About reducing single use plastic in the food service industry... The french example

**Denis Daveine – Alma Consulting (F)** 





#### Plastic without regulation...

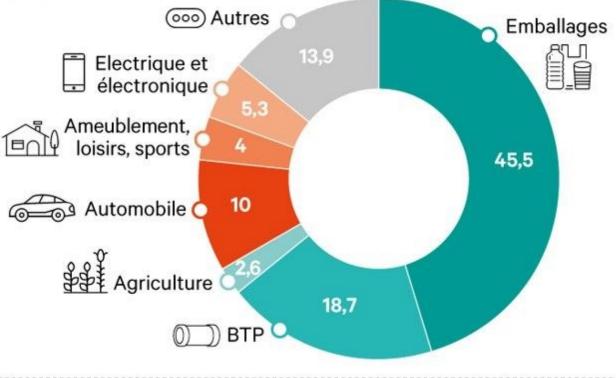
Food service industry is not the only one to throw away plastic but...

in 2022, 20 billions containers and cutlery for 40 000 fast food restaurants in France have been thrown away...

(no figures for collective catering...)

#### La consommation de plastique en France

Consommation de matières plastiques par secteur, en 2017, en France, en %



<sup>«</sup>LES ÉCHOS» / SOURCE : ATLAS DU PLASTIQUE 2020, FPC





#### «I want to ban all unnecessary plastics»

François-Michel Lambert Député des Bouches du Rhône October 2018

## Which regulation in France ?

(F) FOOD LAW (EGALIM) – 2018 Amendment proposal adopted on 09/14/2018 « Banishing single use plastic from 2021 to 2040 »

(EU) SUP Directive (Single Use Plastic) 2019/904 adopted in June 2019

(F) AGEC\* LAW – 2020

\* Anti-waste for a circular economy law





1st step : replacement of packaging / plastic straws / cutlery / cups...



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2nd step : reusable plates, cutlery, glasses for on site eating





#### Or 100% compostable material

2023

Cellulose with PLA liner for liquid PLA is compostable and bio-sourced but still plastic with solvents, additives, glu...

Paper, cardboard, wood not adapted for long conservation

**Only industrial composting or methanization** 





#### Mac Donald, Burger King... on the right path...



#### Domino's Pizza, Starbucks, Five Guys,... Not ready yet...



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#### **Over 20 seats**

Hospital cafeteria (really compostable... and composted ?)

#### Museum cafeteria (cutlery ok !)







What about clearing and washing ? (Induced ventilation system)

What about storage ?

Small areas in fast food (in big cities) Low/unqualified staff Time spent

= Financial balance ?





Any solutions to prevent theft

Packaging returns (adapted for on site and take away possibly from a restaurant to another)

Means traceability (portals and scans, monitoring...)

To be followed...





1st step : replacement of packaging / plastic straws / cutlery / cups...



2nd step : reusable containers for home delivery (meals on wheels)



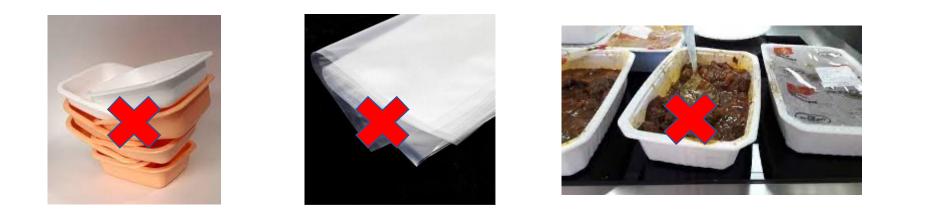


Solutions glass, stainless steel, ceramic, other material ? Problems : lids, handling, traceability, returns, washing, storage...





#### **3rd step : non-plastic containers in school & childcare catering** (cooking, reheating, serving)





#### Plastic still authorized for other uses (cold dishes, transport)





Many possible solutions...

Single use aluminium, cardboard, biosourced "plastic" (like E.G bamboo,...)

Problems : quality of packaging, durability, waste management, recovery, etc... and still plastic sometimes

**Reusable glass, stainless steel, ceramic** 

Problems : lids, handling, weight, traceability, deposit, washing, storage, usability...





And evolutions...

- Lighter, airtight, partial vacuum assisted closure, engraved QRcode (Bourgeat)
- Resistant, total vacuum closure, waterproof, engraved QRcode (*Rieber*)





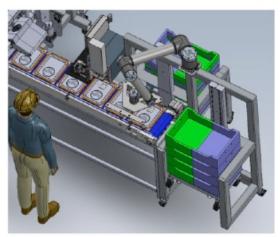




- Conditioning and lid closure line
- Automatic lids closure, handling cobots and robots

(Happy Manut, Mecapack)

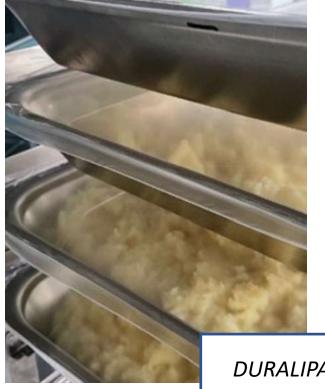




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• Work in progress...

*Inox, ceramic or glass with plastic foil (heat sealing by conduction)* 

Single use cellulose container with biodegradable and compostable liner and sealing

DURALIPACK INOX By RESCASET Adapted sealing machines (Rescaset, Mecapack)





## Both collective and commercial catering...

• Work in progress...



- Centralized dishwashing units
- Mac Donald (unit for 50 to 60 restaurants) : transport, wash
- Uzaje : rental, wash : reusable glass or inox containers
- Re-Uze : rental, transport, wash reusable plastic cups or containers
- Semelog : wash, storage, transport inox containers and covers for the equivalent of 120,000 meals a day
- ...to be followed







## What about other segments ?

- Meal delivery : returns experiment
- Ready to eat dishes : less plastic in packaging (paper, bamboo...)
- Raw food packaging : Since
  2021 no plastic for fruit and
  vegetable < 1,5 kg except red</li>
  berries



#### And...



Cap attached to plastic bottles for any capacity < 3 liters

Tap water fountain in any public place... to be used with reusable glass or gourd





#### But still a lot to do...











**Two stars hotel breakfast France** 





**Market in Rotterdam** 

UNWRAPPED





#### Any question ? Let's talk !



« Plastic Can » (Boulogne sur Mer - F)