






PREP+SERVE



Good things
come from
Sysco[®]

Prep+Serv

This category includes foodservice disposables used in preparing and serving activities typically associated with customer facing catering and presentation, as well as the 'back of house' food preparation. While many items in this category can be used for various activities, others are task specific. This category can be divided into three different groups:

-  **Tables and Trays**
-  **Caterware**
-  **Foodservice Wrap**

Tables and Trays

Pans and Covers	4
Pie Plates	7
Foam Trays	8
Paper Food Containers	10
Pressware	12
DELItainers	14

Caterware

Bowls	22
Trays	22
Domes	23
Dual Color OPS	23
Caterware Trays.....	23
Utensils.....	24

Wrap

Aluminum Foil.....	25
Foodservice Film	29
Sysco Quality Promise	34

Good Things Come From Sysco

Sysco consistently strives to exceed customer expectation. Beyond basic commitment, we deliver customers the foodservice products they want, when they need, and at a most competitive price—as promised. We remain mindful that we succeed if our customer is successful.

Additionally, as stewards of the Earth, it is our responsibility to protect, nurture and build upon the natural resources provided to us. We continually seek out new ways to grow, harvest and distribute food in a manner that not only preserves and protects the environment, but strengthens our ability to deliver the best possible quality to our customers. In this way, we ensure a healthy future not just for our planet, but for our businesses and end users alike.

Supplier Partners

Sysco's suppliers remain an integral part of our success, a partnership valued to the highest degree. We strengthen that value in many ways to include; coaching growers on sustainable practices, helping small and local farms connect with chef-driven restaurants, and sharing product recommendations derived from our unique exposure and insight into the food industry.

We continually strive to become a more effective partner, increasing information capabilities to apply category management strategies used in consumer marketing to the foodservice business. Our connection with our suppliers happens not just at the point of purchase, but at many touch points across the spectrum of our business. We are currently assessing how we can be more integrated with our largest suppliers at each of those multiple touchpoints.





Steam Tables

Aluminum steam table pans have been the longtime favorite of caterers for both hot and cold food presentations. Steam table pans combine the strength, durability and economy of aluminum foil.

These large aluminum bases are used for both 'back of the house' preparation as well as for catering. Steam tables sized 12 x 20, 12 x 10 and 12 x 6 are referred to as full, half, and third sizes respectively.

Steam pans also come in varying depths for flexibility when it comes to capacity, and when used in combination, serve as a water bath for holding food temperature.





Steam table pans combine the strength, durability and economy of aluminum foil.



Metal covers available to transport and reheating convenience with minimal leakage

High strength
Sidewall rib design for increased strength

Embossed bottoms to reduce sag under heavy loading

Multipurpose
Can use same container to bake, freeze, reheat, serve

Superior temperature conductivity

Bakes Evenly, Cools Quickly
Impervious to oxygen and moisture transference; inhibits gases, moisture, grease, oil, light, and odors to keep food fresh longer

Aluminum Caterware® Trays, Signature® Steamtable Pans and Covers

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C		<< Temperature range for these products >>			400 °F / 204 °C	

These guidelines are supplied to assist you in determining the proper use of Pactiv products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.



Pans



PAN FOIL STM TBL FULL DP 3-3/8 Case Quantity: 40	PAN FOIL STM TBL MED 2-3/16" Case Quantity: 40	PAN FOIL STM TBL DEEPPXH 2-9/16 Case Quantity: 100	PAN FOIL STM TBL XDEEP 4-3/16" Case Quantity: 100	PAN FOIL STM TBL DEEP 3-5/16" Case Quantity: 200
SUPC # 7293283	SUPC # 7461561	SUPC # 7465969	SUPC # 8472612	SUPC # 8565832
Pactiv # Y6050XHSYS	Pactiv # Y6120XH	Pactiv # Y6132XHSYS	Pactiv # 634260Y	Pactiv # Y6062XH



LID FOIL F/FULL STM TBL PAN Case Quantity: 80	LID FOIL F/ HALF STMTBL PAN Case Quantity: 100	LID FOIL F/THIRD STM TBL PAN Case Quantity: 200
SUPC # 7293257	SUPC # 6938211	SUPC # 8564276
Pactiv # Y112045SYS	Pactiv # 101230SYS	Pactiv # Y116225

