



Success Story: Philippe The Original

Dispensing Makes the Difference



Philippe The Original is one of the oldest and best known restaurants in Southern California. Philippe's was established in 1908 by Philippe Mathieu, who claimed the distinction of having created the "French Dipped Sandwich." To complement this classic, Philippe's prepares and bottles their own hot mustard twice weekly. It is best used sparingly as it is a very hot French mustard. However, used with discretion, it is the perfect sandwich sauce. Philippe's would not trust this time-honored sandwich sauce to just any package and therefore carefully selected the squeezable bottle and Ultra Light flip top closure combination for the best at-home dispensing experience. Philippe's Hot Mustard is packaged to solve the age-old problem of ingredient separation. At times, no matter how much you shake a product, liquid may still drip out of the container before the dressing, sauce or condiment is dispensed. The design of the Ultra Light 38/400 flip top helps prevent this from occurring. The closure features a liquid trap that keeps the separated liquid inside the bottle. Additionally, the cap's modern opening mechanism promotes a cleaner and more sanitary orifice area that is positioned to provide improved dispensing. With a product as spicy hot as Philippe's sandwich sauce, controlling the amount of product dispensed becomes even more important. Combined, these features help to enhance the consumer's experience with the product.



Customer: Philippe The Original

Product Market: Food - Condiments

Brand: Philippe's Hot Mustard

Closure: 38mm Ultra Light Flip Top .250 orifice

Challenge: Philippe's Hot Mustard needed a closure that helped control the dispensing flow of their product.

For more information or to order product samples, contact Mold-Rite:
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