ✓ Detached cooking
- ✓ Deskilled cooking
- ✓ Quality guranted
- ✓ Special meals



Case study-Health care

Hospitals in the UK

- Food is medicine
- Presentation, taste, nutrition





The Food Delivery Solution For
Unrivalled Patient Care

Hotel / Gastronomy

Community catering

Education

Other caterers

Retail

System gastronomy



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Care





Thanks!



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Bon Appetit