Aluminum Pans



SUPC	Item	Description	CS PK	LID FOIL F/ FULL STM TBL PAN	LID FOIL F/ HALF STMTBL PAN	LID FOIL F/ THIRD STM TBL PAN
Aluminum Pans						
7293283	Y6050XHSYS	PAN FOIL STM TBL FULL DP 3-3/8	40	7293257		
7461561	Y6120XH	PAN FOIL STM TBL MED 2-3/16"	40	7293257		
7465969	Y6132XHSYS	PAN FOIL STM TBL DEEPPXH 2-9/16	100		6938211	
8472612	634260Y	PAN FOIL STM TBL XDEEP 4-3/16"	100		6938211	
8565832	Y6062XH	PAN FOIL STM TBL DEEP 3-5/16"	200			8564276
Pie Plates						
8379352	2311045Y	PAN FOIL PIE XDP 330Z 1-15/64	400			
8379614	Y21940	PAN FOIL PIE XDP 300Z 1-9/32	400			
8379907	Y40525	PAN FOIL CASSROLE RND 5X1-9/32	750			
Covers						
7293257	Y112045SYS	LID FOIL F/FULL STM TBL PAN	80			
6938211	101230SYS	LID FOIL F/ HALF STMTBL PAN	100			
8564276	Y116225	LID FOIL F/THIRD STM TBL PAN	200			



Aluminum

A catering standby, Sysco baking pans combine the strength, durability and economy of aluminum foil. Multipurpose, they can be used to bake, freeze, reheat, and serve. Impervious to oxygen and moisture transference; inhibiting gases, moisture, grease, oil, light, and odors to keep food fresh longer.



Pie Plates



PAN FOIL PIE XDP 330Z
1-15/64
Case Quantity: 400

SUPC # 8379352
Pactiv # 2311045Y

PAN FOIL PIE XDP 300Z
1-9/32
Case Quantity: 400

SUPC # 8379614
Pactiv # Y21940

PAN FOIL CASSROLE RND
5X1-9/32I
Case Quantity: 750

SUPC # 8379907
Pactiv # Y40525



Foam Trays

Strong economical carry and utility trays available in a range of common sizes for patron use in transporting individual servings. Used in back of the house preparation of component foods, overwrapped and held for later assembly.



Elegant High Gloss

Laminated 18x14 ideal for lap tray and banquet lines

Rigid

Sturdy and non-absorbent construction provides durability, prevents spillage, and protects food from damage

Lightweight

Provide superior insulating properties not found in other materials

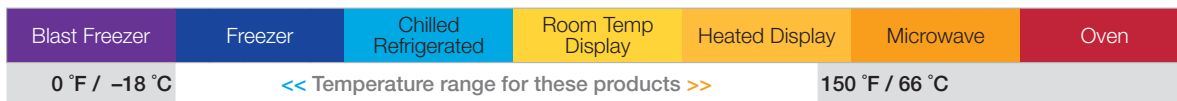
Economy

Benefits in what is generally the lowest cost entry point into serving and carry trays

Carry Trays

-40 °F / -40 °C

400 °F / 204 °C



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Foam Trays



TRAY FOAM LAM WHITE
SERVING
Case Quantity: 100

SUPC # 4056529

Pactiv # OTK101360000



TRAY FOAM WHT
Case Quantity: 250

SUPC # 4060596

Pactiv # OTH100340000



TRAY FOAM 12X16 CARRY
WHT
Case Quantity: 100

SUPC # 1895838

Pactiv # OTF112160000



TRAY FOAM MEAT WHITE
8X5.75X.6
Case Quantity: 500

SUPC # 7004781

Pactiv # OTF102S00000

Foam Trays			
SUPC	Item	Description	CS PK
Foam Trays-Prep+Carry			
4056529	OTK101360000	TRAY FOAM LAM WHITE SERVING	100
4060596	OTH100340000	TRAY FOAM WHT	250
1895838	OTF112160000	TRAY FOAM 12X16 CARRY WHT	100
7004781	OTF102S00000	TRAY FOAM MEAT WHITE 8X5.75X.6	500



Paper Food Containers

Paper food trays are the staple of the industry. Made of strong, clay-coated paperboard, these trays are moisture and grease resistant. A perfect fit for a wide range of use. They are available in a variety of sizes to fit every customer's needs, and the Trendz and Reliance prints will add the extra appeal that your customer desires.



