

UNWRAPPED

What consumers say about safe and sustainable food packaging

ANNEX | detailed results







1. In general, to what extent do you feel informed about the following matters?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 1003	Nº = 993	Nº = 955	Nº = 940	Nº = 1005	Nº = 908	Nº = 1031	Nº = 1000	Nº = 874	Nº = 896	Nº = 892	Nº = 10498
Correct stor	age of fo	od prod	ucts									
Not in- form-ed at all	2%	3%	3%	4%	2%	10%	1%	1%	4%	2%	1%	3%
Little in- formed	7%	13%	14%	12%	9%	29%	13%	5%	15%	18%	14%	13%
Somewhat informed	28%	35%	36%	33%	28%	33%	56%	29%	24%	42%	29%	34%
Well in- formed	53%	41%	39%	40%	51%	23%	22%	55%	44%	32%	48%	41%
Completely informed	11%	8%	8%	12%	10%	6%	8%	9%	15%	6%	8%	9%
Correct use	of utens	ils / kitc	henware	e (when	preparir	g food)						
Not in- form-ed at all	3%	8%	4%	8%	4%	9%	4%	3%	5%	1%	2%	5%
Little in- formed	10%	19%	15%	20%	10%	18%	16%	7%	20%	16%	18%	15%
Somewhat informed	26%	32%	35%	30%	28%	33%	47%	29%	23%	39%	25%	32%
Well in- formed	47%	32%	36%	32%	47%	32%	23%	50%	39%	38%	45%	38%
Completely informed	14%	9%	10%	11%	11%	9%	10%	12%	14%	6%	11%	10%
Composition	/ main	material	s of food	d packag	jing							
Not in- form-ed at all	17%	18%	16%	21%	14%	18%	4%	13%	14%	9%	9%	14%
Little in- formed	33%	34%	31%	36%	33%	31%	39%	23%	31%	32%	30%	32%
Somewhat informed	32%	30%	37%	25%	31%	34%	40%	40%	27%	43%	37%	34%
Well in- formed	16%	16%	12%	14%	18%	15%	13%	21%	20%	14%	21%	16%
Completely informed	2%	2%	3%	4%	4%	2%	3%	3%	8%	3%	3%	3%
Composition	/ main	material	s of food	d-contac	t produc	ts (e.g.	kitchenv	vare, sto	rage cor	ntainers))	
Not in- form-ed at all	13%	18%	13%	20%	12%	16%	7%	10%	11%	6%	7%	12%
Little in- formed	29%	32%	30%	29%	31%	33%	34%	19%	29%	34%	28%	30%
Somewhat informed	33%	28%	36%	29%	35%	33%	42%	40%	30%	41%	36%	35%
Well in- formed	23%	18%	18%	18%	20%	16%	13%	26%	24%	17%	25%	20%
Completely informed	3%	4%	4%	5%	4%	2%	4%	5%	7%	3%	4%	4%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Contaminati	on risk o	f chemi	cals fron	n packag	ing into	food						
Not in- form-ed at all	26%	24%	23%	28%	27%	23%	10%	18%	25%	9%	14%	21%
Little in- formed	39%	38%	35%	33%	36%	35%	46%	27%	26%	38%	31%	35%
Somewhat informed	25%	25%	26%	22%	21%	27%	30%	34%	26%	38%	35%	28%
Well in- formed	9%	10%	11%	13%	13%	11%	10%	17%	16%	14%	17%	13%
Completely informed	3%	3%	4%	3%	4%	4%	3%	4%	8%	2%	3%	4%
Contaminati	on risk o	f chemi	cals fron	1 food-co	ontact ut	ensils/k	itchenw	are into	food			
Not in- form-ed at all	23%	25%	17%	27%	25%	22%	10%	16%	14%	12%	13%	18%
Little in- formed	36%	35%	32%	33%	32%	35%	41%	25%	24%	32%	28%	32%
Somewhat informed	26%	21%	32%	24%	25%	23%	32%	32%	25%	39%	34%	28%
Well in- formed	13%	16%	14%	12%	15%	15%	12%	23%	25%	15%	20%	16%
Completely informed	3%	3%	5%	5%	4%	4%	5%	4%	13%	3%	5%	5%
Symbols on	food con	tainers	(recogni	zing the	m, know	ing thei	r meanir	ıg)				
Not in- form-ed at all	6%	10%	8%	10%	6%	10%	2%	8%	9%	5%	9%	7%
Little in- formed	26%	29%	27%	29%	26%	29%	36%	18%	25%	27%	30%	27%
Somewhat informed	42%	35%	40%	36%	42%	43%	40%	42%	26%	44%	33%	38%
Well in- formed	23%	23%	21%	20%	22%	14%	16%	30%	30%	21%	23%	22%
Completely informed	3%	4%	4%	5%	4%	4%	6%	4%	11%	4%	4%	5%
Informed ov	erall ¹											
poorly informed overall	26%	35%	29%	36%	26%	37%	29%	18%	23%	22%	21%	27%
somewhat informed overall	68%	56%	64%	54%	63%	57%	63%	70%	63%	70%	68%	63%
well in- formed overall	7%	9%	7%	10%	11%	6%	9%	12%	14%	8%	11%	9%

