

POLICY BRIEFING

What the EU can do to reduce single use packaging and plastic pollution in food services?



INTRODUCTION

75% of marine litter collected in 2021 during citizen-led waste collections - the Ocean Initiatives - was food packaging and other single-use plastic products¹. In Europe, food packaging waste represents about two thirds of packaging waste. This packaging comes from the over 400 million tons of plastic that are produced each year worldwide. More than a third is single-use packaging for consumer goods². These plastics are made from nearly 6% of world oil production³ and are responsible for one of the biggest crises of our times.

These plastics have harmful effects on the environment and pose high risks to human health with plastic particles found in our food, water, drinks, air and as recently evidenced in human blood. Globally, we would be ingesting an average of 5 grams of plastic every week⁴, the equivalent of a credit card. Despite this data, single-use plastic remains widely used in the food sector to package food and drinks but also, to serve and deliver food on-site or on-the-go. In addition to food waste, which represents nearly 88 million tons per year in the European Union⁵, **the food service sector is therefore responsible for an increasing amount of plastic pollution resulting from the packaging, the serving and delivering of food and beverage in food services.** As a matter of fact, in 2018, the European food sector used more than 1130 billion packaging, mostly made of plastic⁶.

The European Commission identified the restaurant sector as one of the most resource-intensive sectors with a high potential for circularity. And yet, contrary to what the Commission had announced in its Circular Economy Package, the sector will not be provided with a dedicated policy initiative on food services. Instead, some measures would be included as part of the revision of the Packaging and Packaging Waste Directive (PPWD). We regret that the Commission does not respect its initial commitment to address the impacts of single use plastics in food services. We consider having measures under the PPWD remains unsatisfactory as the revision will only concern packaging and not products such

as tableware, cups, bottles, containers or trays to cite only a few. It is necessary European institutions introduce new targets and concrete reduction measures on all single use plastics that will force the sector to transition away from single use plastics and to embark on reuse.

The functionality and the duration of use of food and beverage packaging and containers must be rethought through the prism of eco-design and circular economy, allowing to save resources and raw materials and to reduce environmental impacts throughout the life cycle. Multiple solutions and alternatives to single-use plastic exist and range from rethinking products and packaging to developing reuse, bulk and unpackaged items. Among them, reuse would imply a reduction of the production of the overall packaging and of their related impacts. The change from single-use plastic packaging to reusable packaging is a concrete solution that would make it possible to reduce plastic pollution quickly and effectively and to respond to the global concerns on environment and climate change⁷. Their deployment must be accompanied by a strong and harmonised legislative framework at the European level. While the EU has taken a first important step with the Single-Use Plastic Directive adopted in 2019, **it now has the responsibility to tackle single use plastic packaging, and to involve different sectors, including the food service sector.**



STATE OF THE ART

ENVIRONMENT PLASTIC AS A LONG-TERM POLLUTER

More than 12 million tons of plastic waste ends up in the ocean each year. In some parts of the world, plastic accounts for up to 95% of marine debris. Whether floating on the surface, lining the ocean floor or washing up on beaches, plastic threatens aquatic ecosystems and life. Nearly 700 marine species are directly threatened by plastic pollution. This plastic pollution is destructive for the entire planet. The impacts of plastic are multiple and occur throughout its entire life cycle: greenhouse gas emissions and environmental and health impacts resulting from oil and gas extraction, and from plastic production, conversion and distribution activities, to impacts during its use with the chemical contaminants plastic contains and absorbs, and impacts during its end-of-life and as marine and aquatic pollution. Pollution and the exponential production of plastic are accentuating the climate crisis, impacting communities and jeopardising the resilience of the ocean as well as its key role as a climate regulator.