Clay coated paper board

Resists grease and moisture

Multiple sizes

Gives perfect fit for a variety of foodservice applications

Rigid

Strength to support up to 5 Lbs

Sustainable

Made from renewable paper

Stackability

Saves on space



Paper Food Containers



TRAY FOOD PAPR 5LB
Case Quantity: 500

SUPC # 2004272

Pactiv # D5TTDZ



TRAY FOOD PAPR RED
PLAID 5LB
Case Quantity: 500

SUPC # 1998499

Pactiv # D5TBWREL



TRAY FOOD PAPR 3LB
Quantity: 500

SUPC # 2004242

Pactiv # D3TTDZ



TRAY FOOD PAPR RED
PLAID 3LB
Quantity: 500

SUPC # 1998477

Pactiv # D3TBWREL



TRAY FOOD PAPR 2.5LB
Quantity: 500

SUPC # 2004220

Pactiv # D25TTDZ



TRAY FOOD PAPR RED
PLAID 2.5LB
Case Quantity: 500

SUPC # 1998388

Pactiv # D25TREL



TRAY FOOD PAPR 2LB
Quantity: 1000

SUPC # 2004236

Pactiv # D2TTDZ



TRAY FOOD PAPR RED
PLAID 2LB
Quantity: 1000

SUPC # 1998465

Pactiv # D2TBWREL



TRAY FOOD PAPR 1LB
Quantity: 1000

SUPC # 2003380

Pactiv # D1TTDZ



TRAY FOOD PAPR RED
PLAID 1LB
Quantity: 1000

SUPC # 1998451

Pactiv # D1TBWREL

Plates

SUPC	Item	Description	CS PK
Paper Food Containers			
2004272	D5TTDZ	TRAY FOOD PAPR 5LB	500
1998499	D5TBWREL	TRAY FOOD PAPR RED PLAID 5LB	500
2004242	D3TTDZ	TRAY FOOD PAPR 3LB	500
1998477	D3TBWREL	TRAY FOOD PAPR RED PLAID 3LB	500
2004220	D25TTDZ	TRAY FOOD PAPR 2.5LB	500
1998388	D25TREL	TRAY FOOD PAPR RED PLAID 2.5LB	500
2004236	D2TTDZ	TRAY FOOD PAPR 2LB	1000
1998465	D2TBWREL	TRAY FOOD PAPR RED PLAID 2LB	1000
2003380	D1TTDZ	TRAY FOOD PAPR 1LB	1000
1998451	D1TBWREL	TRAY FOOD PAPR RED PLAID 1LB	1000



Pressware®

Pressware® products were developed in response to the rapid growth and popularity of the microwave oven. Since that time, Pactiv has introduced the benefits of dual ovenable paperboard to the frozen food, fast food, bakery, vending, restaurant and institutional foodservice markets.

Today, Pressware containers are available in a variety of shapes, sizes and colors for most any application you can think of, hot or cold.





Exceptional temperature endurance.



Pressware Dual Ovenable Paperboard

Provides exceptional temperature endurance from -40 up to 450 °F

Versatility of Freezing

Prepares food without concern of cracking

Cut resistant surface

Ideal for food preparation, cooking, baking and serving directly on the same tray

TRAY PAPER OVENABLE BRD
MICR
Case Quantity: 250
SUPC # 5615372
Pactiv # PCS01505

Pressware

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-40 °F / -40 °C		<< Temperature range for these products >>			450 °F / 232 °C	

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DELtainers

Newspring DELtainers come in 5 different sizes, ranging from 8 to 32oz. They're sold in both bulk and combo packs. DELtainer® microwaveable containers fill just about any customer's back of the house needs. These containers are microwaveable, stackable, reusable and refrigerator-friendly. Uses include storage in the 'back of the house' as well as transporting soups and other items for catering..





Microwaveable, stackable, reusable, dishwasher safe and refrigerator-friendly.



Leak Resistant

Exceptional lid fit creating a tight seal

Sustainable

Recyclable and can be reused, dishwasher safe

Stackable

Design and strength combine to offer stacking capability

Superior strength

Injection molded and has thick sidewalls

DELtainer®

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
0 °F / -18 °C		<< Temperature range for these products >>				250 °F / 121 °C

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DELItainers



CONTAINER PLAS DELI
TRANS W/LD
Case Quantity: 240

SUPC # 8231512

Pactiv # YSD2532



CONTAINER PLAS DELI
TRANS W/LD
Case Quantity: 240

SUPC # 8018838

Pactiv # YSD2516



CONTAINER PLAS DELI NAT
Case Quantity: 480

SUPC # 8237864

Pactiv # SD5016Y



CONTAINER PLAS DELI
TRANS W/LD
Case Quantity: 240

SUPC # 8237814

Pactiv # YL2512



CONTAINER PLAS DELI
TRANS W/LD
Case Quantity: 240

SUPC # 8231967

Pactiv # YL2508

Lid



CONTAINER PLAS DELI
8OZ NAT
Case Quantity: 480

SUPC # 8236204

Pactiv # L5008Y



LID PLAS F/8/16/32OZ
CONTNR
Case Quantity: 480

SUPC # 8236947

Pactiv # YNL500

DELItainer

Lid



SUPC	Item	Description	CS PK	LID PLAS F/8/16/32OZ
DELItainer				
8231512	YSD2532	CONTAINER PLAS DELI TRANS W/LD	240	8236947
8018838	YSD2516	CONTAINER PLAS DELI TRANS W/LD	240	8236947
8237864	SD5016Y	CONTAINER PLAS DELI NAT	480	8236947
8237814	YL2512	CONTAINER PLAS DELI TRANS W/LD	240	8236947
8231967	YL2508	CONTAINER PLAS DELI TRANS W/LD	240	8236947
8236204	L5008Y	CONTAINER PLAS DELI 8OZ NAT	480	8236947
Lid				
8236947	YNL500	LID PLAS F/8/16/32OZ CONTNR	480	



