

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



Upstream analyzed eight Asian cuisine style restaurants that reduced single-use products 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%	50%
			paper plates, trays	napkins, plastic/cold cups & lids, straws, condiment cups & lids
Waste Reduction	Pounds	67%	100%	48%
			paper plates, trays	chopsticks
Cost Impacts	Cost Reduction	69%	100%	47%
			paper plates, trays	takeout & deli containers
	Payback Period months	2.8	0.1	11.3
			plastic/cold cups & lids	straws
Cost Impacts	Set-up Costs	\$455	\$938	\$0
			plastic/cold cups	condiment cup lids, plastic/cold cup lids
Cost Impacts	ROI	22.73	1.06	152.09
			straws	plastic/cold cup lids

Funded by:

