

C2C for food packaging

Added-value?

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C2C & food packaging

To design and implement efficient reusable food packages

■ Positive:

- Attempt is made to close the carbon cycle for food packaging



■ Negative:

- Food safety
 - We might endanger consumers!
- Packaging is only small part of the environmental impact
 - We might actually increase the environmental pressure



Why do we like C2C?



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Packaging and environment

- Consumers perception:
 - packaging (waste): major environmental concern
 - “Waste mountains”

- Because it is visible



- And the environmental benefits are invisible:
 - Avoiding food spoilage: 1,000,000,000 kg / year (NL)
 - Avoiding energy loss: 25,000,000 GJ / year (NL)

Environmental impact of consumer activities

■ Perceived importance

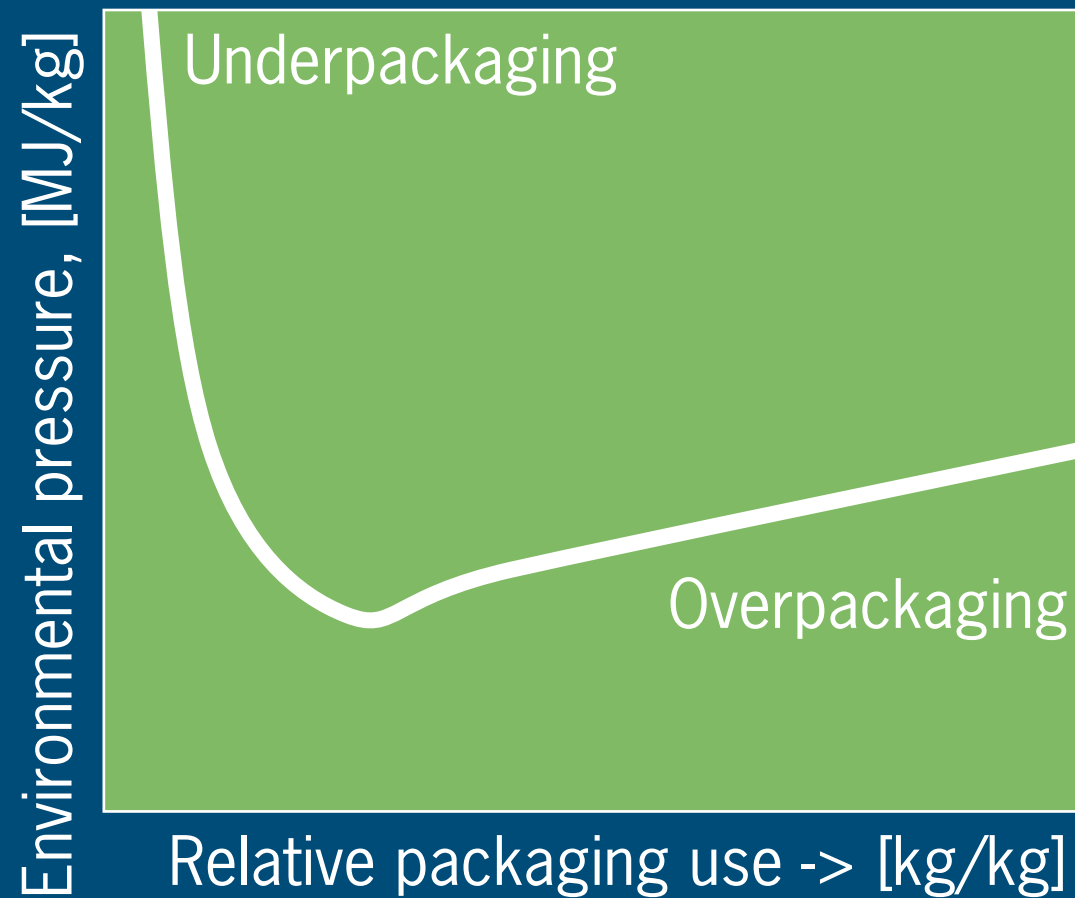
- Recycle bottles, cans
- Avoid dropping litter
- Clear up litter
- Re-use bottles
- Avoid creating waste
- Fewer car journeys
- Use public transport
- Turn off electricity
- Walk / cycle
- Use water wisely

■ Actually important

- Reduce private transport
- Choose fuel efficient car
- Energy savings at home
- Avoid wasting foods / goods



Schematic diagram of packaging use



Why should we worry about C2C?