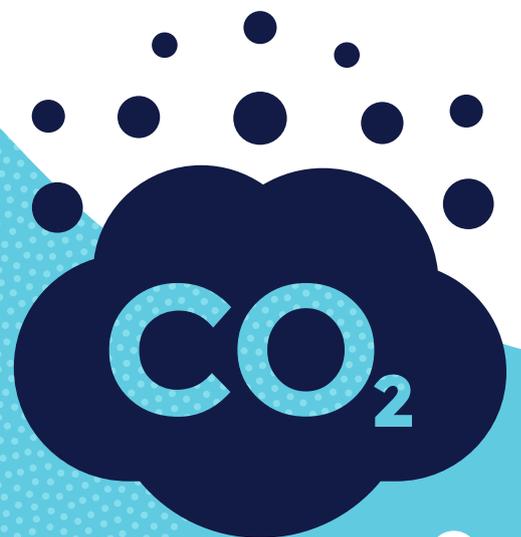
Recycling will not overcome the European record of 173kg of packaging waste per capita per year reached in 2017⁸. Of the 9.2 billion tons of plastics created since the 1950s worldwide, only 10% have been recycled⁹. In the EU in 2018 32,5% of plastic waste are recycled, 42,6 % ends up in incineration and 24,9% is landfilled¹⁰. A reduction of pollution at the source and a change of model are necessary.

HEALTH PLASTIC AS A PROVEN HEALTH RISK

Plastic pollution impacts human health, not only the health of coastal populations and communities living close to plastic production plants or incinerators, but that of the entire population, with daily exposure to plastic micro- and nano- particles and toxic chemicals present in plastic (additives and solvents)¹¹ containing phthalates and endocrine disruptors that have a potentially serious impact on human health: risk of decreased fertility, increased early puberty, obesity, diabetes, hyperactivity, endometriosis, and even long-term hormonal cancers.

These plastic particles can enter the human body through ingestion, inhalation, and absorption through the skin, and can accumulate in the organs¹². They are ubiquitous in our environment: they are found in our air, in our water, in our food, and even in our organs and stools. The increased use of plastic and recycled plastic in food packaging is raising concerns on hazardous food contact materials (FCM). Approximately 12,000 hazardous chemicals are used in packaging and other forms of FCMs¹³, where they have the ability to migrate into our food and impact our health¹⁴.

The release of microplastics and the migration of additives from plastic containers into food is amplified by heat, fatty or acidic foods, or contact with liquids¹⁵. The higher the frequency of exposure, the more harmful the cocktail effect of the chemicals is to health, which can lead to allergic reactions¹⁶ and serious hormonal disruptions with neurological impacts during childhood¹⁷.



During the pandemic, restrictions were imposed on bars, cafes and restaurants, such as bans on on-site consumption or temporary closing during lockdown periods¹⁸. As a result, many of them closed while others turned to take-away and home delivery, which increased the use of single-use plastic food containers significantly. This increase is a factor in rising exposure to toxic substances in plastics¹⁹. Additional studies will be needed to assess whether this is a long-term trend and whether it is consistent with an overall increase in packaging and single-use plastics used in food services.

The sanitary crisis has also led to a setback in the implementation of legislative provisions restricting plastic with a return to single-use plastic containers in collective catering, company restaurants, business, and public premises. Instead of adapting hygiene instructions to certain equipment or turning to bulk consumption habits, a massive return to plastic bottles and to disposable dishes has been observed with the closure of water fountains and with the end of self-service. These practices are often justified by commercial interests rather than by genuine concern for public health.

EUROPEAN LEGISLATIVE CONTEXT

In 2020, the European new [Circular Economy Action Plan](#) and the European Green Deal called to adopt a more circular approach regarding packaging to reduce their environmental impacts and to develop business opportunities. The European Commission recognised that the EU must continue to “strive to reduce its consumption footprint”. To do this, the European Commission proposed the revision of the [Directive 94/62/EC as amended by Directive 2018/852 on packaging and packaging waste \(PPWD\)](#) which provides for the management of packaging and sets out the minimum requirements for allowing packaging to be placed on the EU market, with the goal that by “2030 all packaging placed on the market in the EU is reusable or recyclable in an economically viable manner”. And a study, commissioned by the European Commission, was prepared and issued with a view “to assess the strengthening of essential packaging requirements with a view, inter alia, to improving design for reuse and promoting high quality recycling, as well as strengthening their enforcement.”²⁰ In this context, we propose in this paper recommendations to integrate reduction and reuse targets in all food service sectors and effectively reduce single use plastic packaging.

