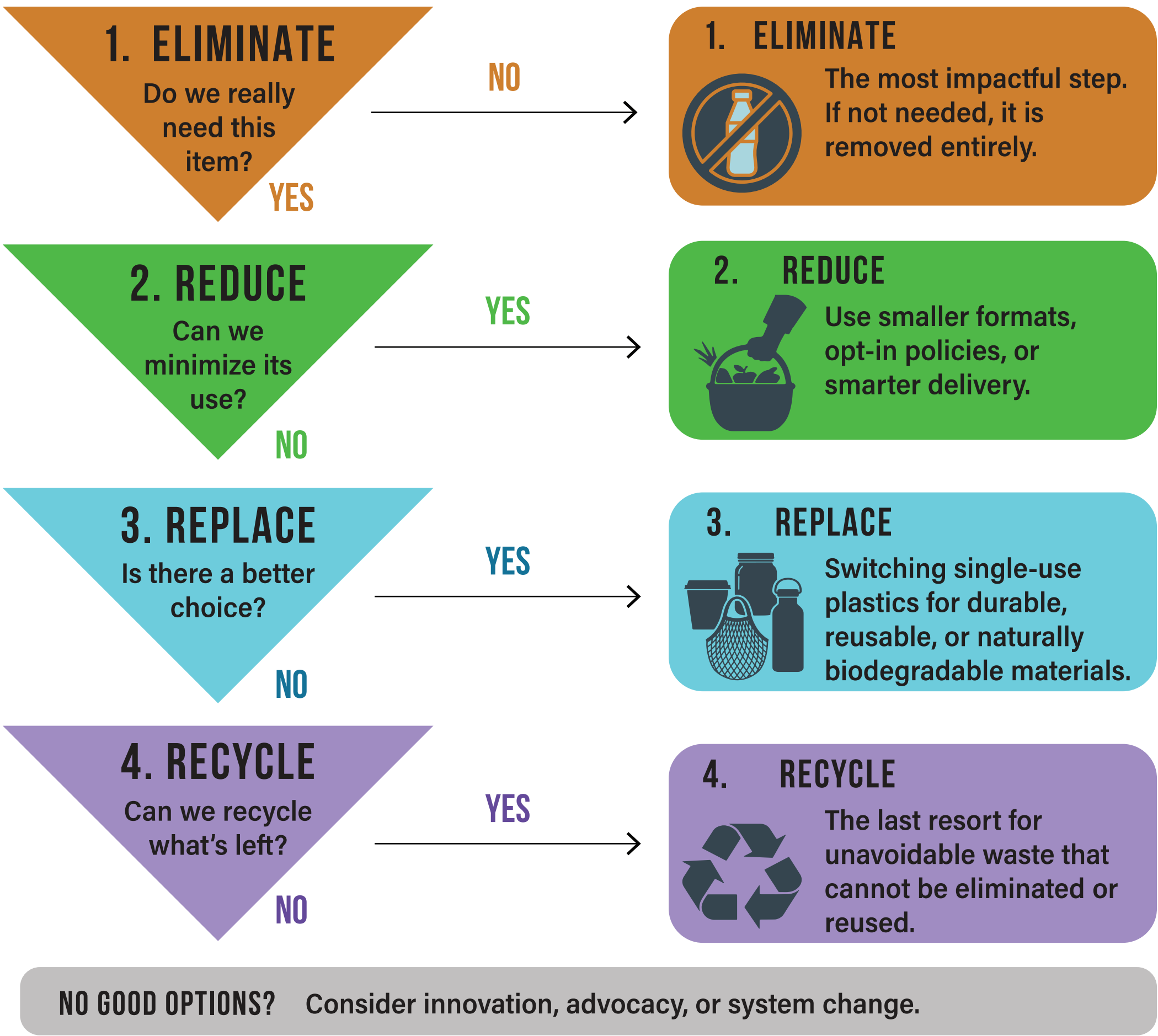


THE REDUCE FRAMEWORK



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FULL REDUCE GUIDELINES

REDUCE DECISION MATRIX



Waste management is one of the greatest challenges facing tourism in Zanzibar.