¹ Index score calculated based on responses across the seven categories presented in the survey. Higher scores indicate that respondents feel better informed: 7-16 = poorly informed overall; 17-27 = somewhat informed overall; 28-35 = well informed overall.

2. According to your knowledge, how high is the risk of food contamination when using the following items?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL	
	Nº = 1003	Nº = 993	Nº = 955	Nº = 940	Nº = 1005	Nº = 908	Nº = 1031	Nº = 1000	Nº = 874	Nº = 896	Nº = 892	Nº = 10498	
When storin	g food it	ems in g	general,	no matte	er their t	ype or to	emperat	ure					
No 19% 20% 17% 23% 19% 47% 18% 21% 18% 14% 14%													
Yes	67%	58%	65%	58%	63%	40%	58%	54%	67%	71%	73%	61%	
Don't know	15%	22%	18%	19%	19%	13%	24%	25%	15%	14%	13%	18%	
When storin	g acidic	or fatty	food iter	ns									
No	8%	14%	16%	15%	11%	28%	15%	14%	18%	10%	14%	15%	
Yes	80%	61%	66%	67%	75%	47%	64%	62%	65%	73%	74%	67%	
Don't know	12%	25%	18%	18%	14%	26%	21%	24%	17%	18%	13%	19%	
When storin	g hot fo	od items											
No	13%	16%	10%	16%	13%	26%	13%	16%	14%	12%	12%	15%	
Yes	76%	66%	78%	70%	70%	59%	74%	64%	76%	73%	78%	71%	
Don't know	11%	18%	11%	14%	17%	16%	14%	20%	11%	15%	10%	14%	
When heatir	ng food i	tems (e.	g. in the	microw	ave)								
No	12%	13%	10%	15%	12%	22%	11%	15%	12%	10%	14%	13%	
Yes	75%	68%	74%	65%	71%	62%	67%	63%	72%	76%	74%	70%	
Don't know	13%	19%	16%	20%	18%	17%	22%	22%	16%	14%	12%	17%	

3. According to your knowledge, how high is the risk of food contamination when using the following items? [Medium / high risk]