Public authorities have a key role to play in leading by example and have the power to take concrete action via public procurement to impulse a system change and develop reuse. The Green Public Procurement initiative needs to be reinforced by binding targets.

The review of the PPWD is necessary and complementary to other texts that already regulate packaging and containers, the main ones being:

- Regulations aiming at ensuring food and beverage safety (and which are currently in a revision process)

[Regulation \(EC\) No. 1935/2004](#) defining the general requirements that apply to materials and articles intended to come into direct or indirect contact with food, food products and beverages placed on the Community market in order to ensure a high level of consumer protection.

[Regulation \(EC\) No. 282/2008](#) providing the general requirements for recycled plastic materials and articles from a mechanical recycling process intended to come into contact with foodstuffs.

Directives regulating the production of single use plastic products that may come into contact with food:

[Directive 2019/904 on the reduction of the impact of certain plastic products on the environment](#), known as the “SUP Directive”, which introduces:

- **A ban of certain single-use plastic products** directly related to food services (plates, cutlery, straws, stirrers, expanded polystyrene food and beverage containers).
- **The obligation to significantly reduce consumption of cups, food and beverage containers (and their lids)** for take-away and on-site consumption.
- The improvement of public information with marking obligations on certain products, notably plastic-coated paper cups, indicating the presence of plastic and the correct gesture to adopt, as well as the obligation to set up awareness campaigns and information on the availability of reusable alternatives.
- The extension of Extended Producer Responsibility for a number of single-use plastics with financial coverage of clean-up and collection and waste management costs as well as awareness raising (by December 2024).





ANALYSIS OF THE FOOD SERVICE SECTOR

Single-use plastic packaging is omnipresent throughout the food service value chain. From food production to on-site or take-away consumption, food - unprocessed and processed foods - and beverages are mostly packaged and transported in plastic containers (hot or cold chain) and can be heated, served, and consumed in plastic containers. However, solutions exist to reduce their presence and their impacts on the environment and human health.

INVENTORY OF PLASTICS IN FOOD SERVICES

MOST USED PLASTICS

PET: polyethylene terephthalate: Bottles, containers and trays, kitchen utensils, plastic cooking bags, tea bags.

HDPE - PELD: Polyethylene (High density / Low density): milk and milk products bottles, rigid food box, bottle cap; flexible food packaging, freezer or supermarket bags, food containers (bowls, cups for hot drinks).

PVC: Polyvinyl chloride: stretch film.

PP: Polypropylene: baby bottles, children's tableware, childcare items, meal trays in canteens, storage containers, reusable bottles.

PS: Polystyrene: cups, disposable cutlery, dairy products.

OTHER: all other plastics that are not recyclable.



TYPES OF PLASTIC PRODUCTS AND PACKAGING USED IN FOOD SERVICES

SERVICE: Tableware (plates, dishes, bowls, containers), glass and cups, disposable cutlery, condiment bags, plastic bottles for beverages, individual bags and packaging.

FOR TAKE-AWAY: plastic bags, trays, boxes, bowls, cups and lids and plastic bottles, disposable cutlery.

BUFFETS: all single-use plastic containers for the presentation of food and beverages - glasses, small plates, dishes, cups, spoon dishes, etc.

PACKAGING & REHEATING: vacuum bags and packaging, boxes, tubs, drums, carboys.

STORAGE: bags, sachets, boxes, trays, film, cups, bottles, bags and vacuum packaging, plastic drums and buckets.

TRANSPORTATION: plastic crates and trays for fruits and vegetables, plastic nets/wraps/films, meat and fish crates, plastic bags, washable large volume delivery containers.

