



“Compost me with food waste”



Sustain Label



- ✓ **Hot Cups**
- ✓ **Soup Containers**
- ✓ **Sandwich Packs**
- ✓ **Deli Pots**
- ✓ **Cutlery**

Made from plants like sugar cane, Sustain uses only sustainable resources; plants that will regrow. EN 13432 standard or tested by WRAP (the UK government's waste body), Sustain packaging is independently certified for compostability. In commercial composting facilities Sustain will break down into re-usable compost within just 12 weeks; ready to grow more plants.



“Recycle me with paper and plastics”



Revive Label



- ✓ **Cold Cups**
- ✓ **Juice Bottles**
- ✓ **Food Containers**
- ✓ **Deli Pots**
- ✓ **Cutlery**

Made from old plastic water bottles and other post-consumer waste, Revive promotes re-use, avoids depleting unsustainable resources and has a low carbon footprint. When recycled with paper and plastics Revive can be turned back into packaging again; diverting waste from landfill.

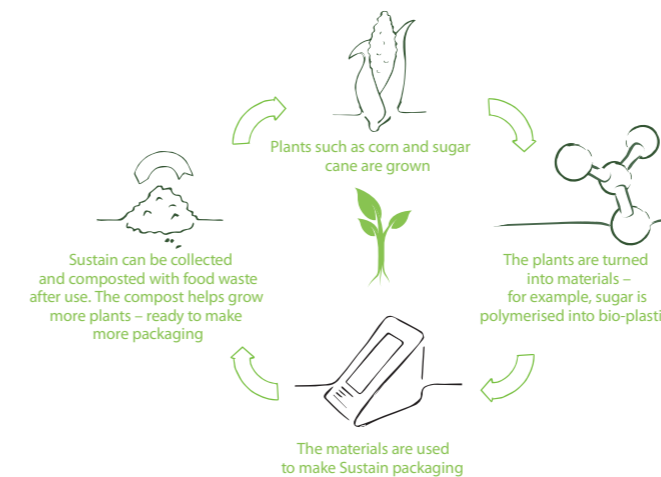


Sustain and Revive are an innovative system of colour-coded packaging designed to ensure an environmentally responsible end-of-life solution for catering disposable products

Helping operators to address waste stream management by the use of strong product branding and labelling; Sustain and Revive communicates to the customer which waste stream they should dispose their used packaging into.

Offering a choice of renewable and compostable packaging (Sustain) or recycled and recyclable packaging (Revive), operators can choose the option that is right for their business.

Colour-coded in green the Sustain range asks customers to “compost me” and colour-coded in blue the Revive range asks customers to “recycle me”. Front-of-house bin labels with corresponding colour-coding and branding are provided free, helping customers to easily identify which bin to use.



Ensuring that customers dispose of used packaging into the correct waste stream helps operators to meet the environmental objectives they made at time of purchase, as well as significantly reducing the cost associated with sending waste to landfill.

Sustain and Revive demonstrates to customers that the operator has taken a sustainable approach to purchasing and implemented a practical system for ensuring a ‘closed loop’ solution is in place.

Sustain and Revive were developed in partnership with London Bio Packaging



www.sustainandrevive.com



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