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 1003	Nº = 993	Nº = 955	Nº = 940	Nº = 1005	Nº = 908	Nº = 1031	Nº = 1000	Nº = 874	Nº = 896	Nº = 892	Nº = 10498
Plastic con- tainer	53%	53%	59%	45%	52%	62%	60%	46%	47%	66%	61%	55%
Plastic drinking bottle	57%	52%	54%	49%	50%	61%	59%	50%	46%	62%	61%	55%
Re-used food pack- aging	43%	54%	60%	48%	42%	58%	61%	46%	50%	56%	60%	53%
Pan turner made of plastic	46%	44%	51%	43%	45%	50%	53%	47%	45%	49%	51%	48%
Plastic food wrap film	49%	41%	48%	38%	48%	41%	56%	43%	38%	43%	55%	46%
Recycled plastic container	43%	44%	51%	42%	40%	48%	48%	44%	44%	50%	52%	46%
Plastic seal- able/ziplock bag	38%	46%	52%	40%	35%	42%	50%	47%	39%	49%	55%	45%
Aluminum foil paper	54%	46%	54%	49%	50%	41%	51%	36%	28%	43%	-	45%
Non-stick pans and bakeware	40%	43%	27%	41%	41%	31%	51%	52%	37%	31%	49%	40%
Silicone zip- lock bag	34%	43%	38%	39%	32%	35%	41%	45%	35%	31%	42%	38%
Silicone bakeware	39%	39%	36%	33%	36%	37%	43%	42%	33%	28%	40%	37%
Coffee-to-go cup (card- board)	26%	37%	23%	29%	30%	36%	30%	36%	31%	32%	36%	31%
Bamboo-fi- ber/plastic tableware	22%	38%	15%	20%	26%	24%	28%	41%	26%	31%	22%	27%
Bamboo-fi- ber/plastic to-go cup	21%	36%	17%	22%	26%	24%	27%	39%	27%	28%	21%	26%
Stainless steel / inox container	14%	23%	9%	22%	13%	23%	22%	23%	20%	23%	18%	19%
Ceramic container	10%	18%	6%	22%	11%	17%	15%	20%	28%	17%	9%	16%
Glass con- tainer	4%	12%	4%	12%	9%	14%	9%	15%	14%	8%	5%	10%

4. Do you recognize the following symbols found on certain products?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Symbol reco	gnition [[yes]										
Suitable for contact with food	78%	75%	68%	62%	72%	70%	78%	72%	66%	77%	78%	72%
Suitable for freezing	94%	91%	95%	81%	91%	95%	91%	91%	83%	91%	95%	91%
Suitable for microwave	97%	95%	95%	83%	94%	95%	89%	96%	90%	96%	95%	93%
Suitable for dishwasher	82%	78%	83%	66%	81%	77%	80%	77%	71%	82%	85%	78%
Correct sym	bol ident	tification	[Those v	who recog	nize it]							
Suitable for contact with food	37%	40%	52%	41%	42%	33%	53%	31%	36%	35%	41%	40%
Suitable for freezing	96%	94%	96%	95%	96%	92%	94%	94%	97%	96%	96%	95%
Suitable for microwave	79%	66%	76%	81%	77%	78%	66%	72%	90%	78%	60%	75%
Suitable for dishwasher	93%	94%	94%	94%	90%	94%	94%	94%	95%	94%	89%	93%
Correct sym	bol ident	tification	ı [Full san	nple]								
Suitable for contact with food	29%	31%	35%	25%	30%	23%	42%	22%	24%	27%	32%	29%
Suitable for freezing	91%	85%	91%	76%	88%	87%	86%	86%	81%	87%	91%	86%
Suitable for microwave	76%	63%	72%	67%	72%	73%	59%	69%	81%	75%	57%	70%
Suitable for dishwasher	76%	74%	78%	62%	73%	73%	75%	72%	67%	76%	76%	73%