There are **two types** of plastics and packaging consumed in food services:

- packaging directly **used by consumers**, i.e., containers and primary packaging in which food and beverages are offered to consumers.
- and the so-called **secondary packaging used through the value chain** by a series of actors responsible for production, storage, transformation, transport and catering.

This briefing will focus primarily on consumer-related packaging, but we may also mention secondary packaging, which must also be reduced at the source to contribute to the reduction of pollution in food services.



SINGLE-USE PLASTICS IN FOOD SERVICES

1. ON-SITE INDIVIDUAL FOOD SERVICES: HORECA

The **HoReCa sector** can be defined as all places of public catering facilities and commercial spaces where meals/drinks are served for a fee. If this can correspond to a multitude of places (traditional restaurants, snack bars, bars, bistros, cafés, hotels etc.) and a huge variety of cuisines, we aspire to have only one way to serve a meal/drink: in reusable dishes.

There would be about 890,000 companies of restaurants and mobile food services in the European Union²¹. In some cases, plastic dishes and containers (plates, cups, cutlery, etc.), plastic bottles and condiments in plastic sachets or containers (sauces/spices) are single use, especially in the fast-food sector. In addition to this catering waste, there is also food packaging used in restaurant kitchens. This waste has a significant environmental impact and economic cost management for the restaurant owners. They must follow existing waste sorting procedures, particularly for paper, metal, plastic, glass and biowaste, and in some regions may pay a fee based on the volume or the weight of their waste. If this waste can at best be recycled if it follows a particular treatment path, it is often incinerated or buried, and at worst it can leak directly into the environment and can contaminate biodiversity.

To reduce this waste, the SUP Directive since July 3, 2021, bans certain single-use plastic products commonly used in food services, such as plates, cutlery, straws, stirrers, but also food and beverage containers made of expanded polystyrene. However, further measures are needed to reduce single-use packaging from the HoReCa sector along the catering chain to the service. Many solutions exist that imply political decisions but also serious commitments from the sector itself.

SOLUTIONS

1 Eliminate single use packaging for on-site consumption

- Opt for unpackaged food served in reusable containers notably for snacks, chips, sugar, biscuits, etc...
- Provide self-serve condiments/ sauce in reusable containers, pour sauces on demand by the kitchen
- Opt for carafes or filtered water if needed
- Adopt returnable glass beverage bottles.

2 Choose local and zero plastic suppliers

- Choose suppliers who offer reusable containers (e.g., reusable bins for fish, meat, vegetables)
- Implement bulk sales (opt for larger containers adapted to needs to reduce packaging)
- Reduce the number of intermediaries between producers and restaurant owners to reduce packaging related to transport and intermediaries: prioritize local products.

GOOD PRACTICES

- Make reuse mandatory in on-site consumption by enshrining it in law, as is the case in France from January 1, 2023 via the [Anti-Waste and Circular Economy law](#) or in Germany where the revision of the packaging law provides for the obligation to have a reusable packaging option for take-away sales in bars, restaurants and catering companies with more than 5 employees and a sales area of more than 80m²²².
- Restaurant operators are committed to an eco-responsible approach, in particular the voluntary removal of plastics, via initiatives carried out by NGOs such as the [Ocean Friendly Restaurant](#) program, or by local authorities such as the "Good Food Resto" initiative in the Brussels-Capital region in Belgium, and certifications such as [EcoCook](#) or the "MICHELIN Green Star".





2. COLLECTIVE CATERING: SELF-SERVICE, SCHOOLS, CANTEENS, HOSPITALS

Collective catering is a type of out-of-home food service that aims to provide meals to a given social group (schools, employees, patients, etc.) at a moderate price. It includes all the single-use packaging related to on-site consumption for food and beverage and on the catering chain for production of meals. Some collective restaurants are subject to particular safety rules such as hospitals, prisons or disabled people and for which solutions to single use packaging may be adapted.

Dealing with collective catering implies considering central kitchens and their distribution and reheating methods in collective restaurants which is very well supplied with plastic packaging. This plastic packaging is not only a pollution issue, but also poses a serious risk for human health notably when food is heated in plastic bags and containers. Collective catering is a good sector to develop reusable solutions as it represents large quantities, and can easily show exemplarity. With collective catering being managed by local authorities, public procurement is a key tool here to contribute to switching to reuse.