SmartLock® Caterware

The SmartLock closure is available on sizes 12", 16" and 18"; all of which have the option for flat or lazy susan trays. This feature enables the dome to securely attach to the base even if the dome cracks. The bases and lids also interlock—providing superior stacking capabilities.

SmartLock plastic trays make a dramatic statement at the table with their black, glossy finish and contemporary, upscale styling. Paired with great food, they become elegant entertainers at any event. They're strong enough for maximum support and a disposable, cost-effective alternative to china.





The SmartLock® feature enables the dome to securely attach to the base, the bases and lids also interlock—providing superior stacking capabilities.



Wide Variety of Sizes

A tray for every application

Available in combination packs of base and lid or separates

Cost Effective Economical alternative to permanentware

Strong, High Impact Material Provides optimal support

High-gloss black finish gives a contemporary, upscale appearance

SmartLock Closure

Maintains a secure closure even if the dome is damaged

Ideal for rework

Counting feature improves portion control and facilitates product placement

Internal Drip Ledge

Helps keep moisture in and prevent liquids from running down the side of the container



SmartLock®

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C	<< Temperature range for these products >>			120 °F / 49 °C		

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Interlocking hexagonal design allows for a variety of table layouts in a compact space and creates a unique look to presentation.



Versatile

Domes serve as risers or ice chests when placed under trays

High Clarity

Domes maximize food presentation

Strong

Domes support more stacking weight

Easy On, Easy Off

Help prevent food disturbance and lessen the chance of cracking during removal

Strong, High Impact Material

Resists flexing and cracking

Stacking Feature

Stacked base locks in to dome, reducing sliding during transport

Hexquisite

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C	<< Temperature range for these products >>			120 °F / 49 °C		

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Bowls and Utensils

Caterbowl® serving bowls, formally attired in gloss black, are the appropriate accompaniment to the entire Caterware® line. They can stand alone or fit in the center of a lazy susan. Caterware Catermate® Utensils are designed as accessories to Caterware trays, bowls and steam table pans and include matching serving spoons, forks and tongs.





The appropriate accompaniment to the entire
Caterware® line.



Audible Full Snap Closure

Secures lid and creates a leak-resistant seal

Stackable

Stacked bowls lock in to domes
Reduces sliding during transport

Variety of Sizes

Provides a bowl for several applications

High-Gloss Black Finish

Complements entire line of Caterware products

Multiple material choices

Wide Bases

Provide stability and resists tipping

Flat and Lazy Susan Design

Strong durable design

Caterware

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C	<< Temperature range for these products >>			120 °F / 49 °C		

