

### **Case Study: Sauce Pots & Sachets**

Both sit in and takeaway businesses use disposable sauce sachets and sauce pots. As part of the Ditching Disposables project businesses tried new ways to reduce or avoid this waste.

### **Civerino's Convenient Cone**

As a predominantly takeaway business, pizza restaurant Civerino's, relied heavily on single-use items. The business was looking to reduce the amount of disposable plastic sauce pots given out to customers.

The majority of sauce pots were given out with fries, so the team reworked their packaging ordering a new combined fries cone with a built-in sauce slot made from a small section of card.

# Tearoom's going back to basics

Traditional tearoom, The Cake & Candy Tearoom, had started using single-use sauce sachets in response to the COVID-19 pandemic.

June, the owner, made the switch back to reusable sauce bottles and was able to go from using 200 sachets a month to 0. The reusable bottles helped her reduce waste and also keep up the traditional aesthetic of the tearooms.

> Civerino's new packaging meant they went from using 1000 sauce pots a week, to just

> > pots a week.

### **Case Study: Sauce Pots & Sachets**

Sauce sachets are a key part of the customer experience for many businesses. Below are ways to reduce single-use item usage without compromising on experience.

#### Use reusable sauce bottles

Both sit in and takeaway settings can replace disposable sachets and sauce pots with reusable sauce bottles. These can be refilled with sauces over and over again.

These can be placed on tables or on a counter for customers to help themselves.

#### **Only give sachets on request**

Many businesses place sauce sachets on counters for customers to help themselves.

Only offering sauce sachets when a customer asks is a great way to reduce the overall number of sachets used. It is quick to put in place and only needs staff to be aware of the change.

## Use packaging to avoid pots or sachets

Particularly for takeaway businesses some packaging solutions can reduce the overall waste created.

Some chip cones can be purchased with slots to hold sauce. This means less overall single use items, even if it can't be avoided all together.