

(Name of festival/event.....)

## Stall holder information

## Zero (name of event)– Stall holder info

The (name of event) needs your help to reduce the tonnes of waste that is created at the (name of event). The (name of event) in place is aiming to be a Zero Waste Event by 2020.

Zero Waste maximizes recycling, minimizes waste, reduces consumption and ensures that products are made to be reused, repaired or recycled back into nature or the marketplace. Zero waste includes recycling but goes much further than this; it is a whole system approach and looks at creating no waste from start to finish.

In order for the (name of event) to reach their Zero Waste Goal by 2020 your help is needed. Most New Zealanders care about the environment and will support an event where waste minimisation is undertaken and promoted. As a stallholder you can make a real difference.

Think about how your stall can avoid creating waste before you go to the event. Look at what you bring in and if it will create waste that has to go to landfill e.g. do people really need a plastic plate or will a serviette do?

All **Stall holders are asked to Pack In - Pack Out their rubbish i.e. take their rubbish home with them.** Materials that are recyclable or compostable can be deposited in the recycling facilities provided.

## Compostable Packaging requirement

**The (name of event) requires that all stall holders selling food use compostable food packaging.** This means **no** polystyrene or plastic containers.

We recommend using Polylactic Acid (P.L.A.) cups and straws this year as other plastics will not be accepted next year. Unlike plastic, compostable packaging is made from renewable resources (plants) and breaks down in a commercial compost, massively decreasing the impact on the environment.

If you are unsure if your materials comply, please call EcoSolutions on 09 438 8710 or email [ecosolutions@cbec.co.nz](mailto:ecosolutions@cbec.co.nz)

There are many compostable alternatives for packaging now available:

Sugarcane or potato starch plates and bowls, compostable coffee cups with plant based lining, compostable wooden cutlery

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Compostable paper bags, straws made from maize (P.L.A) and bamboo plates.



Paper plates (not shiny) and paper serviettes are suitable for use at Waitangi event as they can be composted.

Supermarkets also stock a limited range of biodegradable packaging. Look for products that have these claims: Biodegradable, Compostable.

Biodegradable packaging can be purchased locally through Cavaliers in Kaitaia, and Direct Distributors Northland in Whangarei and Haruru Falls.



### Non-acceptable goods

Normal cardboard coffee and hot chip cups have a plastic lining so **cannot be composted or recycled**. Shiny paper plates (i.e. Poly coated plastic coated), cannot be composted for the same reason.

Plastic cutlery and straws are not recyclable. Plastic cups are usually non-recyclable due to food contamination.

Please use wooden cutlery and maize straws if required.

All these items are not compostable or recyclable and **are not accepted** at (name of event) festival for these reasons.



Shiny paper plates



Plastic straws



Normal coffee cups



Polystyrene cups or food containers

## Tips for reducing waste

### Step 1. Avoid

Think about the hand-outs or material you give away to patrons. Eco friendly giveaways could include:

- Reusable bags, reusable drink bottles or mugs, fridge magnets or stickers. Avoid disposable items.
  - Avoid excess packaging or unnecessary packaging. For example can food be given to patrons on a serviette only instead of in a container?
  - Non –recyclable containers for drinks. Polystyrene and tetrapak cartons cannot be recycled.
  - Consider finger foods that don't require utensils.
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## Step 2: Reduce

- Ask customers if they would like a lid for their coffee, a serviette/a straw/chopsticks etc. rather than automatically giving them one. Many don't need one.
- Substitute plastic bags with paper bags or biodegradable plastic bags e.g. a recyclable paper bag is ideal for small dry items like lollies.
- Be different – paper bags are 'back in vogue'.
- Use the smallest size container that you need per serve.
- Give patrons a squirt of sauce or mustard, soy out of a bottle instead of selling little sachets.

## Step 3: Reuse

- Bring food or ingredients to the event in reusable containers instead of on plates with gladwrap.

## Step 4: Recycle /composting

- Use recycling services available.

**Your cooperation in supporting waste minimisation and recycling efforts for (name of event) is greatly appreciated!**

To view a comprehensive range of compostable packaging products -go on-line.

Friendlypack  
Eden Enterprises  
Potatopak NZ Ltd  
Innocent packaging

<http://www.friendlypak.co.nz>  
<http://www.edengreennz.co.nz>  
<http://www.potatopak.com>  
[www.innocentpackaging.co.nz](http://www.innocentpackaging.co.nz)

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