The REDUCE Framework transforms hospitality operations from a “throwaway” culture to a circular, sustainable model. It prioritizes waste prevention at the source rather than focusing on downstream management.

Three priority categories for immediate action under the REDUCE Guidelines:

1. Plastic bottlees (water and soft drinks)
2. Plastic packaging (supplier packaging and food packaging)
3. Single-use takeaway items, including straws, cutlery, bags, and sachets

Encouragingly, many tourism businesses in Zanzibar are already working to reduce plastic waste.

SMART PROCUREMENT - QUICK REFERENCE GUIDE FOR SUCCESS

A. SMALL TOURISM BUSINESSES

(Guesthouses, small hotels, restaurants, cafés, dive centres and tour operators)

CHECKLIST

- Ask fresh produce suppliers to deliver products in reusable crates, baskets or sacks instead of plastic bags.
- Request water suppliers to offer refillable containers or larger bottle formats where available.
- Purchase cleaning products in bulk containers and ask suppliers about refill options.
- Encourage food and beverage suppliers to minimise unnecessary packaging and collect reusable crates
- Support local suppliers and artisans offering reusable or plastic-free alternatives.
- Avoid accepting Styrofoam packaging.
- Discuss packaging reduction with at least three key suppliers each year.

QUICK SUCCESS INDICATORS

- ✓ Cleaning products purchased in bulk.
- ✓ Staff drinking water provided through refill systems.
- ✓ Fresh produce received mainly in reusable containers.
- ✓ No Styrofoam entering the business.

B. MEDIUM AND LARGE TOURISM BUSINESSES

(Hotels, resorts and hotel groups)

CHECKLIST

- Identify the suppliers that generate the highest volumes of packaging waste and prioritise engagement with them.
- Ask suppliers how packaging can be eliminated, reduced, or replaced with reusable delivery systems.
- Promote bulk purchasing and refill systems for cleaning products, guest amenities and food supplies.
- Require suppliers to avoid Styrofoam and minimise secondary packaging.
- Encourage suppliers to implement take-back schemes for crates, containers and packaging materials.
- Include packaging reduction and waste minimisation considerations in procurement decisions.
- Hold annual discussions with key suppliers on opportunities to reduce plastic waste.
- Work with waste management and recycling partners to ensure procured materials can be recovered locally where possible.

QUICK SUCCESS INDICATORS

- ✓ No Styrofoam accepted from suppliers.
- ✓ Bulk purchasing programme implemented.
- ✓ Reuse or return system established with at least one major supplier.
- ✓ Supplier sustainability criteria included in procurement decisions.
- ✓ Annual supplier engagement meeting conducted.



SCAN HERE FOR
SUSTAINABLE SUPPLIERS CONTACT LIST

PLASTIC TYPES & HOSPITALITY BEST PRACTICE

PET
POLYETHYLENE TEREPHTHALATE
FOUND IN: Water and drink bottles
BEST PRACTICE: Phase out. Replace with refillable water systems.

HDPE
HIGH-DENSITY POLYETHYLENE
FOUND IN: Cleaning product containers, refill or storage canisters
BEST PRACTICE: Well-suited for repeated use and recyclable locally.

PVC
POLYVINYL CHLORIDE
FOUND IN: Cling film, flexible packaging, some synthetic materials
BEST PRACTICE: Avoid and phase out.

LDPE
LOW-DENSITY POLYETHYLENE
FOUND IN: Plastic bags, wrapping films, liners, and soft packaging
BEST PRACTICE: Phase out. Replace with reusable alternatives.

PP
POLYPROPYLENE
FOUND IN: Food storage containers, bottle caps, dispensers
BEST PRACTICE: Use with care. Ensure proper recovery system.

PS
POLYSTYRENE
FOUND IN: Takeaway boxes, cups, trays, and packaging
BEST PRACTICE: Phase out. Replace with reusable alternatives.

OTHER
OTHER PLASTICS
FOUND IN: Mixed and speciality plastics
BEST PRACTICE: Unless clearly certified safe, avoid and phase out.