

Realisation of a Low Carbon City – Sustainable Packaging Management in Action

C F Leung Director – Operations, Business Environment Council

"Re-thinking" the Choice of Packaging

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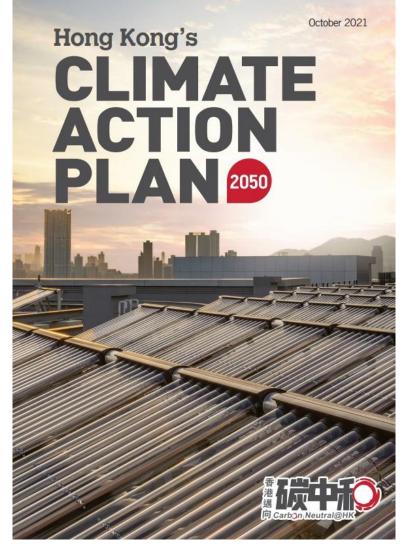
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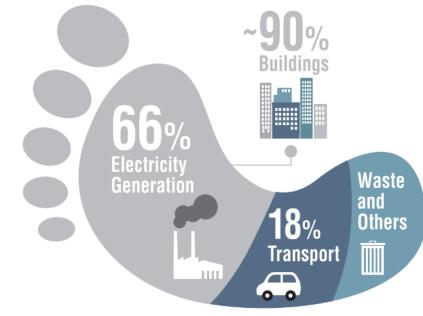
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Waste Management - Being an Integral Part of Decarbonisation





Hong Kong Carbon Emission Sources @ 2019

In 2019, waste accounted for about % of the total emissions in Hong Kong, being the 3rd-largest single source of carbon emissions.



Join Hands in Sustainable Packaging Through Education and Publicity







Development of Practical Guides on Packaging Reduction and Management



Background

 Commissioned by the Environmental Protection Department (EPD) in June 2021



• Covering key packaging-consuming industries



Objectives

- Providing industry-specific practical tips and experience sharing on achieving sustainable packaging management
- Offering guidance and reference, with tailor-made templates, to prepare packaging reporting and disclosure of packaging data in a harmonised structure
- Supporting the HKSAR Government's vision of achieving carbon neutrality ultimately





Process of Guide Development



A Collaboration-centric Process

- Emphasising voices, opinions and experience from industry practitioners
- Collaborating with the sectors concerned through round-table meetings (in hybrid mode) and online surveys
- Using **interactive tools** such as Slido to gauge practitioners' views on different initiatives about packaging management



Round-table meeting with the Logistics sector



Round-table meeting with the Electronics and Electrical Appliances sector

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Join at slido.com #931 464		C electricett 2 4
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Interactive tool (Slido)





Overview of the Guide (Example: Supermarkets and Grocery Stores Sector)

Introduction

- About this Guide
- Glossary
- Scope and Classifications of Packaging in Supermarkets and Grocery Stores Sector

Core Part

• Practical Tips for Achieving Sustainable Packaging

Resources

- Frequently Asked Questions
- Useful Resources

Useful Tools

- Summary Checklist on Practical Tips for Supermarkets and Grocery Stores
- Packaging Reporting Templates
- A "Step-by-Step" Self-Assessment Tool to Sustainable Packaging Management



Scope and Classifications of Packaging



Practical Tips for Achieving Sustainable Packaging – Following the Principle of Waste Hierarchy



Based on the core elements of the waste hierarchy, the following practical tips offer a framework for reducing packaging consumption and generation of packaging waste. It is anticipated that these tips can assist supermarkets in balancing the benefits amongst environmental protection, cost reduction, corporate image, as well as expectations from customers and other stakeholders. For summary checklist of practical tips, please refer to **Appendix 1**.

Prevention - Avoiding/ Eliminating non-essential packaging

It is not unusual to see local supermarkets providing free service packaging such as single-use plastic bags for loose fruits, vegetables, or frozen food etc. It is also common to see fruits and vegetables packed with layers of primary packaging such as cling wrap and plastic tray which are non-essential and over-functional. Eliminating these non-essential and excessive packaging has an instant effect on reduce packaging waste.

