
FSNI Packaging Update

April 2019

Sustainable Packaging at Foodstuffs

We are going reusable, recyclable and compostable

- Foodstuffs has signed up to the NZ Plastic Packaging Declaration (June 2018)
- <http://www.mfe.govt.nz/news-events/new-zealand-plastic-packaging-declaration>
- We are committed to **reusable, recyclable or compostable** in-store and private label packaging by 2025, or earlier.
- We encourage all suppliers to move in this direction with us.

Why?

- Kiwis are increasingly concerned about the impact of plastic waste in the environment.
- NZ has been impacted by global recycling market changes meaning only plastic types 1 and 2 are widely recyclable.
- Rationalisation of packaging material inputs entering NZ waste and recycling streams required.
- It's the right thing to do.

How will we get there?

- National strategy includes benchmarking, identification of alternative solutions and implementation actions.
- Foodstuffs 10 Packaging Principles support 'remove, reduce, reuse and better alternatives' transition activities.
- Supporting circular economy initiatives and recycled content.
- Engagement and collaboration – government, industry groups, innovators, consumers and suppliers.

Foodstuffs 10 Packaging Principles

1 of 2

| Packaging design | What this means | |
|--------------------|-----------------|--|
| Specification | 1 | Remove and reduce unnecessary packaging. |
| | 2 | <ul style="list-style-type: none"> • Reduce the weight of packaging by changing the product design or package design where functionally feasible. • Simplify packaging materials to single types where possible. Avoid where feasible, laminates, composites and coatings. • Incorporate disassembly instructions where necessary. |
| Design for reuse | 3 | Where appropriate, design packaging so that it can be reused e.g. for product refills, storage of home items etc. |
| Reduce plastics | 4 | Where functionally appropriate, transition to fibre based renewable materials from sustainable sources that can be recycled at kerbside and/or composted at home. |
| Plastics selection | 5 | <ul style="list-style-type: none"> • Where plastic is necessary, prioritise clear plastics Type 1 & 2 as these are recyclable through kerbside collections in New Zealand. • If functionally necessary e.g. hot fill use Type 5. • Do not use plastics Type 3 & 6. |

Remove, reduce, reuse, better alternatives

Foodstuffs 10 Packaging Principles

2 of 2

| Packaging design | What this means | |
|-----------------------|-----------------|---|
| Recycled content | 6 | Specify the maximum amount of post-consumer recycled content feasible. i.e. specify % of rPET, rHDPE, etc. |
| Bioplastics | 7 | <ul style="list-style-type: none"> • Avoid all oxo-degradable plastics. • Avoid all 'bio-degradable' plastics. • Avoid all rigid 'commercially compostable' bio plastics. • Use only HOME compostable bio plastics when there is minimal risk of them entering the recycling system. |
| Avoid hazards | 8 | <p>Avoid or minimise the use of materials that are potentially hazardous to the environment or to human health, including:</p> <ul style="list-style-type: none"> • Heavy metals in packaging, inks and pigments. • Elemental chlorine for bleaching paper. • Phthalates and Bisphenol A (BPA) in food packaging. |
| Educate consumers | 9 | Include messaging in packaging design to advise consumers the correct method of post use disposal in accordance with New Zealand Waste industry standards. |
| Sustainable suppliers | 10 | Communicate the desire that all suppliers adopt the Foodstuffs 10 Packaging Principles to improve the environmental performance of their packaging. |

Remove, reduce, reuse, better alternatives