

# Reuse Business Profile Summary: Beverages



Upstream analyzed six beverage-focused foodservice businesses (e.g. cafes and breweries) that reduced single-use products, where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$3,572 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 takeout containers/lids, cold cups, and wooden stir sticks.

		Average	Highest	Lowest
Waste Reduction	Quantity	70%	100%	25%
			takeout containers/lids, plastic cold cups, wooden stir sticks	hot cup sleeves
Waste Reduction	Pounds	68%	100%	24%
			takeout containers/lids, plastic cold cups, wooden stir sticks	hot cup sleeves
Cost Impacts	Cost Reduction	69%	100%	25%
			takeout containers/lids, plastic cold cups, wooden stir sticks	straws
	Payback Period months	1.9	0.1	8.1
			paper hot cups/sleeves/lids; napkins; sweetener/salt & pepper packets	forks
Cost Impacts	Set-up Costs	\$80	\$748	\$0
			plastic cold cup lids	straws, takeout container lids, sweetener/salt & pepper packets, paper hot cups & sleeves, napkins
Cost Impacts	ROI	419	3324	1.46
			paper hot cups	forks



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