Meal Kits and Grocery Food Delivery

Best Practices for Reducing Packaging Waste



Packaging used for meal kits and grocery delivery services plays a critical role in food safety and preserving freshness. Considering your packaging choices can greatly reduce waste and product loss, boost your brand's sustainability profile, and even cut costs.

Reduce product packaging

- Offer an opt-out option for typically stocked items such as spices, oils and condiments. (A)
- Leave hardy ingredients, such as onions and peppers, loose. (B)
- Consider delivery times, such as night time or early morning, that reduce the need for insulated packaging and gel packs.

Use reusables

- Transport packaging: Insulated coolers or bags used to transport and deliver prepared food can be picked up and reused each time a new delivery is made. Insulated, reusable shipping containers may eliminate the need for cold packs and help food stay fresher longer.
- Cold packs: Ensure cold packs and other packaging materials are reused or recycled properly by offering take-back programs for customers. (C)

Okay

Choose packaging that is readily recyclable in curbside programs

- Use cardboard boxes and paper based insulation that are made with recycled content for transport packaging.
- Metal cans, paper, glass bottles/jars, and plastic bottles/jars are typically easier to recycle in curbside programs.
 NOTE: Plastic film wrap is NOT recyclable in most residential curbside recycling collection programs. (D)

Choose non-toxic cold packs

 Choose dry ice or frozen recyclable water bottles instead of gel cold packs that end up in the landfill and/or clog drains. (E)

Avoid

Avoid hard-to-recycle insulation

 Expanded polystyrene ("Styrofoam") or other plastic insulation is rarely recyclable, even if it is labeled with a recycling symbol.

Avoid hard-to-recycle containers

 Very small containers and packaging made from multiple materials will not be captured and recycled by most curbside recycling programs due to the size and/or cost to separate materials. (F)



Reusable is best!

Instead of disposable boxes, insulation and cold packs, Terra's Kitchen uses a reusable cooler. The returned containers are sanitized and re-shipped hundreds of times. Created and managed by FreshRealm, the "Vessel" or "FreshPorter" is an example of reusable transport packaging.



Vericool® provides coolers that are compostable and recyclable and are not made from Expanded Polystyrene ("Styrofoam").





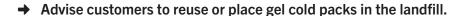
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Best Practices for Reducing Packaging Waste (continued)

Consumer Messaging

Provide accurate recycling information on your website and printed materials.

- Instruct customers to seek guidance from their city or waste collection provider as to what is recyclable and compostable locally, or use Earth911.com.
- Direct customers to take clean, dry plastic film without labels to recycle at participating grocery stores, or place in their garbage/landfill cart. More information at http://www.how2recycle.info/sdo.

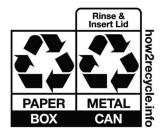


- Offer take-back programs for gel packs. You may also suggest reuse opportunities such as for camping and picnics, or that customers give them away via online marketplaces like Craigslist or Freecycle.
- Gel from most cold packs can clog drains and often contain chemicals like sodium polyacrylate that should not go down the drain into our water treatment system.



 How2Recycle is a popular standardized labeling system that provides consistent and transparent on-package and online recycling information to customers. They also provide technical assistance for packaging decisions.





Financial Assistance & Resources

- StopWaste provides grants and technical assistance for businesses based in or serving Alameda County residents. Visit www.StopWaste.org/Grants for more details.
- Visit the Guide to Environmental Claims on Packaging for information on labeling and certification choices related to packaging recyclability at http://Guides.StopWaste.org/packaging.

For questions or comments, please email info@StopWaste.org.

