



Case Study: Napkins

Napkins are an essential part of many food businesses, whether that is for take away or sit in orders. Businesses on the Ditching Disposables charter trialled a number of methods to reduce any unnecessary napkin waste.

ShrimpWreck ditches napkin waste

ShrimpWreck is a street food stand located right on the beach promenade. Their trade is all takeaway, so they rely entirely on single-use items for their orders.

The business decided to cut back on their napkin use to reduce waste, making the simple switch to only giving out napkins on request.

The business saw a huge reduction in the number of napkins they used. This helped them reduce the amount of waste but also reduce the cost of ordering napkins while also cutting costs.

Bross Bagels dispenser solution

Bross Bagels is a popular chain of cafes, famous for their bagel selection. Their bagels are notoriously messy, which led customers to often take a handful of napkins at the counter.

By moving napkin dispenser off the counter and onto the tables, customers were seen to take only what they need, cutting the amount of disposable napkins used by the business.

ShrimpWreck is using

74% fewer

napkins by only offering on request or with their messiest dishes.

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Did you know?

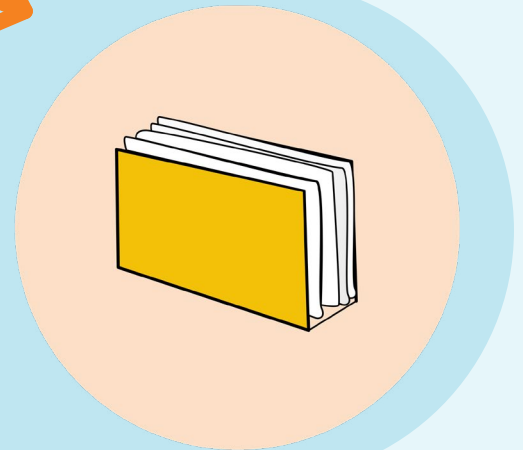
People use fewer napkins when they are placed in a napkin dispenser?

Napkins are a stubborn single use item but there's still a lot we can do to reduce the amount of napkins we use. This not only helps the environment but also reduces costs.

Placing napkins in dispensers

Customers tend to only take what they need when they have access to a napkin dispenser on their table. If placed on the counter, customers typically take more just in case they are needed.

It's relatively simple to put this in place. All you need is to order the dispensers and place on tables.



Only give napkins out on request

Particularly for takeaway businesses, napkins are routinely given out with every order, often providing more than customers need.

Only giving out napkins when a customer asks is an effective way to cut back on this unnecessary waste. It is quick to put in place and just needs staff to be aware of the change.

