

FRESH WORKS PRODUCE SAVER

Foodservice operators, including fast casual and full service restaurants, tested RCP FreshWorksTM Produce Saver 8-gallon containers for a period of 28 days. Uncut lettuce was stored and observed in both operators' current/existing storage containers and RCP FreshWorksTM Produce Saver containers.



FRESHWORKS BENEFITS





WHAT OPERATORS SAY

Owner, Casual-Dining Restaurant

"Performed above and beyond my expectations. The lettuce stayed fresher longer with crisp leaves on the whole head."

Owner, Midscale Restaurant

"RCP FreshWorks™ Produce Saver storage containers performed so much better than standard storage boxes. They do a good job of keeping the lettuce fresher longer and reducing the level of waste."



RETURN ON INVESTMENT



Once implemented, Produce Saver containers pay for themselves in

10 WEEKS*

OVER \$3,000 Projected annual produce savings*

*Based on 25% produce waste reduction over the course of 1 year Sources: 2018 Technomic Inc. Qualitative Study; Return on Investment data based on Technomic, Inc. Qualitative Study and RCP consumer research inputs