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Bowls

Domes



BOWL PLAS CATER BLK
10 LB
Case Quantity: 25

BOWL PLAS CATER BLK
5 LB
Case Quantity: 25

LID PLAS DOME CLR FOR
10LB BWL
Case Quantity: 25

LID PLAS DOME CLR FOR
5LB BOWL
Case Quantity: 25

SUPC # 6051288

SUPC # 6051262

SUPC # 6051296

SUPC # 6051270

Pactiv # 92230K

Pactiv # 92220K

Pactiv # P92230

Pactiv # P92220

Trays



TRAY PLAS CATER BLK FLT
W/LID
Case Quantity: 25

TRAY PLAS CATER LZ Y SU
W/LID
Case Quantity: 25

TRAY PLAS CATER BLK FLT
SMRTLK
Case Quantity: 25

TRAY PLAS CATER BLK FLT
W/LID
Case Quantity: 25

TRAY PLAS CATER LZ Y SU
W/LID
Case Quantity: 25

SUPC # 9481201

SUPC # 9485939

SUPC # 0141184

SUPC # 9481219

SUPC # 9486051

Pactiv # 9818KWPSYS

Pactiv # 9918KWP

Pactiv # 9818KSYS

Pactiv # 9816KWPSYS

Pactiv # 9916KWP



TRAY PLAS CATER BLK FLT
SMRTLK
Case Quantity: 25

TRAY PLAS CATER BLK FLT
W/LID
Case Quantity: 25

TRAY PLAS CATER LZ Y SU
W/LID
Case Quantity: 25

TRAY PLAS CATER BLK FLT
SMRTLK
Case Quantity: 25

SUPC # 0141176

SUPC # 9481243

SUPC # 9485954

SUPC # 0140871

Pactiv # 9816KSYS

Pactiv # 9812KWPSYS

Pactiv # 9912KWP

Pactiv # 9812KSYS



Domes



LID PLAS DOME F/SMRTLK
TRAY CL

Case Quantity: 25

SUPC # 0141168

Pactiv # P9818SYS



LID PLAS DOME F/SMRTLK
TRAY CL

Case Quantity: 25

SUPC # 0141200

Pactiv # P9816SYS



LID PLAS DOME F/SMRTLK
TRAY CL

Case Quantity: 25

SUPC # 0141192

Pactiv # P9812SYS

Dual Color OPS



TRAY PLAS CATR BLK HEX
W/LID

Case Quantity: 25

SUPC # 6918882

Pactiv # 966018KWPSYS



TRAY PLAS CATR BLK HEX
W/LID

Case Quantity: 25

SUPC # 6918866

Pactiv # 966016KWPSYS



TRAY PLAS CATR BLK HEX
W/LID

Case Quantity: 25

SUPC # 6918858

Pactiv # 966012KWPSYS



CONTAINER PLAS CAKE
1/4 BLK/LD

Case Quantity: 65

SUPC # 0716773

Pactiv # YQSB500RSTAB

Caterware Trays



TRAY ALMN ROUND CATER
Case Quantity: 25

SUPC # 6961106

Pactiv # 451812ASYS



TRAY ALMN ROUND CATER
Case Quantity: 25

SUPC # 6961098

Pactiv # 451612ASYS



TRAY ALMN ROUND
CATER
Case Quantity: 25

SUPC # 6961049

Pactiv # 451212ASYS



Utensils



FORK PLAS SERVING
BLACK CATRMT
Case Quantity: 100

SUPC # 5958137

Pactiv # 9005K



SPOON PLAS SERVING
BLK HVY DTY
Case Quantity: 144

SUPC # 4855771

Pactiv # CUSESYS



SPOON PLAS SERVING
BLACK CTRMT
Case Quantity: 100

SUPC # 5958145

Pactiv # 9006K



TONG PLASTIC BLK DISP
9"
Case Quantity: 100

SUPC # 8385114

Pactiv # 9007K

Caterware



SUPC	Item	Description	CS PK	LID PLAS DOME CLR FOR 10LB BWL	LID PLAS DOME CLR FOR 5LB BOWL	LID PLAS DOME F/ SMRTLK TRAY CL	LID PLAS DOME F/ SMRTLK TRAY CL	LID PLAS DOME F/ SMRTLK TRAY CL
Bowls								
6051288	92230K	BOWL PLAS CATER BLK 10 LB	25	6051296				
6051262	92220K	BOWL PLAS CATER BLK 5 LB	25		6051270			
6051296	P92230	LID PLAS DOME CLR FOR 10LB BW	25					
6051270	P92220	LID PLAS DOME CLR FOR 5LB BOWL	25					
Trays								
9481201	9818KWPSYS	TRAY PLAS CATER BLK FLT W/LID	25			0141168		
9485939	9918KWP	TRAY PLAS CATER LZYS W/LID	25			0141168		
0141184	9818KSYS	TRAY PLAS CATER BLK FLT SMRTLK	25			0141168		
9481219	9816KWPSYS	TRAY PLAS CATER BLK FLT W/LID	25				0141200	
9486051	9916KWP	TRAY PLAS CATER LZYS W/LID	25				0141200	
0141176	9816KSYS	TRAY PLAS CATER BLK FLT SMRTLK	25				0141200	
9481243	9812KWPSYS	TRAY PLAS CATER BLK FLT W/LID	25					0141192
9485954	9912KWP	TRAY PLAS CATER LZYS W/LID	25					0141192
0140871	9812KSYS	TRAY PLAS CATER BLK FLT SMRTLK	25					0141192
Dual Color OPS								
6918882	966018KWPSYS	TRAY PLAS CATR BLK HEX W/LID	25					
6918866	966016KWPSYS	TRAY PLAS CATR BLK HEX W/LID	25					
6918858	966012KWPSYS	TRAY PLAS CATR BLK HEX W/LID	25					
0716773	YQSB500RSTAB	CONTAINER PLAS CAKE 1/4 BLK/LD	65					
Caterware								
6961106	451812ASYS	TRAY ALMN ROUND CATER	25					
6961098	451612ASYS	TRAY ALMN ROUND CATER	25					
6961049	451212ASYS	TRAY ALMN ROUND CATER	25					
Utensils								
5958137	9005K	FORK PLAS SERVING BLACK CATRMT	100					
4855771	CUSESYS	SPOON PLAS SERVING BLK HVY DTY	144					
5958145	9006K	POON PLAS SERVING BLACK CTRMT	100					
8385114	9007K	TONG PLASTIC BLK DISP 9"	100					



Aluminum Foil Wrap

One of the most versatile kitchen products. Available in multiple widths, lengths and gauges providing ultimate flexibility.

