

SOLUTION SHEET NO. 2

In-situ storage bags and pouches for traditional products

The single-use plastic(s) concerned:

On-site PEHD storage bags for traditional dry products and individual bags from the supplier

Area: commissary/kitchen

Prioritisation criteria: high volumes, not separated for recycling

Usage description:

Storage of traditional products bought in bulk



Alternative selected

Bulk distributor



Alternatives rejected and why

Glass storage box with wooden or metal lid: fragility of glass, risk to food safety in the event of a breakage



Technical and financial information:

- Distributors' supplier: BEH (Hotel Equipment Goods)
- Volume: 80 litres
- Unit price: 268 TND
- Bulk distributors are a long-term investment - a lifetime of over 10 years can be expected
- The test is conducted on a selection of 3 dry products: beans, chickpeas, lentils

Going further:

- Reinforcing communication with staff and optimising the recovery procedures for traditional products from the commissary
- Expanding the distributor system to all bulk/traditional products after studying the hygiene aspects
- Expanding the system to products purchased in single-use plastic packaging to date.



Environmental and social impacts:

- Extremely positive environmental impact: over 100 single-use plastic sachets saved in 3 months for 3 different products, i.e. over 8 kg in 1 year. By extending this system to other dry products, the potential environmental benefit will be considerable.
- For the staff: This alternative is deemed practical, but requires getting used to new habits, for both kitchen and commissary staff.

THE ADVICE FROM LA BADIRA

- To ensure the procedure is respected, the commissary team needs to be steadfast when collecting and refuse to use a plastic bag for cooks who forget to bring their reusable container.
- The right storage conditions must be assured to prevent infestations of weevils or other pests (bulk distributors closed and adequate ambient temperature).