Therefore, local supermarkets are suggested to review the packaging strategies to eliminate or avoid the use of packaging materials, for example, selling food in loose form, setting up a





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ENVIRONMENTAL PROTECTION DEPARTMENT / PRACTICAL GUIDES ON PACKAGING REDUCTION AND MANAGEMENT - SUPERMARKETS AND GROCERY STORES SECTOR

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Table 1: Examples of potential packaging-free products

Packaging for decorative purpose (e.g. box for fruit, plastic leaf on takeout sushi)
Product with a hard protective shell/ hardy surface (e.g. coconut, melon)
Product with natural skins that is commonly sold loose (e.g. apple, pear, dragon fruit, kiwi, orange, mango, root vegetables, broccoli, eggplant)
Product with long shelf life (e.g. grain, bean)
Imported product in its original form
Packaging with multiple layers (e.g. soup pack)
Local product and own-brand product

To help reduce plastic waste, local supermarkets are strongly encouraged to **avoid packaging of local products and the use of single-use plastic packaging materials** such as polystyrene/ expanded polystyrene (EPS) food containers and cups, polyvinyl chloride (PVC) trays and composite plastics.



When evaluating the necessity and suitability of packaging, local supermarkets could make reference to Table 1 to select products which contain non-essential packaging and do not require additional packaging. For products which **match at least one of the following criteria**, local supermarkets should consider **selling them in loose form or reducing the non-essential packaging layer(s)** as far as practicable.



While the store-front operation uses a remarkable amount of packaging, local supermarkets **should not overlook the packaging consumption of their controllable back-end operations**, such as in-store warehouses, distribution warehouses, fresh food centres, and fleets. For instance, the transport of fresh/ refrigerated food



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Observation: Multiple layers of nonessential packaging

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Suggestions:

- Selling food in loose form
- Setting up packaging-free corner
- Ceasing free distribution of flat-top plastic bags



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ENVIRONMENTAL PROTECTION DEPARTMENT / PRACTICAL GUIDES ON PACKAGING REDUCTION AND MANAGEMENT - SUPERMARKETS AND GROCERY STORES SECTOR

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Providing referencing photos of good practices

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Example of best practices from both local and overseas companies/ organisations

should be handled by temperature-controlled trucks to avoid the use of EPS containers. Overuse of stretch film could often be prevented when appropriate care is given to the logistics operations. If a certain level of protection is required during the transfer and delivery of goods, bulk packaging should be prioritised.

Experience to learn

+ Hong Kong

- A leading supermarket chain has launched a trial of packaging-free fruits and vegetables at 3 stores in the local universities since May 2019. In 2021, the trial has been extended to 10 stores which reduced importing prepacked fruits and vegetables. An annual saving of over 90,000 plastic trays from those trial stores was recorded. They have also launched a "Share Your Bag" scheme at 20 stores to encourage customers reducing the use of plastic shopping bags. Customers could wash the used bags and leave them at the share station in the stores for others to reuse. Around 15% reduction in the plastic shopping bags usage was observed when comparing 2021 with 2019.
- · Several supermarket chains provide monetary incentives for customers who bring their own containers in the food corner/ restaurants.
- · Several supermarket chains provide reusable shopping bags for sale near checkout station to encourage the use of reusable shopping bags.







Experience to learn

United Kingdom

- A supermarket chain has removed singleuse plastic wrappings from some loose products (such as fruits and vegetables), bakery and produce aisles, saving 489 tonnes of plastics annually. They have also stopped packing selected vegetables with plastic trays such as tomatoes, carrots, and asparagus.
- Several supermarket chains have removed packaging including expanded polystyrene, PVC and non-detectable black plastics while some has pledged to go extra mile by halving the volume of plastic packaging they use by 2025.



🕂 Japan

· A supermarket chain has implemented a "Stop Free Shopping Bag Programme" to avoid numerous plastic packaging. which helped reducing the use of 2.7 billion of plastic bags in 10 years.

+ New Zealand

· A supermarket chain has launched a "Food in the Nude" programme and cooperated with suppliers to reduce most of the single-use plastic packaging for fruits and vegetables across the supply chain.



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+ Singapore

 Four major supermarket chains have teamed up with the government and business sector to launch "One Less Plastic Campaign" to encourage customers to use reusable shopping bag, which features a bar code to keep track of its use.