Pop up sheets

Widely used in many 'back of house' operations. Pop up sheets can be used in the cooking process to wrap food and as a container for 'on-the-go' operations. Available in multiple sizes and gauges providing operators ultimate flexibility.



One of the most versatile kitchen products.

Continuous

Roll foil allows for customized cut lengths

High Quality

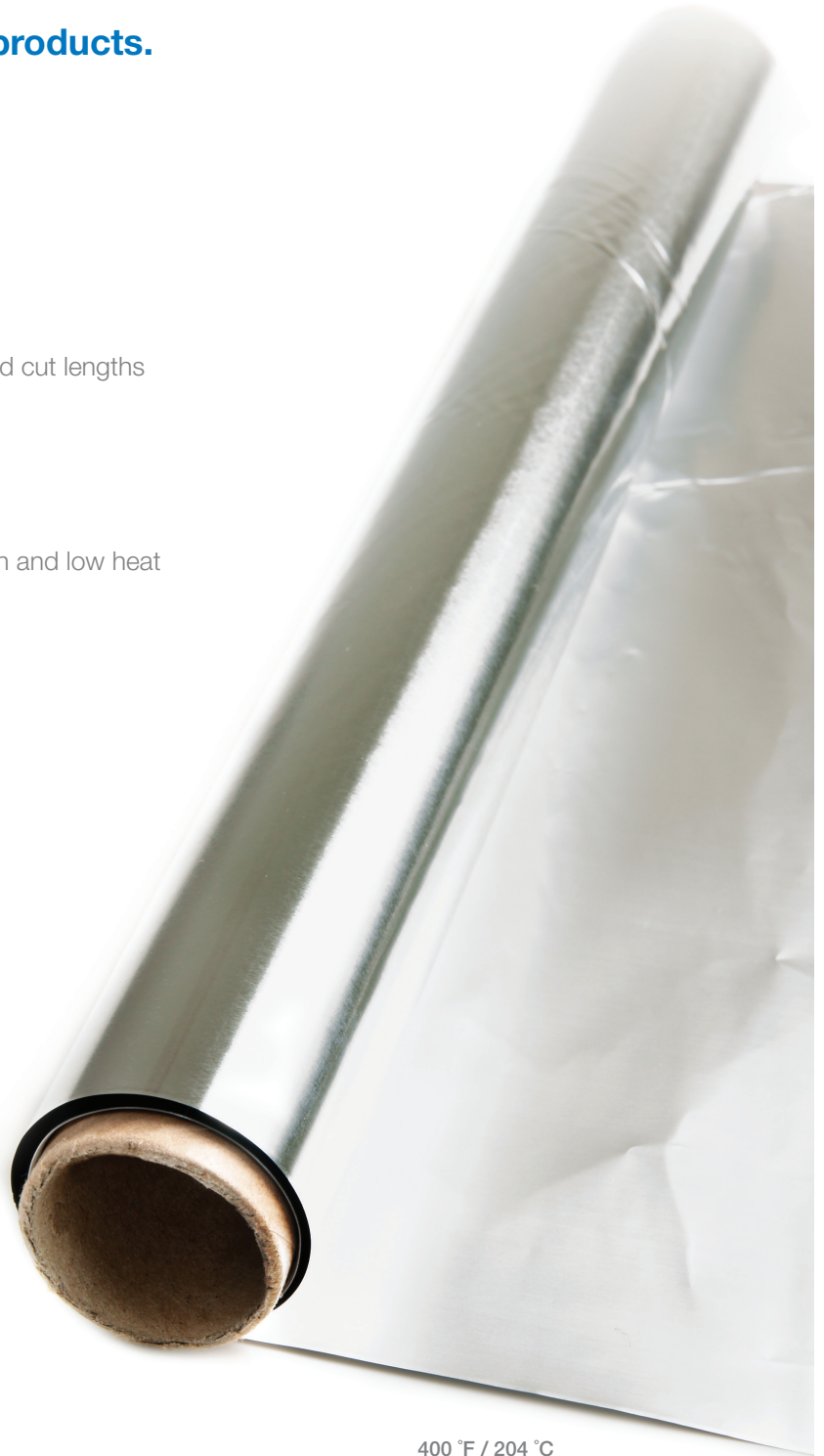
Reynolds brand tradition

Domestic Production

Superior performance in high and low heat applications

Pre Sized Sheets

For efficient use of materials



Aluminum Wrap

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C		<< Temperature range for these products >>			450 °F / 204 °C	

