

CrispKeeper™

Sauces & Glazes Platform

A unique patent-pending glaze technology that delivers flavor to fried and grilled applications while maintaining the integrity of their crispy, crunchy, craveable coatings.

Features & Benefits

- Fortifies texture of fried foods, adding customizable, high-impact flavor while keeping the crisp factor
- CrispKeeper™ flows evenly in application, allowing for uniform flavor dispersion
- High-margin, limited-liability SKU – simply add to your current fried foods for menu versatility
- Easy to apply BOH – squeeze it, dunk it or toss it for desired flavor effect
- Flexible packaging opportunities to support the needs of your unique operation
- Extended shelf-life, 4-months ambient and 6-months refrigerated



52% of LSR operators say that maintaining food quality is their top challenge with delivery.
- Datassential, 2022





Why Operators Love CrispKeeper™



Wetter is Better

70% of consumers prefer wet sauces/glazes over dry rubs/seasonings on their fried foods.
Rubix Foods, Proprietary Research, 2023



To-Go is Here to Stay

44% of consumers reported ordering delivery or takeout through a third-party app or website.
DoorDash, 2023



Deliver Flavor and Quality

29% of consumers say they've received delivery food in poor quality or damaged.
Datassential, 2023



Low Risk, High Reward

CrispKeeper™ is a low-cost solution to flavoring your existing fried foods without stealing space in your kitchen or margin.



You Gotta Read It to Believe It

Scan to view our CrispKeeper™ Case Study!