5. How often do you experience the following situations when buying or using food storage containers and kitchenware?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 1003	Nº = 993	Nº = 955	Nº = 940	Nº = 1005	Nº = 908	Nº = 1031	Nº = 1000	Nº = 874	Nº = 896	Nº = 892	Nº = 10498
Information	on spec	ific chen	nicals (e	.g. abser	nce of BF	PA, plast	icizers, e	etc.)				
I don't check	39%	47%	45%	53%	37%	40%	38%	48%	38%	47%	41%	43%
Never	12%	18%	16%	13%	16%	14%	11%	20%	15%	13%	13%	15%
Sometimes	41%	28%	33%	27%	39%	38%	39%	27%	37%	34%	37%	35%
Frequently	8%	6%	6%	7%	8%	8%	11%	5%	9%	6%	10%	8%
Lack of info	rmation	on mate	rials									
I don't check	39%	42%	32%	46%	39%	29%	26%	45%	36%	37%	39%	37%
Never	8%	11%	6%	11%	7%	7%	12%	13%	12%	5%	12%	9%
Sometimes	36%	31%	39%	34%	36%	46%	46%	30%	37%	44%	37%	38%
Frequently	18%	16%	22%	10%	19%	18%	16%	13%	16%	14%	12%	16%
Lack of safe	use / sa	fe hand	ling inst	ructions	(e.g. cle	aning, o	ven-safe	e, maxim	um heat	ing tem	perature)
I don't check	19%	24%	17%	32%	23%	16%	15%	29%	25%	18%	18%	21%
Never	12%	13%	12%	14%	10%	11%	16%	12%	15%	10%	9%	12%
Sometimes	50%	40%	52%	41%	46%	54%	51%	39%	45%	50%	50%	47%
Frequently	20%	23%	20%	14%	21%	19%	19%	20%	15%	21%	24%	19%
Symbols tha	at are no	t clear /	not und	erstanda	ble							
I don't check	18%	23%	18%	27%	21%	14%	14%	25%	24%	19%	23%	20%
Never	11%	14%	11%	14%	12%	14%	19%	17%	12%	7%	12%	13%
Sometimes	56%	46%	53%	46%	50%	52%	50%	45%	49%	60%	52%	51%
Frequently	16%	17%	18%	13%	17%	21%	17%	13%	15%	14%	14%	16%
Symbols tha	at are no	t visible	/ poorly	readabl	е							
I don't check	19%	24%	16%	26%	22%	17%	15%	26%	27%	19%	22%	21%
Never	16%	15%	13%	18%	13%	18%	18%	19%	17%	10%	15%	16%
Sometimes	43%	41%	46%	43%	46%	47%	46%	38%	41%	56%	43%	44%
Frequently	22%	20%	24%	14%	19%	19%	21%	16%	16%	15%	20%	19%
Symbols tha	at are on	ly presei	nt on a s	ticker /	on produ	ıct pack	aging an	d disapp	ear whe	n the pr	oduct is	in use
I don't check	22%	26%	20%	25%	26%	16%	13%	29%	20%	18%	24%	22%
Never	11%	13%	7%	10%	7%	6%	10%	10%	10%	6%	11%	9%
Sometimes	40%	36%	45%	43%	40%	50%	50%	36%	43%	46%	40%	42%
Frequently	28%	25%	29%	22%	28%	28%	27%	25%	27%	31%	25%	27%

