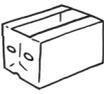
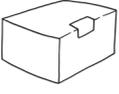


# Riverford's packaging



Please use this guide to make sure as much of our packaging as possible doesn't go to waste.

Our fruit and veg packaging is home compostable (where packaging is needed at all)!

WHAT TO DO	WHAT PART OF THE BOX	WHY WE USE IT
<p><b>RETURN</b></p> <p>Please leave these items out before your next delivery; we'll collect them to re-use.</p>	 <p>VEG BOXES</p>	<p>To keep the contents of your delivery together and protected.</p>
	 <p>MEAT BOXES</p>	
	 <p>RECIPE BOXES &amp; BASKETS</p>	
	 <p>WEATHERPROOF BOX COVERS</p>	
	 <p>CHILL BAGS, WOOL LINER &amp; ICE PACKS</p>	
<p><b>RECYCLE</b></p> <p>Put in your kerbside recycling if your local council accepts them (if not, return to us to be recycled).</p> <p>*Unfortunately we can't recycle meat packaging at the farm because of food hygiene rules. If you can't recycle them at home, please add to your general waste.</p>	 <p>REROOTED GLASS BOTTLES</p>	<p>To deliver your plant-based milk. Once you return the bottle, it's sterilised and reused by our supplier ReRooted.</p>
	 <p>PAPER BAGS</p>	<p>To portion and protect veg, and to keep heavy things like potatoes from rolling around and damaging fragile items.</p>
	 <p>RECIPE BOX PLASTIC POTS (EXCLUDING PAPER LIDS) &amp; BOTTLES</p>	<p>To portion exact quantities of ingredients like herbs and spices, and keep them fresh. In paper, they quickly lose their flavour.</p>
	 <p>MEAT TRAY* (EXCLUDING FILM)</p>	<p>Meat must be packaged in airtight plastic to keep it fresh and prevent contamination.</p>
	 <p>PLASTIC MEAT BAGS*</p>	<p>Meat must be packaged in airtight plastic to keep it fresh and prevent contamination.</p>
<p><b>COMPOST</b></p> <p>Put this in your own compost heap or kerbside compost bin.</p> <p>Don't compost at home? Return it to us and we'll compost it at the farm.</p>	 <p>PAPER PUNNETS</p>	<p>To protect small, fragile fruit and veg.</p>
	 <p>HOME COMPOSTABLE PUNNETS (INCLUDING CLEAR FILM)</p> <p><i>They may look like standard plastic, but they're not!</i></p>	<p>To protect moist fruit and veg, such as leafy greens. Paper would dehydrate these items and leave them inedible.</p> <p>To portion fruit and veg like onions and citrus, and keep them together.</p>
	 <p>HOME COMPOSTABLE BAGS</p> <p><i>They may look like standard plastic, but they're not!</i></p>	
	 <p>BEECH NETS (EXCLUDING CLIPS)</p>	
<p><b>GENERAL WASTE</b></p> <p>Unfortunately these items aren't currently recyclable. Please add to your general waste.</p>	 <p>VACUUM PACKED BAGS</p>	
	 <p>FILM FROM MEAT TRAY</p>	<p>Meat must be packaged in airtight plastic to keep it fresh and prevent contamination.</p>
	 <p>ELASTIC BANDS</p> <p><i>Reuse these at home</i></p>	<p>To portion veg like spring onions and bunched carrots.</p>
	 <p>CLIPS FROM BEECH NETS</p>	<p>To hold shut the compostable nets that we use to portions items like citrus and onions.</p>
	 <p>PEELABLE LABELS ON BAGS</p>	<p>To label (and sometimes seal) bags that are packed by hand, identifying the veg inside for our box packing teams.</p>

When we use ingredients made by other suppliers, please follow the instructions on the packaging.