

## About Reusables

Takeaway meals cause around 350,000 metric tonnes of packaging waste each year, with one-third coming from restaurant chains and snack bars. Disposable food containers make up 40% of street litter. Municipalities spend 720 million euros annually on waste removal.

Making single-use cups, plates, or cutlery more sustainable doesn't solve the problem. Paper packaging often contains plastics, making recycling difficult. Also, most "compostable" bioplastics aren't truly compostable and rarely end up in compost.

© iStockphoto / Aleksandra Aleroeva



## OUR MISSION

The MISSION MEHRWEG (Mission Reusables) campaign began in June 2022. Our goal is to raise awareness of the new law, connect municipalities, and inform restaurants and bistros about their duty to offer reusable takeaway containers. We also aim to educate people on the importance of saving natural resources and how everyone can help.

## Further Information

Want to learn more about reusable food packaging, the new guidelines, and how to apply them to your business? Our website offers guides on navigating the new regulations and maintaining hygiene standards (only available in German).

You can find information on deposit-refund systems and more on our website:

[MISSIONMEHRWEG.DE](https://missionmehrweg.de)

For more specific questions, please contact your local government and/or the appropriate authorities.

SPONSORING PARTNERS



# MEHRWEG IN DER GASTRONOMIE

 **Reusable Takeaway  
Packaging and  
Foodware**  
*Englische Sprache*

© iStockphoto / FilippoBacci



A PROJECT BY



# AN OVERVIEW

In January 2023, Germany introduced a law that requires for businesses to offer reusable food packaging. This applies to restaurants, bistros, food delivery services, and fast-food franchises that provide meals and drinks in takeaway containers like single-use cups and boxes.

## Which businesses are affected?

Food businesses with more than five employees and/or 80 square metres of retail space must offer a reusable alternative to single-use packaging and **clearly advertise its availability**. Retail space includes all areas accessible to customers.

The reusable options cannot be more expensive than single-use ones, though a deposit can be charged. Businesses must also take back the reusable packaging.



## Do businesses have to fill containers brought in by customers?

Yes, all businesses are required to fill containers like cups or lunchboxes brought in by customers. The containers must be visibly clean, and the customer is responsible for their condition and quality. The container must also be empty when brought in.

## What types of packaging need reusable alternatives?

Affected businesses must always offer reusable alternatives for **single-use cups** used for beverages.

Reusable options are also required for **takeaway food containers** if the single-use ones contain even just small amounts of plastic. Customers can choose which packaging to use, but single-use foodware cannot be the only option.

## Options for Reusables

There are different ways to implement reusable foodware alternatives, including third-party pool systems, gastronomy networks, and island systems. The choice between these options is up to the restaurant, bistro, or other gastronomic businesses.

### Third-party pool system

Reusable containers are provided by an external business or organisation. Customers can return their borrowed containers at any partner location in the pool system.

### Networks

Multiple gastronomy businesses come together and use containers from a shared supply.

### Island system

A gastronomy business uses its own reusable containers, allowing for custom product design and branding options.