SOLUTIONS

1 Eliminate single-use packaging in collective restaurants

- Opt for drinking water carafes and self-service water fountains where possible.
- Opt for reusable containers for pre-packaged food and beverages.
- Provide self-serve condiments/sauce in reusable containers or pour sauces on demand by kitchen services.
- Eliminate single use packaging, notably individual portions (such as chip bags, cheese bags, cake bags, sauces, sugar and condiments, etc.) and offer service in reusable containers (cups/small plates) or self-service in bulk containers.
- Eliminate single use packaging in public procurement

2 Remove single-use plastic and reduce overall plastic use from the restoration chain

- Integrate criteria for reuse (containers, materials, systems) and the elimination of single-use plastic packaging in public procurement for the catering chain from suppliers to service for hot and cold links
- Replace plastic bags with reusable cooking tanks for heating and serving prepared foods along the catering chain.

GOOD PRACTICES

- Eliminate single use plastics and replace them by reusable items such as in Italy, [No Pla](#) which offers education and training programs to students in schools and universities, and [Paris' school canteens](#) in France, which eliminates plastic containers and replaces them with reusable stainless steel meal trays.
- Set up a complete line of reusable packaging on the catering chain, this is what [KioBox](#) proposes in Belgium for the food industry (restaurants and canteens) in composite and reusable materials with wood / plastic.
- Support collective restaurants with an environmentally responsible approach both in terms of product quality and reduction of plastics: for example, in France, [the Ecocert label in the kitchen](#).



3. CATERING / TAKE-AWAY OR HOME DELIVERY

Caterers and restaurants that offer home delivery or take-away include establishments that serve meals in mobile packaging that can be eaten on site but mostly transported to any other location - outdoors or at home.

There is a mass of single-use containers and packaging for dishes, sauces, drinks, as well as individual wrappers and plastic bags to carry everything. These containers are used in various types of delivery: daily home delivery (often produced by collective catering), home delivery (produced by restaurants and developed by delivery platforms that make the link between restaurants and consumers) and take-away (meals are directly taken away by consumers). For each type of meal delivery, a reusable solution could be developed to ban single use packaging:

SOLUTIONS

- Eliminate single-use plastic containers and packaging: boxes, bottles, bags.
- Develop a deposit return system for reusable containers for take-away sales/delivery but also for daily home delivery of meals (collective restaurants) with adapted containers (lockable containers with several compartments), commonly used boxes for different portions (dishes, appetisers/desserts). Consider pooling resources with other actors in the same city and region to mutualise transport and washing and reduce costs.
- Eliminate condiments and other food items in individual bags - offer the option of adding sauces and condiments directly to the dish at the time of purchase or replace them with small reusable containers with a take-back system.
- Inform consumers on food/beverage consumption via labelling and QR codes.

GOOD PRACTICES

Many initiatives of reusable and returnable boxes and containers exist in Europe:

- Switzerland: provision of reusable lunch boxes in connection with a network of restaurants: [RestoboxLausanne](#) ; [ReCircle](#).
- France: provision of reusable containers with a deposit return system: [GreenGo](#) deposit, [Pyxo](#) (plastic and glass containers).
- Spain: development of reusable plastic containers [Reusabol](#), and of a digital deposit return system allowing reuse as [Bümerang](#).
- Company offering reusable and returnable containers for the catering industry present in Germany, Austria, France: [Vyta](#).
- Belgium: a meal box system to cook - organic and seasonal with reduced packaging [Little Green Box](#).
- Germany: Implementation of returnable containers for beverages (cups) and food (bowls) in partnership with a network of cafés and restaurants: [RECUP](#).



4. CATERING IN TRANSPORT: TRAIN, PLANE, SHIP

Many modes of transport (train, plane, boat) offer catering services which can vary between on-site catering (including service) and take away (where customers have to dispose of and sort their waste on their own). They all constitute a significant source of single use packaging and plastic waste due to the widespread use of individual portions.