+ The Netherlands

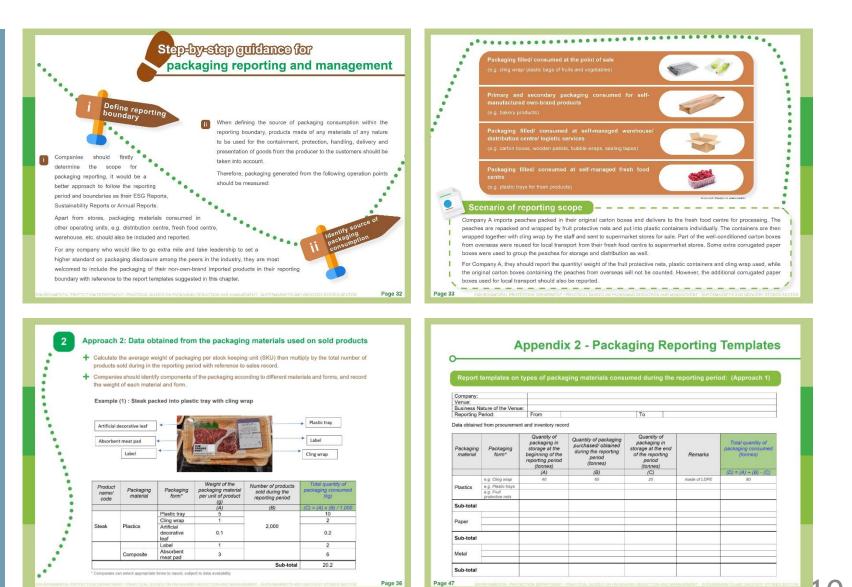
· A supermarket chain has stopped offering free plastic bags for fruits and vegetables.

