



Healthcare
Foodservice
Solutions



Optimize Healthcare Foodservice Operations

Streamline and control inventory from the dining room to the recovery room.

- **Control expenses** – with single-use items that optimize performance at the best value
- **Provide effective patient care** – with single-use items for administering and mixing healthcare products
- **Increase revenue** – by enhancing on-site dining, takeout options and patient feeding
- **Achieve sustainability goals** – by incorporating Bare® by Solo® Eco-Forward® options that demonstrate your commitment to the environment

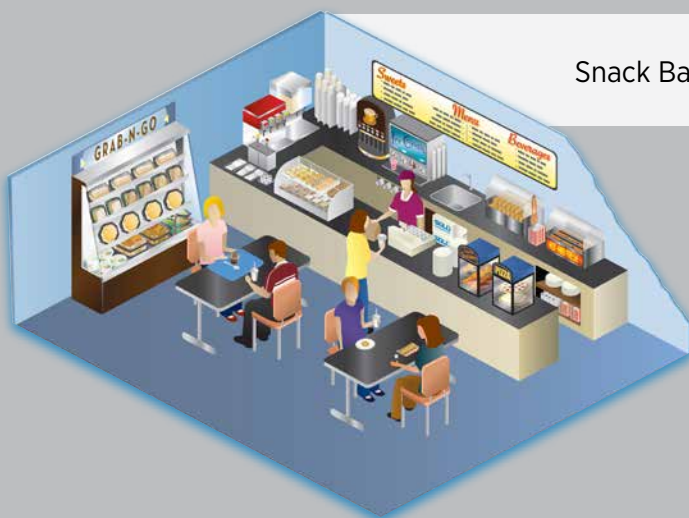


DELIVERS

**Healthcare
Foodservice Solutions**



Breakroom



Snack Bars



For additional information,
contact your Dart representative
or call 1-800-248-5960

www.dartcontainer.com

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Streamline & Control Inventory

Use packaging across multiple venues



Patient
Feeding



Cafeteria



Pharmacy



OPTIMIZING Patient Care



Ultimate Bedside Watering System

- + Cost savings
- + Superior insulation
- + Sterility

Single-use foodservice products can actually help **stop the spread of germs** that cause illness and disease. Multiple studies have shown that single-use foodservice packaging products are **significantly cleaner than reusables**.



Foodservice Packaging Institute (2007). Foodservice Packaging: The Sensible Solution. *Single Use Foodservice Packing: A Tutorial*.

Foodservice Packaging Institute (2015). It's Flu Season: Break Out the Foodservice Packaging!

J cup® Insulated Foam Cups

- + Sanitary
- + Economical
- + Keep beverages at proper serving temperature
- + Keep hands comfortable on the outside

Plastic Medical and Dental Cups

- + We offer a full line of top-notch paper/plastic cups for medical applications, inpatient room care and servicing outpatients.

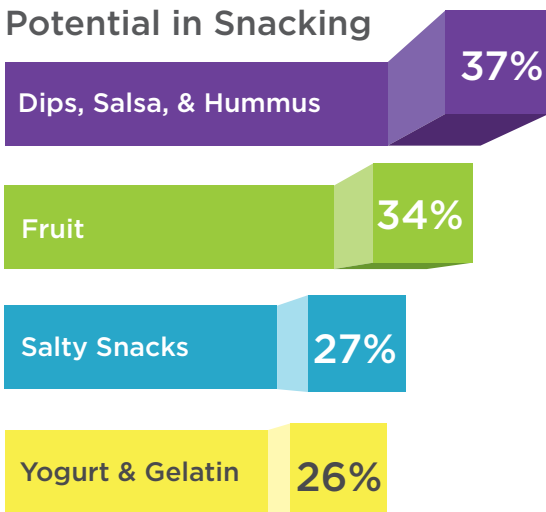
Solo® Paper Soufflés

- + Economical
- + Compostable



SNACKING Growth

Greatest Growth Potential in Snacking



Among hospital operators, dips/salsa/hummus have the **greatest growth potential** (37% of operators predict growth) with Fruit (34%), salty snacks (27%) and yogurt/gelatin (26%) in second, third and fourth place respectively.

CSP Magazine (2015).
Foodservice Handbook. *The
Business of Food.*



Creative Carryouts® IsoBox® Containers

- + Unique, eye-catching design
- + Leak-resistant



Cup Inserts

- + Clean hands and no product contamination
- + Easily remove insert from cup without touching food contents



J cup® Insulated Food Containers

- + Excellent insulation
- + Economical



GOURMET COFFEE Options



“Even in healthcare, people these days expect much more of an authentic experience - **we’re not selling coffee but an experience.** Consequently, hospital coffee shops need to be elevated from a generic coffee experience to something a little more real.”

Food Management (2016).
Coffee Shop Concept a Flexible
Addition to Morrison’s Brand Portfolio.



Bare® by Solo® Eco-Forward® PCF Paper Hot Cups

- + First ever, FDA-compliant PCF paper hot cup
- + Made with a minimum 10% post-consumer recycled fiber

Fusion® Cups

- + Appealing and inviting gourmet beverage cup
- + Superb graphics
- + Superior insulation

Solo® Paper Hot Cups

- + Made with 90% plant-based renewable resources
- + We source fibers certified under the SFI® chain of custody



INCREASE REVENUE Grab 'n' Go



Forty-five percent of hospital operators see **growth coming from lunch**. Sandwiches/wraps (28%), Salads (28%), and Cut fruit/vegetables (14%) are some of the foodservice items expected to have highest growth potential. Seventy percent of hospital operators offer packaged sandwiches in the cooler.

CSP Magazine (2016).
Foodservice Handbook.
The Business of Food.

Foodservice Director (2014).
Getting It To Go.



PresentaBowls Pro™

- + Creates an upscale presentation for your food
- + Can be used for hot or cold applications
- + Microwavable and freezable



ClearPac® SafeSeal™ Containers

- + TamperAlert hinge
- + Great for merchandising
- + Increases customers' sense of security that the container has not been tampered with



ClearSeal® Clear Plastic Hinged Lid Containers

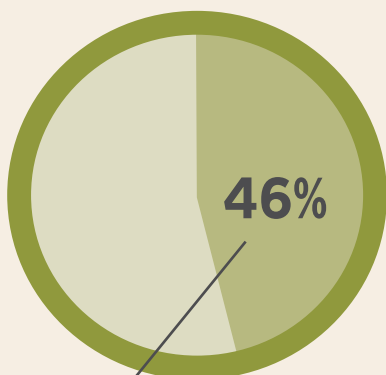
- + Crystal clarity for superior product visibility
- + Lock in freshness with perimeter seal
- + Leak-resistant



SUSTAINABILITY Matters

Waste reduction is one of the top sustainability initiatives hospitals employ

Using compostable foodservice products helps reach sustainability goals.



46% of hospitals are implementing waste reduction programs

Foodservice Director (2014).
The cost of going green.



Bare® by Solo® Eco-Forward® SSPLA Cups and Dinnerware

- + We source fibers under the SFI® chain of custody
- + Compostable*



Eco Expresssions™ Square PLA Plastic Bases & Lids

- + Tan bases differentiate product as eco-forward
- + Perfect for cold applications
- + Compostable*



Bare® by Solo® Eco-Forward® Bagasse (Sugarcane) Dinnerware and Hinged Lid Containers

- + Made with at least 99% plant-based renewable resources
- + Annually renewable resource
- + Compostable*

*Compostable in a commercial compost facility which may not exist in your community. Not suitable for backyard composting. Meets the ASTM standard D6868 compostability.