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Wrap Foil



WRAP FOIL CUSH-FLD
14X16
Case Quantity: 1000

WRAP FOIL CUSH-FLD
10.5X14
Case Quantity: 2500

FOIL SHEET 12X10.75
SILVER
Case Quantity: 2400

FOIL ALMN SHEET
12"X10.75" POP
Case Quantity: 3000

FOIL SHEET 9X10.75IN
SILVER
Case Quantity: 3000

SUPC # 4088027

SUPC # 4123717

SUPC # 6938526

SUPC # 5658939

SUPC # 6938500

Pactiv # 7534

Pactiv # 7524

Pactiv # W69370

Pactiv # W69369

Pactiv # W69372

Roll Foil



FOIL SHEET 9X10.75 GOLD
Case Quantity: 2400

FOIL ALMN ROLL HVY WGT
1000 FT
Case Quantity: 1

FOIL ALMN STD 500
METRO LINE
Case Quantity: 1

FOIL ALMN RLL 18X1000
MTRO STD
Case Quantity: 1

SUPC # 6937809

SUPC # 4087474

SUPC # 9506023

SUPC # 0172007

Pactiv # W69373

Pactiv # 627

Pactiv # 614M

Pactiv # 615M



FOIL ALMN ROLL HVY WGT
1000 FT
Case Quantity: 1

FOIL ALMN ROLL STD WGT
1000 FT
Case Quantity: 1

FOIL ALMN ROLL STD WGT
500FT
Case Quantity: 1

FOIL ALMN ROLL HVY WGT
500 FT
Case Quantity: 1

FOIL ALMN ROLL STD WGT
1000 FT
Case Quantity: 1

SUPC # 6938377

SUPC # 6938336

SUPC # 6938328

SUPC # 6937767

SUPC # 6937734

Pactiv # W69323

Pactiv # W69317

Pactiv # W69318

Pactiv # W69328

Pactiv # W69312



Aluminum			
SUPC	Item	Description	CS PK
Wrap Foil			
4088027	7534	WRAP FOIL CUSH-FLD 14X16	1000
4123717	7524	WRAP FOIL CUSH-FLD 10.5X14	2500
6938526	W69370	FOIL SHEET 12X10.75 SILVER	2400
5658939	W69369	FOIL ALMN SHEET 12"X10.75" POP	3000
6938500	W69372	FOIL SHEET 9X10.75IN SILVER	3000
6937809	W69373	FOIL SHEET 9X10.75 GOLD	2400
Roll Foil			
4087474	627	FOIL ALMN ROLL HVY WGT 1000 FT	1
9506023	614M	FOIL ALMN STD 500 METRO LINE	1
0172007	615M	FOIL ALMN RLL 18X1000 MTRO STD	1
6938377	W69323	FOIL ALMN ROLL HVY WGT 1000 FT	1
6938336	W69317	FOIL ALMN ROLL STD WGT 1000 FT	1
6938328	W69318	FOIL ALMN ROLL STD WGT 500FT	1
6937767	W69328	FOIL ALMN ROLL HVY WGT 500 FT	1
6937734	W69312	FOIL ALMN ROLL STD WGT 1000 FT	1



Foodservice Film

The most widely used product in the 'back of the house' with over 90% of all foodservice operations using foodservice film. Film can be used in cooking and safe food storage. Heat tolerant up to 150 degrees F, this versatile product can be sold everywhere.



Film

-40 °F / -40 °C

400 °F / 204 °C

Blast Freezer	Freezer	Chilled Refrigerated	Room Temp Display	Heated Display	Microwave	Oven
-20 °F / -29 °C	<< Temperature range for these products >>			120 °F / 49 °C		

These guidelines are supplied to assist you in determining the proper use of Pactiv products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.



Most widely used kitchen product for covering, storing, and wrapping all foods.

