2WISE
2WASTE

USE ONCE?
THINK TWICE!

SINGLE USE
IN YOUR KITCHEN

Your kitchen at home generates a lot of waste. From food waste and packaging to water waste. Approximately 50% of the plastic we use gets thrown away after just one use.

WHAT CAN YOU DO?

Think twice! If you've already cut back on using plastic shopping bags, **awesome**, but plastic bags still sneak into the trolley when you pick out your fresh fruits and veggies. **Mesh veggie bags** are light, small, washable and can now be purchased at some of our biggest supermarket chains. **Cling wrap** is difficult to recycle and is made from potentially harmful chemicals. Instead, use containers with air tight lids, or make your own **Beeswax Food Wraps**. Switch out plastic **utensils** for wooden alternatives which can be thrown in your compost when it's time to replace them. **Plastic freezer bags** can be replaced with silicone versions which are dishwasher safe, heat resistant and leakproof.

For more info: https://www.forkly.com/kitchen-hacks/16-ways-to-reduce-plastic-in-the-kitchen/
https://www.nationalgeographic.com/environment/2019/07/story-of-plastic-sticky-problem-of-plastic-wrap/

Western Cape Government
Environmental Affairs and Development Planning

BETTER TOGETHER.

Waste is an untapped commodity. We can reduce our collective waste through innovation, sorting and recycling **BETTER TOGETHER**.