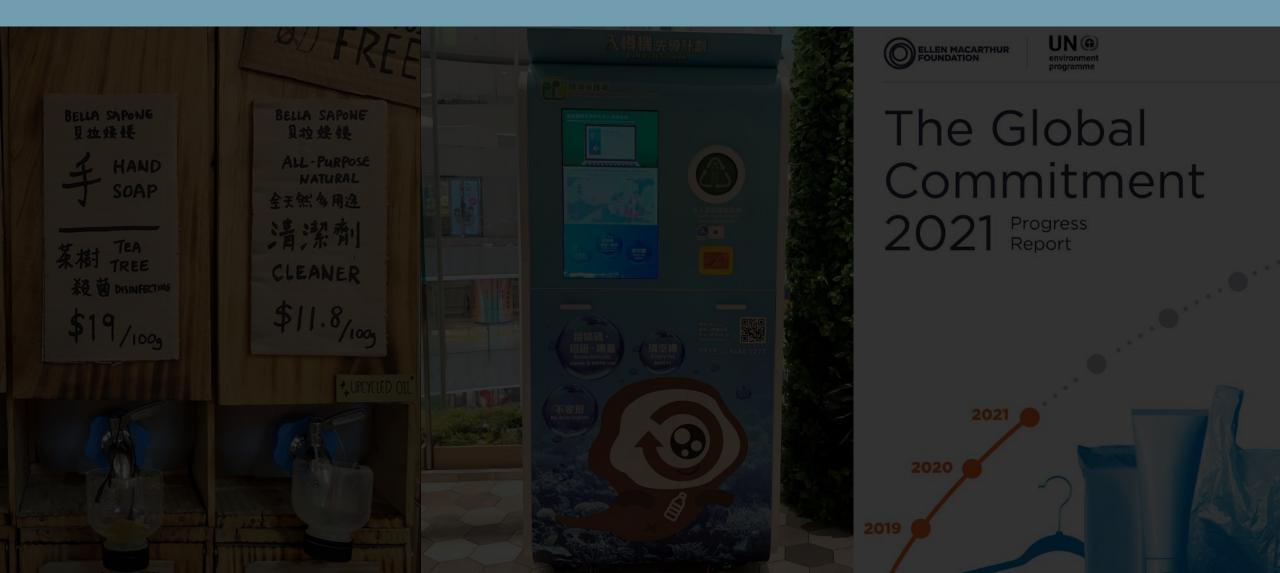


Packaging Reporting

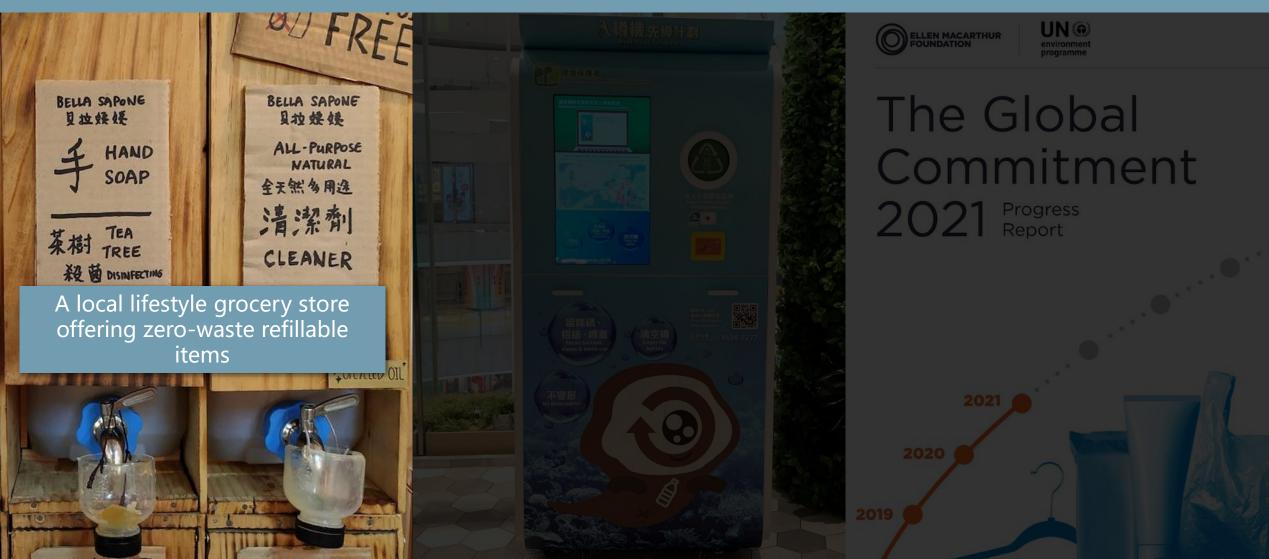
5 Guiding Questions to Packaging Reporting:

- How to define the reporting boundary?
- How to identify the source of packaging consumption?
- What are the commonly found packaging materials and forms?
- How to collect data, do estimation and calculation with different approaches? (with reporting templates provided)
- How to properly report and disclose the packaging consumption data?

