

Paper bags cause 20% loss of food for restaurants

Restaurants are reporting close to 20% food loss after shifting to paper bags following the plastic ban, as these bags have been tearing while handing out parcels. Restaurateurs said they are yet to come across a sturdy substitute.

While cornstarch bags were banned too as they contained plastic, another substitute made from sugarcane waste has left customers fuming over bad odor. Meanwhile, as paper straws tend to get soggy after they are dipped in drink, around 60% of restaurants in the city have stopped providing them to customers.

Kamlesh Barot, past president, Hotel and Restaurant Association of Western India (HRAWI), said that with paper bags and other substitutes for plastic, restaurants are facing problems carrying liquids for takeaways. "We have not been able to find a suitable replacement for plastic to carry liquids such as dal. Unfortunately, we have no other alternative as of now and seek the environment department's clarification on items that are banned and whether food-grade plastic can be used by restaurants".