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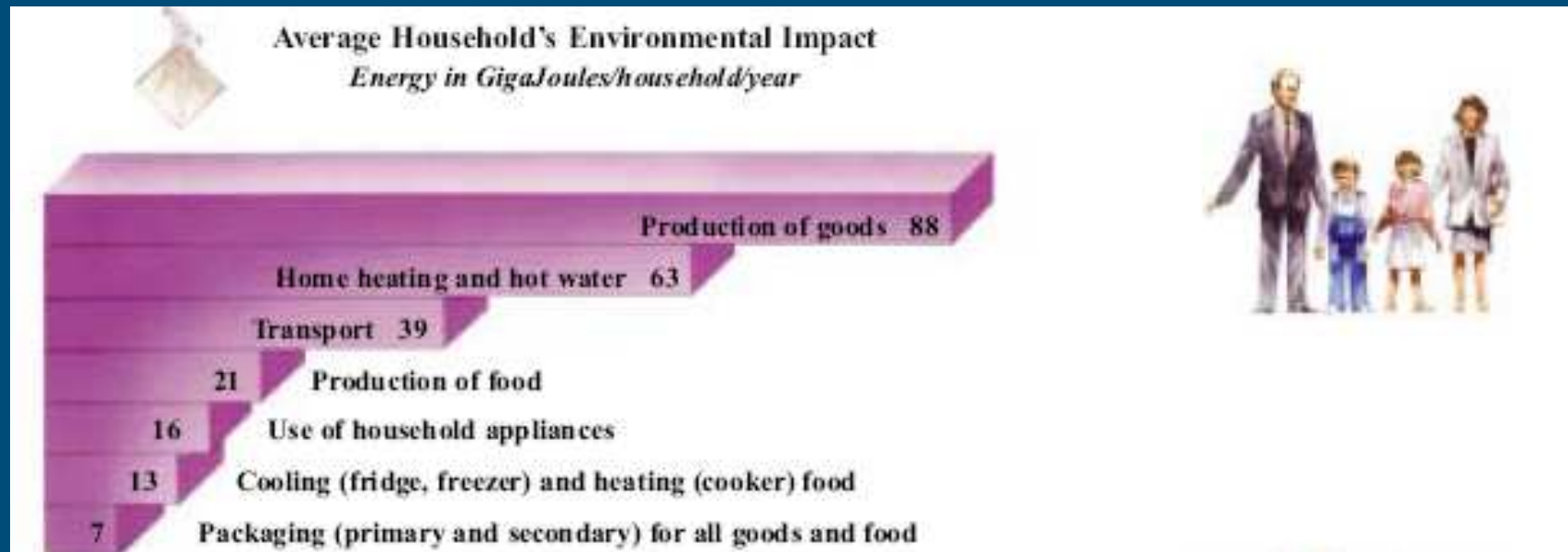
Recycling food packaging = hazard

■ Glass and PET bottle return systems

- More than 10 years of R&D was necessary to control the hazard of using returnable bottle systems
 - Motor oil
 - Pesticides
 - Urine....
- But the environmental benefit is heavily debated
 - Additional transport and washing energy <-> material reuse



Environmental impact of food chains



Food products contain much more energy than packaging

Example 1

- Egypt air / Cairo, 2006, precise waste statistics

Waste	Amount, [ton]	EI [MJ/kg]	RP [MJ/kg]	Netto [TJ]
Plastic	313	90	45	14
Food	284	70	0	20
Paper	88	45	18	2
Aluminium	39	195	-	7



Example 2: environmental impact of a Dutch lunch

Article	Embodied energy of package [MJ/pack.]	Energy loss through shrinkage [MJ/pack.]
Milk cup	0,420	0,080
Bowl soup	0,000	1,200
2 bread slices	0,017	0,096
Butter cup	0,066	0,009
2 slices of cheese	0,150	0,060
Jam cup	0,060	0,011
Sub total	0,713	1,456
Total	2,169 MJ / lunch	



Example 3: Meat MAP transition in NL

	1994, 5% MAP	2005, 50% MAP	Difference
Meat shrinkage			
Weight [1000 tons/ yr]	40.7	29.4	-11.3
Value [million Euro / yr]	285.2	205.8	-79.4
Energy content [PJ / yr]	2.85	2.06	-0.79
Packaging			
Weight [1000 tons / yr]	13.8	19.2	+5.4
Costs [million Euro / yr]	37.0	78.6	+41.6
Energy content [PJ / yr]	0.62	0.86	+0.24

Environmental urgency:

■ Forbid:

- Shopping with a car
- Flat screen TV's
- Gravel gardens
- Extensive showering....

■ Promote:

- Local grown products
- The use of MW ovens over gas stoves
- Public transport....

But: not popular and invisible



But packaging is visible !

Sustainable

Decomposable

natural

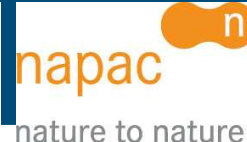
CO₂ neutral

Edible

Degradable

Renewable

Recycled



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How should we use C2C for food packaging

- As source of inspiration and action
 - but not as “hollow marketing”
- Product developers
 - Try to find compromises between packaging material use and protection
 - Bag-in-box concepts
 - Bottles from PET: virgin / recycled / virgin
 - Yoghurt cups made from rigid carton and flexible plastic liners
 - Carton laminate in stead off glass jars



How should we use C2C for food packaging 2

- On the national level:
 - Promote post-separation of plastic waste
 - From one cradle to another
 - Promote re-use of separated plastic waste and restrict export
- Dutch household garbage collection system is efficient but underutilised as re-use system!



Thank YOU!

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