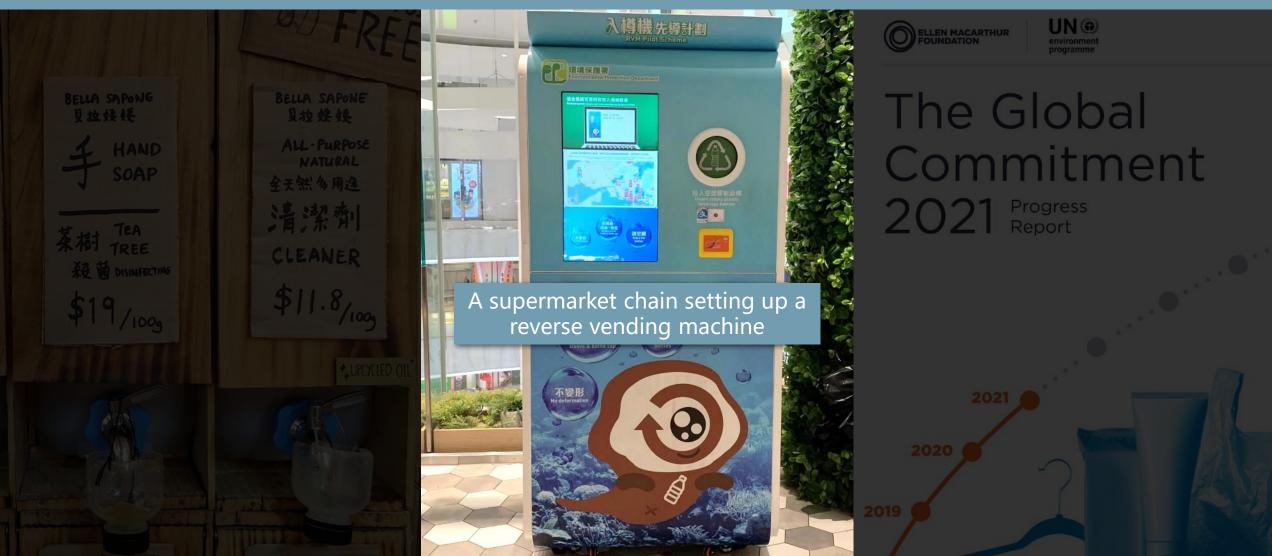




Reuse & Refill



Recycling & Recovery



Packaging Reporting

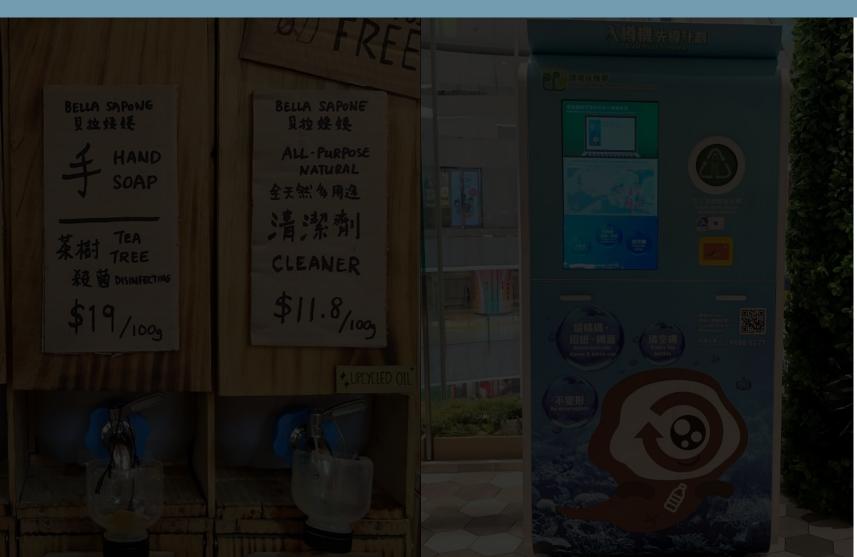


environment programme

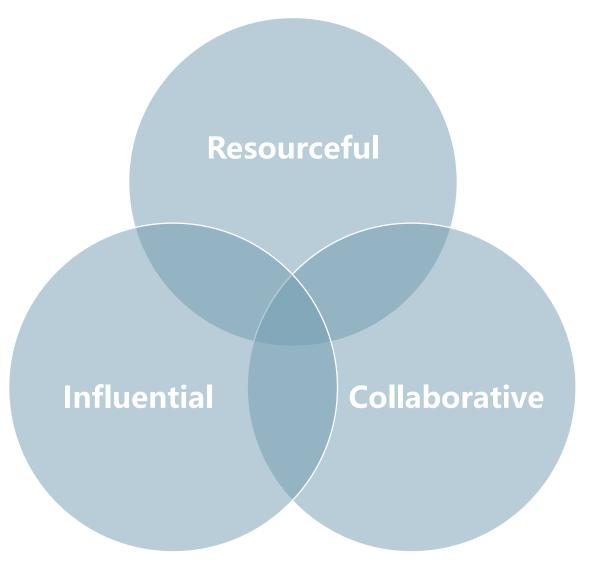
The Global Commitment 2021 Progress Report

A supermarket chain reporting the Group's consumption data of plastic packaging and progress of reduction targets at the Global Commitment Signatory Report of New Plastics Economy





Unlocking Opportunities for Listed Companies on Sustainable Packaging Management

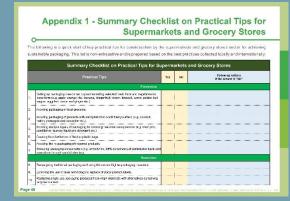




Conclusion and Take-home Message

Self-evaluation

- Practitioners can refer to the Guides to perform a step-by-step self-evaluation
- Exploring gaps in packaging management along the supply chain and throughout business cycle
- Formulating a holistic packaging reduction plan and considering improvement options



Appendix 3 - A "Step-by-Step" Self-Assessment Tool to Sustainable Packaging Management

The following as it assessment tool helps trade practicolies in the supermarkets and grocery stores sector to understand their producing particular humphond. Their supply chain and business cycle, so as its ladertily the scope the packaging management, assess the tools not their yain influence to locatog accelering for the product type (and accelering improvement opposed).



Packaging Reporting

 Disclosing packaging consumption data in a more systematic and standardised manner with the aid of the step-by-step guidance

Engagement

• Using the Guides to engage with relevant departments within the organisation, including:







Thank You

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