Cruising is a floating city. Cruise ships concentrate the waste of their thousands of passengers, crew and activities carried out on site over several days, sometimes weeks. They are subject to the rules of waste management on board ships defined by Annex V of the MARPOL Convention, which includes “a total ban on the dumping of plastics in any form into the sea”.

Considering specificities of this mode of transport like limited space, stopovers in different countries, stability and waste management, several solutions could be developed with adapted reusable packaging and containers:

SOLUTIONS

- Adopt reusable food and beverage containers with a take back system and adapt storage space and reheating methods if necessary
- Eliminate pre-packaged single-serving food and offer snacks in bulk.
- Offer reusable meal trays.

GOOD PRACTICES

- Eliminate single-use plastics during flights, like [HiFly](#) in Portugal, or eliminate certain items such as straws and spoons in the [United States](#) (American Airlines, Delta Airlines, United Airlines).
- Eliminate certain plastics on board such as straws for the [Royal Caribbean Cruise](#), or unnecessary single use plastics like the Norwegian cruise line [Hurtigruten](#), or [Virgin Voyages](#).
- Eliminate single-use plastics in trains like [Eurostar](#) in the United Kingdom.



5. FOOD AID

There are **different types of food aid provisions**: the distribution of meal baskets to cook at home, hot meals distributed on the street or in centres for homeless people, and the distribution of food in times of humanitarian crisis. Providing food to people who need it is the primary goal of food aid and assistance to tackle hunger, but whenever feasible, the environmental impacts should be considered to avoid aggravating situations with further pollution from waste for example.

Rethinking the packaging of food aid, not only involves considering the constraints of those who benefit from food aid, but also those of the suppliers of food aid, such as supermarkets and other companies which donate food, as well as the producers at the top of the chain. They have an important responsibility to rethink the packaging of their products so that all beneficiaries can have access to toxic-free reusable packaging. A complete transformation of the food packaging sector food aid delivery. can contribute to the transition in the way food aid is provided to people in need.

SOLUTIONS

Faced with these humanitarian, health, and environmental challenges, it is necessary discussions are initiated with all the stakeholders involved to define reusable packaging solutions adapted to food aid. However, some first steps can be taken, such as the followings:

- Provide financial support for the adaptation of food aid centres to reuse (dishwashers, reusables containers, and capacity for storage)
- Provide reusable and recyclable packaging for meal baskets with adapted take back-systems with reception facilities in mobile and permanent centres.



CONCLUSION

Facing the urgency of the plastic crisis, it is necessary to reduce the production and consumption of food and beverage containers and packaging in all food services, to develop reuse and to guarantee the non-toxicity of the materials and products used for our health and for the environment.

It is essential that the reduction of food and beverage containers and single use packaging be carried out throughout the food service chain. Indeed, if citizens can make the choice to bring back their containers or to go to these restaurants that deliver food in reusable containers, they can only do so if this choice exists.

To do so, the European Union must develop a legislative framework allowing effective reuse in food services, rethinking packaging and preventing their toxicity. Private actors from the food service sector need to adapt and play their part in this transition. The revision of the PPW Directive provides an important opportunity to incorporate these measures, despite the Commission having abandoned its commitment to put forward a policy initiative on single-use plastics in food services. This needs now to be done right. EU institutions will need to move away from substitution and to focus on packaging functionality in order to avoid false solutions and truly reduce waste generation.

BEWARE OF FALSE SOLUTIONS

The fight against single-use plastic in food services should not result in a massive shift to other less virtuous materials such as single-use biobased, biodegradable or compostable plastics or multi-layer materials. It instead provides an opportunity for a broader reflection on the functionality of packaging and containers, on the need for reducing at source and developing reuse (notably standards for containers and systems allowing their effective reuse) to produce less but better for the environment and human health.

