

OC: Sophie Hunter

Ashlyn Szabo

Kai Martin
Product

Quality:

Dry Delights ensure that their produce is high quality. Our products are free from any additives including pesticides and are fully organic.

Design/Packaging:

We package our products in a re-sealable plastic bag. We initially pack the fruit into the bags with an air-tight seal that will be broken when first opened. We package our fruit this way so that it can last longer and taste more fresh when eaten.

Variety:

Dry Delights is unique due to its large variety. Our wide range of products is what makes our company stand out from the competition. Dry Delights understands that people are very particular in what kind of fruit they like. We allow our consumers to customize their products. One personalization aspect of our company is that we allow customers to pick how dry their fruit is. For example, some people enjoy their dried fruit extremely dry and very crunchy while on the other hand, some people prefer their fruit sticky and chewy. We allow our customers to pick how they want their fruit dried ensuring customer satisfaction. Additionally, we are also adding new flavors to our product line. We are brainstorming unique flavors that the public will enjoy. Currently, we are designing the flavors cinnamon apple, chamoy mango, and chocolate banana.

Sustainability:

My company is sustainable because we compost our fruit scraps so that they can be repurposed. We also try our best to use as little plastic as possible. Our packing is plastic, but we hope to find a more sustainable packing material shortly.

Safety/production:

- Make it paragraph style

During our production periods, we take precautions to ensure the safety of the producer as well as the customer. Every time a batch of fruit is made, the producer is required to wash their hands, wear gloves, and pull their hair back. The person making the product is also told to be careful when cutting fruit and is taught how to properly cut fruit safely. Our products are safe for customers because we take extra precautions to ensure that all fruits are not contaminated. We also do not sell fruit after a week, because we want our products to be as fresh as possible.

^
a batch of