

INLINE PLASTICS BOOSTS FOODSERVICE OPTIONS WITH EXPANDED SAFE-T-CHEF® LINE

In today's rapidly evolving foodservice industry, ensuring food safety, maintaining freshness, and enhancing convenience have become paramount concerns. Inline Plastics, a leader in innovative packaging solutions, has stepped up to meet these needs with their Safe-T-Chef® product line. This advanced line of tamper-resistant and tamper-evident packaging solutions is designed to address the specific demands of foodservice providers, restaurants, and distributors across the industry.

"Our mission has always been to deliver packaging solutions that keep food safe while maintaining optimal quality," said Carrie Cline, Senior Brand Manager. "Safe-T-Chef® was developed in direct response to the growing need for tamper protection technology in packaging that works for hot food applications."

The Safe-T-Chef® line, launched to much acclaim, features polypropylene packaging designed to provide high clarity and durability, ideal for displaying hot foods. Inline Plastics' unique patented technology not only ensures a tamper-resistant seal but also provides consumer confidence that food remains secure from production to consumption.

"The Safe-T-Chef® line evolved from its initial domed lid designs to include flat lid options, expanding its versatility,"



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— Carrie Cline, Senior Brand Manager

Cline explained. "This expansion caters to diverse operational needs. Whether it's accommodating voluminous foods or presenting a sleeker profile, Safe-T-Chef® now offers tailored solutions without compromising on protection. Operators can choose packaging that best showcases their products, enhancing both functionality and visual appeal."

These advancements make Safe-T-Chef® an indispensable tool for restaurants, convenience stores, grocery stores, and other foodservice providers, whether they're serving individual meals or family-sized portions. The new

options optimize stacking capabilities, maximizing space efficiency on shelves and delivery vehicles.

One of the most exciting recent enhancements to the Safe-T-Chef® line is the incorporation of anti-fog technology in the vented packaging. This feature addresses a common challenge faced by operators when packaging hot foods—condensation buildup inside the package, which often clouds visibility and diminishes the appeal of the product.

"Our customers told us repeatedly that visibility is crucial when it comes to displaying hot foods," said Cline. "With

the anti-fog technology, we've ensured that the steam generated by hot foods doesn't obscure the view, making the food more appetizing to consumers."

The clear, all-around visibility of the Safe-T-Chef® packages enhance product presentation, which is key in high-turnover environments like convenience stores and grocery deli counters. With the vented lids, excess steam is effectively released without compromising the security of the tamper-evident seal.

Inline Plastics has consistently championed food safety, and the Safe-T-Chef® line is no exception. This tamper-resistant packaging not only protects the food but also serves as a deterrent to potential tampering incidents. Safe-T-Chef® packaging acts as an additional layer of protection. Knowing that the packaging is designed to prevent unauthorized access offers peace of mind to both foodservice operators and consumers.

Moreover, the visibility provided by the anti-fog technology contributes to reduced food waste. "When consumers can see the quality of food, their trust and likelihood to purchase increases," said Cline. "It's all about creating trust in the product, and that's what Safe-T-Chef® does."

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In addition to food safety and visibility, sustainability plays a key role in the development of Inline Plastics' packaging solutions. Safe-T-Chef® is made from FDA-approved polypropylene, a highly durable and recyclable material. The transparent design facilitates efficient sorting and recycling at Material Recovery Facilities (MRFs), advancing a sustainable food packaging ecosystem.

Cline emphasized Inline Plastics' commitment to sustainability, stating, "We're constantly innovating to create packaging that not only meets the functional needs of the foodservice industry but also aligns with environmental sustainability. The Safe-T-Chef® line is part of that larger vision."

With the expansion of the Safe-T-Chef® line, Inline Plastics continues to meet the demands of a diverse range of foodservice applications. From single-serve meals to larger, family-sized portions, Safe-T-Chef® offers solutions for all types of food operators. The expanded options, tamper-evident security, and anti-fog clarity elevate Safe-T-Chef® to the

premier choice for businesses delivering premium food experiences.

"The beauty of the Safe-T-Chef® line is that it caters to every type of foodservice operation, from mom-and-pop restaurants to large supermarket chains," Cline remarked. "We listen to the feedback from our customers and use that input to continually improve our products. It's about delivering packaging that truly makes a difference in day-to-day operations."

Inline Plastics is committed to supporting foodservice operators and the distributors that serve them by offering a robust portfolio of packaging solutions designed to enhance food safety, visibility, and operational efficiency.

To learn more about how Inline Plastics' Safe-T-Chef® and other innovative packaging solutions can elevate your foodservice business, visit InlinePlastics.com or contact their sales team directly to request samples and explore customized options.