

# COMPOSTABLE TAKE-AWAY BOXES TO CUT FOOD WASTE FOR IRISH BUSINESSES

## FOR IMMEDIATE RELEASE

- Businesses across Munster commit to reduce food waste
- 100 compostable boxes to be provided free of charge to participating food businesses
- Irish food businesses waste 150,000 tonnes of food every year.

A new initiative is encouraging businesses in Cork and Limerick committing to reduce food waste.

Savour Food supports food businesses to reduce their waste and their latest project sees restaurants provide take-away food boxes to consumers who would like to bring their leftovers home with them.

In a further move to promote sustainability, the food boxes are 100% compostable.

This initiative will allow participating businesses to reduce food waste while raising awareness around food waste amongst staff and customers. It is estimated that Irish food businesses waste 150,000 tonnes of food every year.

Businesses involved in the initiative so far include The Bramley Lodge in Carrigtwohill, Co Cork and The Yarn Café at Carebright in Bruff, Co. Limerick.

Savour Food has sourced compostable boxes in two sizes (700ml and 1300ml) and will supply interested businesses with 100 boxes free of charge to offer their customers the opportunity to take their leftovers home.

**James Hogan, Programme Manager said:** “Ireland has the task of achieving a 50% reduction in food waste by 2030 under the Sustainable Development Goals. This initiative will allow businesses to reduce food waste whilst raising awareness around food waste amongst staff and customers. The boxes are fully compostable. I would love to see taking home leftovers becoming the norm.”

**ENDS**

**Five facts about food waste in Ireland**

1. It is estimated that every year the Irish food sector wastes 150,000 tonnes of food.
2. The main sources of food waste in the Irish food service sector are plate waste (38%), preparation waste (35%) and unserved food waste (27%).
3. A proportion of 'unavoidable' food waste comes from peelings and off-cuts. On average, this waste accounts for just 25% of food waste thrown away.
4. Food waste has been calculated to cost €2.73 - €3.50 per kilogram.
5. If food waste cannot be prevented, donating or distributing to people is the next best option. More information is available from the Food Safety Authority of Ireland.

Information from the [Less Food Waste More Profit](#) report by the Clean Technology Centre

### **About Savour Food**

Savour Food is a food waste reduction initiative for business. The Clean Technology Centre (CIT), SECAD and Ballyhoura Development CLG have joined forces to assist businesses to cut food waste costs.

Savour Food supports food processors, food retailers and those in the food service industry based in East Cork, Clonakilty and Ballyhoura regions.

The pilot programme is funded by the Department of Agriculture, Food and the Marine from the Department's Rural Innovation and Development Fund and available to businesses free of charge.

<https://savourfood.ie>

### **Photo captions:**

**Photo 1 taken at The Yarn, Co Limerick** - From left: Tom Duffy, Chef, The Yarn; Audrey Healy, Manager, The Yarn; Nichola Grufferty, Ballyhoura Development CLG; Eileen O' Keefe, Ballyhoura Development CLG; and Keelin Tobin, Clean Technology Centre, CIT. Photo by Pat O'Hara.

**Photo 2 taken at Bramley Lodge, Co Cork** - From left: Tanya Fitzgerald, SECAD; James Hogan Savour Food Programme Manager, Clean Technology Centre, CIT; and Gillian Kearney, Bramley Lodge. Photo by Adrian Connelly.

**Photo 3 and 4** - The Savour Food take-away box in use. Photo by Pat O'Hara.

### **For more information contact:**

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