Incredible clarity and luster to enhance product appeal

PVC is made from 57% salt—a renewable resource

Keeps foods fresh, and contaminants out

Moisture barrier protects food integrity and maintains moisture content (will not dry out)

Versatile

Can be used for meat, cheese, bakery and produce

Temperature range (can be used in temperatures as low as – 10 degrees and as high as 150 degrees F / 66 degrees C)

Can be micro-waved

One inch pocket of air between food and film)

Can be used in low heat holding devices



Dispensing Rolls cutter options:

Low profile metal edge film carton has a contoured edge for ease of handling

Easy glide slide cutter cuts neatly, cleanly, and safely in both directions for no wasted motion

Cutter guard grit edge is an exclusively patented, simple and safe bladeless option in the 12" and 18" roll widths

Sheets on a roll allow for perfect pre sized portion control prep operations



Bulk Roll



FILM PVC ROLL 5280 FT
PACER
Case Quantity: 1

SUPC # 6945646

Pactiv # SY998



FILM PVC 2000FT ROLL
Case Quantity: 1

SUPC # 7435332

Pactiv # 9068



FILM PVC ROLL METRO
2000 FT II
Case Quantity: 1

SUPC # 7200132

Pactiv # 916M



FILM PVC ROLL 5280 FT
PACER
Case Quantity: 1

SUPC # 6944730

Pactiv # SY997



FILM PVC ROLL 3000FT
Case Quantity: 1

SUPC # 7435290

Pactiv # 9065



FILM PVC ROLL 2000FT
Case Quantity: 1

SUPC # 7435266

Pactiv # 9063



FILM PVC ROLL METRO
2000FT
Case Quantity: 6945612

SUPC # 0356550

Pactiv # 914M



FILM PVC ROLL 5280 FT
PACER
Case Quantity: 1

SUPC # 6945612

Pactiv # SY996



FILM PVC ROLL 3000 FT
Case Quantity: 1

SUPC # 7435282

Pactiv # 9064



FILM PVC ROLL 2000FT
Case Quantity: 1

SUPC # 7435191

Pactiv # 9062



FILM PVC ROLL 2000
CUTTERGARD
Case Quantity: 1

SUPC # 6945505

Pactiv # 9066



FILM PVC ROLL METRO
2000 FT
Case Quantity: 1

SUPC # 0356543

Pactiv # 910M



FILM PVC ROLL 2000 W/
SLI CUTR
Case Quantity: 1

SUPC # 3302601

Pactiv # 9069



FILM PVC ROLL 2000FT SLI
CUTR
Case Quantity: 1

SUPC # 0496034

Pactiv # 9060



FILM PVC 2000FT ROLL SLI
CUTR
Case Quantity: 1

SUPC # 0496026

Pactiv # 9059



Pre Sized Sheets



FILM PVC ROLL 2000FT
CTTERGARD
Case Quantity: 1

SUPC # 6945521

Pactiv # 9067



FILM PVC ROLL PERF
12X12
Case Quantity: 1

SUPC # 6944672

Pactiv # SY930



FILM PVC ROLL PERF
10X10
Case Quantity: 1

SUPC # 4270963

Pactiv # 926



FILM PVC ROLL PERF 6X5
Case Quantity: 1

SUPC # 6944656

Pactiv # SY920



	S.O.A.R.	Metal Edge	Slide Cutter	Cutter Gard
Pre-Cut S.O.A.R.				
6" x 5" S.O.A.R. 3000 ct	6944656	-	-	-
10" x 10" S.O.A.R. 1900 ct	4270963	-	-	-
12" x 12" S.O.A.R. 1600 ct	6944672	-	-	-
Classic Roll Film				
12" 2000' Film Bulk Roll Sysco	-	7435191	0496026	6945505
12" 3000' Film Bulk Roll Sysco	-	7435282	-	-
12" 5280' Film Bulk Roll Sysco	-	6945612	-	-
18" 2000' Film Bulk Roll Sysco	-	7435266	0496034	6945521
18" 3000' Film Bulk Roll Sysco	-	7435290	-	-
18" 5280' Film Bulk Roll Sysco	-	6944730	-	-
24" 2000' Film Bulk Roll Sysco	-	7435332	3302601	-
24" 5280' Film Bulk Roll Sysco	-	6945646	-	-
Metro Roll Film				
12" 2000' Film Bulk Roll Metro	-	0356543	-	-
18" 2000' Film Bulk Roll Metro	-	0356550	-	-
24" 2000' Film Bulk Roll Metro	-	7200132	-	-



Quality is more than a promise. It's assured.

You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry. But Sysco's commitment to quality extends well beyond a strong QA Department. We have more than 40,000 employees—from drivers and Marketing Associates to loaders and receivers—that are fully invested in providing the highest quality products and services available today.

We go to great lengths to ensure that our suppliers and our state-of-the-art distribution warehouses maintain the highest standards, often above and beyond government regulations. Additionally, we routinely monitor product quality and food safety systems to ensure compliance and customer satisfaction.

To many in the food industry, our efforts may seem extreme. Even obsessive. To us, it's all in a day's work. Because at Sysco, our QA Department is dedicated to one mission: to deliver great products that meet the most stringent standards in terms of quality, safety and consistency.

With Sysco, quality is assured—from fresh to finish.





Good things
come from
Sysco[®]

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