Chlorofluorocarbons (CFCs): the facts / McDonald's Restaurants Limited, Public Relations Department.

Contributors

McDonald's Restaurants Ltd. Public Relations Department.

Publication/Creation

East Finchley: McDonald's, 1990.

Persistent URL

https://wellcomecollection.org/works/pspk4wk2

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Did you know?

NO2

CHLOROFLUOROCARBONS (CFCs) — The Facts

Because McDonald's has always been very conscious of all issues relating to the environment, early in 1988 the decision was taken to cease using CFCs in packaging.

CFC's may be found in refrigerators, aerosol cans, air conditioners, foam furniture and packaging. Other manufacturers have also banned CFCs from their products and it is expected that there will be a sizeable cut in the use of CFCs in the early nineties.

The news hom the Antarctic is deepening international concern. Ozone is perpetually created and destroyed by the sun's radiation from which it, infact, protects us. This sensitive balance is believed to be upset by the release of CFC's through the atmosphere, into the stratosphere.

McDonald's UK packaging supplier was instructed to investigate and implement the best non-CFC alternative. This change-over was completed in April 1988 and all McDonald's foam packaging produced in the UK is now CFC free and carries the CFC FREE message, reassuring customers of this change.

This change in the manufacturing process does not affect the quality of the packaging or McDonald's ability to serve customers with hot, fresh products.

Produced by: The Public Relations Department McDonald's Restaurants Limited 11-59 High Road East Finchley London N2 8AW