The revision of the PPWD should be aligned with the high ambition set in the European Green Deal to protect biodiversity and ecosystems, reduce pollution and greenhouse gas emissions, move towards a circular economy, improve waste management, and ensure the sustainability of our blue economy and fisheries sectors. The harmonisation and coherence between policies and legislation will be key to achieve this transition.



RECOMMENDATIONS

In the context of the revision of the Packaging and Packaging Waste Directive, Surfrider Europe urges EU institutions to:

REDUCE

- **Set an EU-wide reduction target of single use plastic packaging use: at least -50% by 2030 - grant no exception to biobased and biodegradable**
- Ban single-use food reheating pouches plastic packaging (throughout the catering chain)
- Ban individual plastic packaging for condiments in cafes, hotels, and restaurants (HORECA)
- Ban unnecessary packaging and over-packaging (fruit and vegetable packaging, plastic film around cardboard packaging)
- Prohibit non-recyclable plastic and multi-material flexible packaging
- Ensure coherence of European legislation, in particular the PPWD, the SUP Directive measures which required an ambitious and sustained reduction of the consumption of food and beverage containers and includes bioplastics in its definition of single use plastics.

ECODESIGN

- **Ensure the non-toxicity of containers and packaging** through notably restricting the use of harmful chemicals in packaging, in alignment with the precautionary principle, to ensure safe use, reuse and recycling at the end of life
- Define a minimum of standardised food and beverage containers and packaging put on the market (harmonised size standards, minimum rotation criteria and standards for efficient and safe logistics and storage)
- Promote and incentivise the uptake of packaging-free alternatives or reusable packaging to replace single-use packaging.

REUSE

Set sectoral targets for reusable packaging in the food service sector:

- **100% of food and beverage packaging and containers consumed on site should be reusable in hotels, restaurants and cafés, catering companies - even mobile and collective catering by 2030**
- **75% of food and beverage packaging and containers should be reusable for take-away and delivery by 2030**
- 75% of food packaging and containers should be reusable for catering in mode of transport by 2030

Set an EU-wide reduction target of plastic packaging use in the revised Packaging and Packaging Waste Directive:

- **At least 50% of packaging placed on the EU market should be reusable by 2030.**

Promote reusable food and beverage containers and packaging:

- Make mandatory a take back system for reusable glass bottles in restaurants and bars
- Make mandatory take back system (deposit or other system) for all reusable food containers in take-away/delivery
- Develop harmonised and inclusive deposit return systems for food and beverage packaging (designed to accept all sizes)
- Implement economic incentives to support reusable packaging and initial investments for reuse infrastructure and systems (e.g., eco-modulation of the EPR fee, earmarking of EPR revenues, VAT-based incentives, earmarked taxes on single-use plastics).
- Set up a minimum requirement of 50% of reusable packaging of food and beverage in the public procurement and in events organised or sponsored by public institutions.
- Rethink the governance model for packaging EPR to provide a better framework for the decision-making of marketers on waste management and to define reuse targets.

MONITORING AND CONTROL

- Ensure the objectives and measures defined are subject to a transparent and publicly made available monitoring procedure and control by Member States and strengthen the European Commission procedure of sanction in case of non-compliance of the Directive to guarantee its effectiveness.

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#breakfreefromplastic

The **#breakfreefromplastic** movement is a global movement envisioning a future free from plastic pollution. Since its launch in 2016, more than 11,000 organizations and individual supporters from across the world have joined the movement to demand massive reductions in single-use plastics and to push for lasting solutions to the plastic pollution crisis.

RETHINK PLASTIC

Rethink Plastic, part of the Break Free From Plastic movement, is an alliance of leading European NGOs, representing thousands of active groups, supporters and citizens in every EU Member State.



Surfrider Foundation Europe, an NGO created in 1990, works to protect the oceans, the coastline, the waves and their users. For 30 years, with a team of experts and 49 volunteer chapters in 12 European countries, the NGO has been working with stakeholders (citizens, private and public sectors) on several major issues: marine litter, coastal development, climate change, water quality and user health.

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