

Rocketpacks

Frankfurt

Company that distribute and sell ready-made food and equipment for preparing and serving food . Whole concepts for this. I was looking for a back pack solution for all outdoor purposes or outreach sales.



Both for our own purposes but mainly to offer our customers and clients. I think you are on to something very, very good! Nowadays people do not want to leave their chairs on sports arenas, they do not want to take a long walk in order to get something edible at outdoor sport events or festivals and such.

You need to walk up close to your customer in order to get the extra sales. I want us to offer, not only our food, but also a neat, simple, yet smart way for our customers to offer this in their turn.



What I mainly look for is some sort of solution for hot soup and broth/stock/bouillon (whatever you like to call it). This is our main business. We have a lot of customer in the ski resorts and also we work with sports arenas and various clubs that arrange events.

For ex, we are present at World Cup races for alpine skiing, cross-country skiing, biathlon & ski jumping. We also do big marathon races, triathlon, cycling and work with ice hockey clubs, football clubs and more.

Soup is ideal for this. Questions that initially pops up.



Q no.1. It says in your technical specs that the pack insulates well for up to 1-2 hours. At what start inner temperature and at what outer temperature is that measured? I guess it is not when winter time and -22°C in the Scandinavian mountains/climate zone...

Soup must according to food laws here be at least 70°C when served (when under 60°C over time bacterias can start to grow). If not, we cannot sell the product. Can we add extra insulation ourselves, is there space/room for more padding or such?

Q no.2. How big is the nozzle? Is there room for small bits of raw material? I understand that there is not room for bigger chunks of meat, like Goulash, but would it be ok for pureed soups (small, small grains left) or even broth/stock/bouillon that is clear with very few or no grains at all? At what size will the nozzle clog you think?



Q no.3. Do you have a distributor that we can reach and buy from or do you manage the EU sales by yourselves?

If this back pack is suitable for also winter time I would be interested to bring this, and maybe some other products like the vendors table, to a major food fair that is held in the ski resort are

November (that's were the alpine World Championships was held earlier this year). It is a food fair where most ski resorts, hotels, outdoor event companies and such meet up and plan their assortment, products and menus for the upcoming season. It would be nice to bring this.



For testing it in the right environment and also to see how the interest really is for such a product here. I can easily see how small mountain huts nearby ski lifts can walk up to the queue and sell hot soup to skiers just before they jump on the ski lift. Or again. At all kinds of winter competitions/events.



Short of time, I know. Sorry for that. But I only just today saw you guys. How long is the delivery time and what are the conditions if we were interested to test the market up here at the mentioned winter fair in are?