

Reuse Business Profile Summary: Restaurants featuring Pan-Asian or Pacific Island Cuisines



Upstream analyzed eight Asian cuisine style restaurants that reduced single-use products – grouped as such due to similar foodware used across these businesses – where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$455 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were paper plates and trays.

		Average	Highest	Lowest
Waste Reduction	Quantity	67%	100% paper plates, trays	50% napkins, plastic/cold cups & lids, straws, condiment cups & lids
	Pounds	67%	100% paper plates, trays	48% chopsticks
Cost Impacts	Cost Reduction	69%	100% paper plates, trays	47% takeout & deli containers
	Payback Period months	2.8	0.1 plastic/cold cups & lids	11.3 straws
	Set-up Costs	\$455	\$938 plastic/cold cups	\$0 condiment cup lids, plastic/cold cup lids
	ROI	22.73	1.06 straws	152.09 plastic/cold cup lids

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