

City Research Online

City, University of London Institutional Repository

Citation: Reynolds, C., Koh, L., Fayad, R., Pickering, J., Torrejon, V. M., Rees, D., Fisher, L., Kandemir, C., Greenwood, S., White, A., et al (2022). Reducing plastic packaging and food waste through product innovation simulation: Current progress. Paper presented at the Materials Research Exchange Conference, 5 Oct 2022, London.

This is the presentation version of the paper.

This version of the publication may differ from the final published version.

Permanent repository link: https://openaccess.city.ac.uk/id/eprint/28869/

Link to published version:

Copyright: City Research Online aims to make research outputs of City, University of London available to a wider audience. Copyright and Moral Rights remain with the author(s) and/or copyright holders. URLs from City Research Online may be freely distributed and linked to.

Reuse: Copies of full items can be used for personal research or study, educational, or not-for-profit purposes without prior permission or charge. Provided that the authors, title and full bibliographic details are credited, a hyperlink and/or URL is given for the original metadata page and the content is not changed in any way.

City Research Online: http://openaccess.city.ac.uk/ publications@city.ac.uk/











Reducing plastic packaging and food waste through product innovation simulation: Current progress

Christian Reynolds, Lenny Koh, Ramzi Fayad, Jack Pickering, Virginia Martin Torrejon, Deborah Rees, Lori Fisher, Cansu Kandemir, Sarah Greenwood, Adrian White, Rorie Parsons, and Tom Quested.

Materials Research Exchange Conference, London, 5th October.

@_Reduce_Waste_
@sartorialfoodie
@jackpickering74





Project Overview

Researchers from: City University London, University of Sheffield, University of Greenwich and University of Kent. Funded as part of NERC SSPP Challenge.

Project aim: to build an improved household simulation model which can incorporate plastic waste and food waste.

Revised goal of 5+ products, with multiple possible packaging interventions (30+).

WP5. HH-packaging interaction, behaviour and practice

- · Qualitative research to inform and validate the modelling, confirming choice points.
- · Approach to research based on sociological ideas of practice and material culture.



WP4. Quantifying food quality and packaging

- · Fresh produce trials to generate data on perishable food types for use in the model.
- Studies focusing on impact of packaging innovations on storage life and trade-offs between food life and packaging waste.

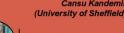


Deborah Rees (University of Greenwich)

> Lori Fisher (University of Kent)

WP1. Creation of a new Household Simulation Model (HHSM) version

- · Fresh produce trials to generate data on perishable food types for use in the model.
- · Studies focusing on impact of packaging innovations on storage life and trade-offs between food life and packaging waste.
- · New food products categories included (currently 5+).





Ramzi Fayad (University of Sheffield)

WP2. Product-based modelling for innovation and intervention

· Knowledge exchange to encourage uptake of innovations to reduce food and plastic waste based on modelling outputs.



Christian Reynolds (City, University of London)

Sarah Greenwood (University of Sheffield)



Virginia Martin (City, University of London)



WP3. Research user base expansion

· Expand academics and researchers engaging and using the HHSM.



Christian Reynolds (City, University of London)

> Lenny Koh (University of Sheffield)



Virginia Martin (City, University of London)



Fig.1: Project structure



The Household Simulation Model

Both plastic packaging waste and food waste can be reduced through product redesign and other household behaviour interventions.

However, it is time consuming and costly to empirically test every intervention to quantify the best solutions to reduce both plastic waste and food waste.

We have built a simulation model to enable exploring product innovation to reduce plastic packaging waste and food waste.

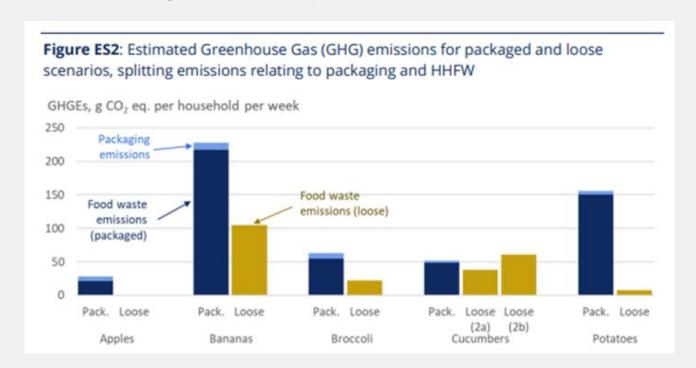






Supporting ongoing advice

Concurrently to this project: The previous version of the household simulation model has been used by WRAP to provide evidence for Loose vs Wrapped, and Best before date use.









Model Progress

- Significantly improved functionality and customizability.
- Chicken breasts model operational.
- Grapes model constructed, validation and verification still to go.
- Mushroom, Milk and Tomatoes planned out.
- Many interventions possible, market and consumption.

