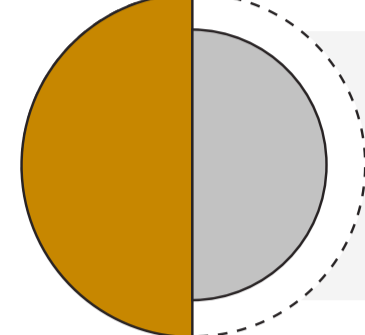


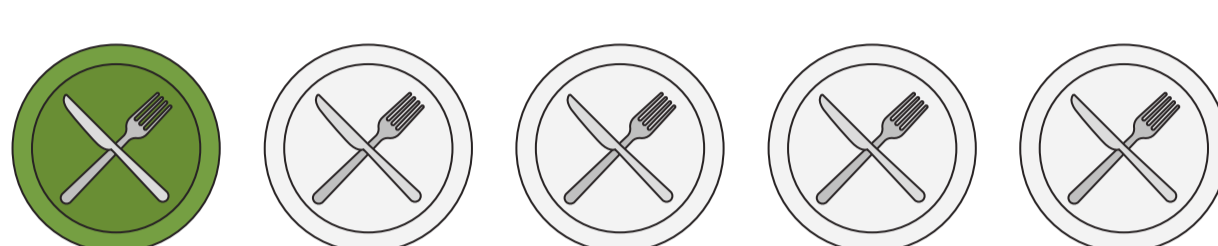
4 TRENDS IN ZERO WASTE RESTAURANT KITCHENS

The zero waste restaurant concept is the next step in sustainable dining. This is how restaurants are embracing eco-friendly changes.

1. REDUCING FOOD WASTE

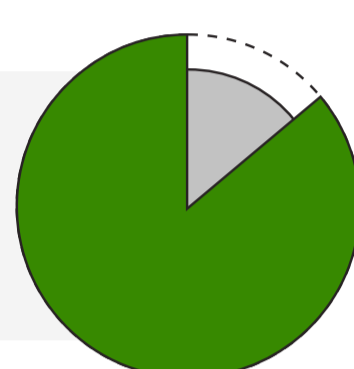


About 50% of restaurants evaluate the amount of food waste they produce

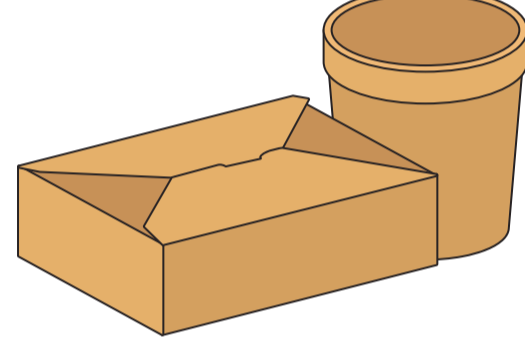


1 in 5 donate leftovers to charitable organizations

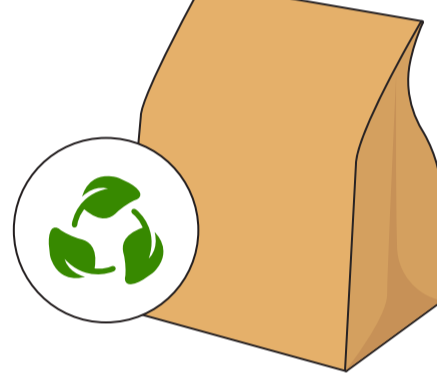
14% of food establishments compost their food waste



2. SUSTAINABLE PACKAGING

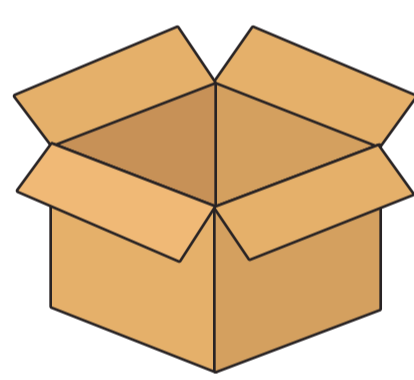


72% of establishments utilize some form of eco-friendly products & packaging

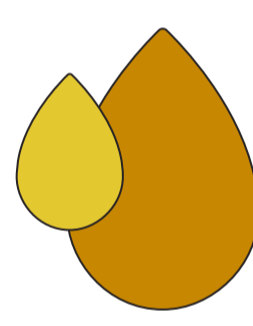


56% purchase strictly compostable packaging

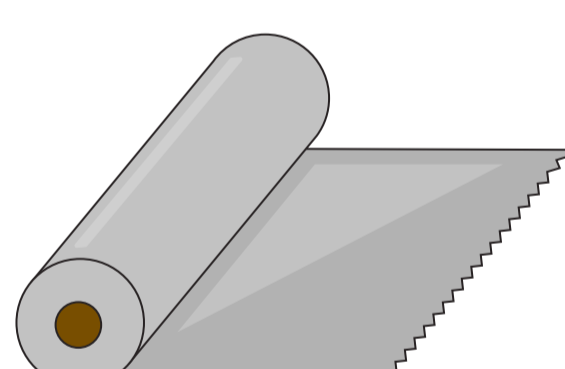
3. COMPREHENSIVE RECYCLING PROGRAMS



65% of restaurants recycle cardboard and paper goods



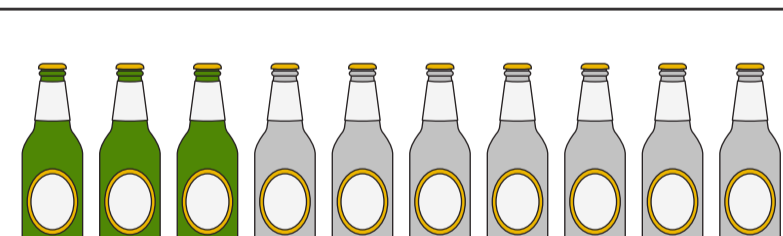
64% minimize waste by recycling fats, grease, and oils



29% recycle metal, aluminum, and hard plastics

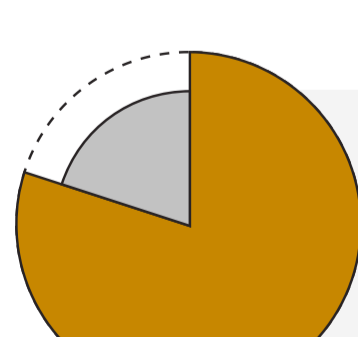


22% of eateries recycle flexible plastic products like bags and cling-wrap



26% recycle glass

4. ENERGY EFFICIENCY



80% of restaurants use energy-efficient light bulbs



4 in 10 operate Energy Star-rated kitchen equipment

60% rely on programmable thermostats

