

SOLUTION SHEET NO. 1

Food storage film and trays

The single-use plastic(s) concerned:

PE film
PET tray and lid

Area: kitchen/catering (*back office*)

Prioritisation criteria: very high volumes, not separated for recycling

Usage description:

Film: covering food preparations (breakfast, pantry, patisserie products)
Trays with lid: conservation of fresh and frozen semi-finished products, conservation of unwrapped or portioned raw materials



Alternative selected

Hermetic and re-employable plastic conservation boxes



Alternatives rejected and why

- Food content in palm leaves: local origin but single-use and expensive packaging
- Reusable fabric lids: not suitable for food products
- Stretchy silicone lids: a number of formats necessary, medium environmental impact



Technical and financial information:

- Supplier: Tupperware
- Small 0.5 L and 1L boxes (alternative to trays) 11 TND/unit, (40 purchased for the test)
- Large 5L boxes (alternatives to film) 50-60 TND/unit (3 purchased for the tests)
- Lifetime hypothesis: 2 years
- Estimated cost saving:
- Film: 176 TND in 3 months; trays: 751 TND in 3 months
- I.e. a total of approximately 3,600 TND saved per year
- Return on investment of Tupperware in under 3 months
- Test scope: kitchen



Environmental and social impacts:

- Favourable from an environmental perspective: Projection over 1 year: 8,200 plastic trays and 5.2 km of plastic film saved.
- Change management for staff: display of procedures and training cycle. Staff feedback varies considerably with regard to these alternatives. Most respondents found that it was a major change but that the tupperware are handy. The staff would like to see more Tupperware available.

THE ADVICE FROM LA BADIRA

- For reasons of hygiene and preventing cross-contamination, it is essential to re-use a box for the conservation of the same family of food products (meat, fish, poultry, salad, sauces). Different-coloured lids are a good way of identifying boxes.
- It is better to wash and disinfect by hand because the rinsing temperature in a dishwasher can lead to deformation of the lids. Some food residue require mechanical hand-brushing
- Do not fill the boxes completely to save them from deformation during freezing
- Choose containers with lids when purchasing.

Going further:

Expanding the scope to all food products / Using re-usable glass or stainless steel products rather than plastic (health issue).