Fig.2: Visual depiction of logic flows in Arena software

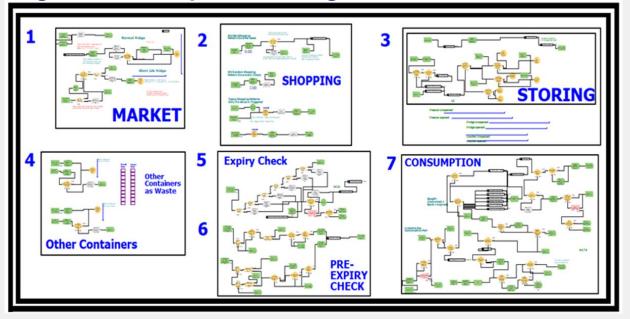
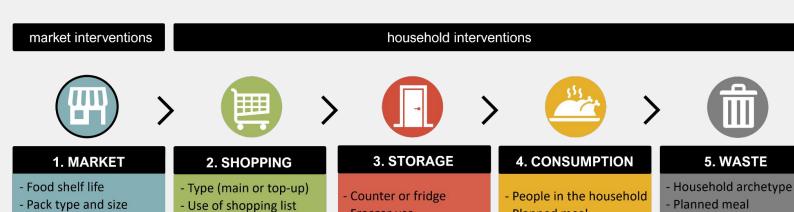


Fig.3: Five module structure of model with interventions.



Freezer use

Pack portioning

Leftovers freezing

Fridge/freezer capacity

Frequency of trips

Shopping size

- Number of trips

Shelf life checking

Planned meal

Meal frequency

Consumption amount

- Leftovers management

Meal event frequency

Consumption amount

Leftovers management

UNIVERSITY

Recycling destination

- No. packs on display

Replenishment rate

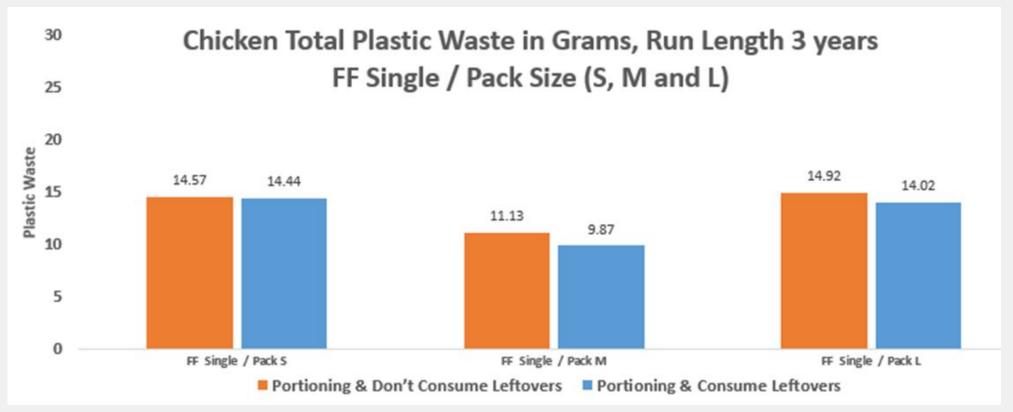
- Pack price

- Price incentives



Results highlights from Chicken Breast Model

Effect of pack size and behaviour interventions: small, medium and large pack types.



Functional Fulers (FF) single person household, changes to pack sizes (small, medium, large) exclusively available in-store





Results highlights from Chicken Breast Model

Effect of pack size interventions, and behaviour changes, simulated by household archetype.







Contributions from WP5 and future directions

- Qualitative research (28 interviews, 25 food and waste diaries) informed aspects of functionality of new model.
- Wider findings: planning practices, meal bulging & batch cooking, and connections between freshness and plastic packaging.
- Starting new research project focussing on new packaging innovations and developments currently in the pipeline, to tailor future simulation model runs to needs of industry.

Fig.5: Images from research participants

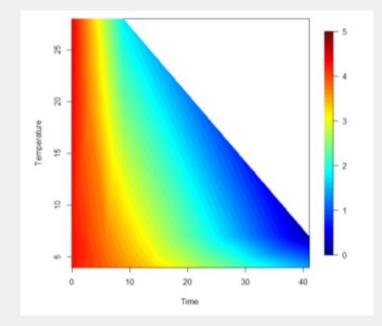




Contributions from WP4 and new concepts

- Developed deterioration score in the Grape fresh produce trials- enables hybrid simulation that can handle expiry dates and product evaluation.
- Fresh produce trials planned for a number of other products. (Mushrooms, Tomatoes etc)











Conclusions and Future plans

- Multiple model runs based on variety of interventions and packaging types.
- Focus on new/innovative packaging forms where possible.
- Work on more complex scenarios that require altering model: freezing capacities, new refill and return systems of provision, e.g.
 - Milk bottle delivery (Glass vs plastic, refill, doorstep delivery etc)
 - Edible coatings vs packaging
- Industry and Policy Workshops to build specific models - please do contact us.



The HHSM team present findings at WRAP, Banbury, September 2022













Many thanks to NERC and our collaborators.

christian.reynolds@city.ac.uk

Twitter

@_Reduce_Waste_

@sartorialfoodie

@jackpickering74

