

TEAM

COMMERCIAL MEAL KIT EVALUATION CHART - Use numbers between 0 & 5 where zero is not good and five is very good

Company	Meal Kit	First look appeal	Prep of Ingredients	Recipe ease & appearance	Cost	Use of local ingred	Ues of recycled or green components	Time for prep	Qual of ingredients	Taste of meal	Notes & Summary
Blue Apron	Chicken & Peach	4	while . Zuc - great flavor, peaches under ripe	4.5	\$8/serving Less than others	None - hormone free	was good - little bottle, cheese bags	3 (20 minutes over)	4 Peaches firm	4	
Plated	Stuffed Peppers	4	4.5	4	\$8.25	0	0- all plastic	3	4	4	
Home Chef	Pork	4 - Too much non recycle pkging	4 - missed sear step, grn beans	4 - lger #'s, arrows between steps	\$9.90/serving	0	0	4.5	4.5	4	
Local Crate	Tacos	4	4	4	\$12/serving	5	5	5	4.5 - cilantro	4.5 tortillas not so good	
Overall development notes											
Flavor profile is good across the meal kits - will need to pay attention to this in development of local meal kits											