6. How do you usually proceed when noticing the following situations in your household?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 984	Nº = 967	Nº = 939	Nº = 926	Nº = 975	Nº = 890	Nº = 1021	Nº = 977	Nº = 857	Nº = 878	Nº = 874	Nº = 10288
Few scratch	es in a p	an with	out non-	stick coa	ting (e.g	g. stainle	ss steel)				
Stop using it right away	11%	18%	8%	13%	13%	19%	18%	14%	15%	25%	15%	15%
Keep using it (< a month)	21%	22%	15%	16%	23%	38%	33%	19%	23%	21%	21%	23%
Keep using it (> a month)	67%	60%	77%	71%	65%	42%	49%	67%	62%	54%	63%	62%
Quite some	scratche	s in a pa	n witho	ut non-s	tick coat	ing (e.g	steel)					
Stop using it right away	33%	40%	18%	21%	33%	46%	47%	32%	29%	40%	34%	34%
Keep using it (< a month)	24%	22%	24%	24%	26%	31%	25%	23%	28%	19%	24%	24%
Keep using it (> a month)	43%	39%	59%	56%	40%	24%	29%	45%	43%	41%	43%	42%
Few scratch	es in the	non-sti	ck coatir	ng of a fi	ying pai	1						
Stop using it right away	20%	24%	18%	21%	17%	18%	21%	24%	23%	20%	28%	21%
Keep using it (< a month)	35%	32%	27%	26%	37%	44%	44%	29%	29%	34%	36%	34%
Keep using it (> a month)	45%	44%	55%	54%	46%	38%	34%	46%	48%	46%	36%	45%
Quite some	scratche	s in the	non-stic	k coating	g of a fry	ing pan						
Stop using it right away	62%	53%	35%	38%	55%	50%	63%	54%	48%	44%	63%	51%
Keep using it (< a month)	23%	22%	25%	25%	26%	27%	20%	24%	29%	20%	20%	24%
Keep using it (> a month)	15%	26%	41%	37%	19%	23%	18%	23%	23%	36%	17%	25%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Crack(s) in a	a glass c	ontainer										
Stop using it right away	75%	75%	77%	70%	73%	88%	79%	82%	71%	80%	65%	76%
Keep using it (< a month)	14%	13%	11%	15%	15%	9%	12%	10%	15%	13%	15%	13%
Keep using it (> a month)	12%	12%	11%	15%	13%	4%	9%	8%	14%	7%	21%	11%
Crack(s) in a	a plastic	containe	er									
Stop using it right away	57%	65%	69%	41%	60%	79%	61%	68%	59%	70%	57%	62%
Keep using it (< a month)	26%	19%	21%	21%	24%	17%	25%	18%	24%	18%	24%	21%
Keep using it (> a month)	16%	16%	10%	38%	16%	5%	13%	14%	17%	12%	20%	16%
Crack(s) in	kitchen ເ	ıtensils (or tablev	vare ma	de of pla	nt-base	d materia	als (e.g.	bamboo	, wood)		
Stop using it right away	49%	55%	38%	32%	47%	51%	43%	63%	38%	60%	35%	46%
Keep using it (< a month)	27%	22%	24%	23%	27%	31%	25%	18%	26%	21%	28%	25%
Keep using it (> a month)	24%	23%	38%	45%	26%	18%	32%	19%	36%	19%	37%	29%
Crack(s) in	silicone l	bakewar	e									
Stop using it right away	70%	68%	75%	40%	64%	63%	62%	68%	55%	64%	64%	63%
Keep using it (< a month)	18%	17%	12%	23%	18%	24%	22%	18%	25%	21%	18%	20%
Keep using it (> a month)	13%	16%	13%	36%	19%	14%	16%	14%	20%	15%	17%	18%
Crack(s) in	the glazi	ng of cei	ramic co	ntainer								
Stop using it right away	40%	56%	46%	50%	41%	72%	51%	60%	49%	74%	41%	53%
Keep using it (< a month)	27%	21%	22%	20%	26%	18%	27%	18%	25%	17%	27%	23%
Keep using it (> a month)	32%	23%	32%	30%	33%	10%	21%	22%	26%	10%	32%	25%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Aspect/colo	ur chang	e in a fo	od conta	ainer or	kitchen	utensil (e.g. part	/area w	hich turi	ned pale.)	
Stop using it right away	25%	39%	26%	32%	23%	48%	47%	40%	33%	44%	40%	36%
Keep using it (< a month)	22%	27%	22%	25%	24%	33%	29%	23%	29%	28%	27%	26%
Keep using it (> a month)	53%	34%	52%	44%	53%	20%	24%	37%	38%	28%	32%	38%
Shape chang	ge in a fo	od conta	ainer or	kitchen	utensil (e.g. defo	rmed pa	art/area	not fitti	ng well.)	
Stop using it right away	48%	57%	54%	56%	52%	65%	60%	66%	49%	56%	55%	56%
Keep using it (< a month)	28%	22%	24%	20%	27%	23%	20%	17%	26%	22%	24%	23%
Keep using it (> a month)	24%	21%	22%	24%	21%	12%	21%	16%	26%	22%	21%	21%

7. Which are the main reasons for you to stop using these containers / utensils? [Tick all that apply]

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 324	Nº = 397	Nº = 216	Nº = 270	Nº = 355	Nº = 324	Nº = 519	Nº = 523	Nº = 324	Nº = 327	Nº = 410	Nº = 3989
Pan with fev	w scratch	nes										
No longer useful	24%	16%	31%	19%	22%	33%	34%	17%	24%	18%	15%	23%
Not pres- er-ving food correctly	16%	25%	21%	30%	18%	17%	24%	22%	29%	45%	26%	25%
Fear of food conta-mina-tion	68%	64%	52%	65%	69%	72%	60%	71%	48%	61%	62%	63%
Cosmetic aspect	19%	14%	15%	17%	17%	12%	12%	9%	15%	14%	34%	16%
Other	1%	2%	0%	1%	1%	1%	1%	0%	4%	1%	1%	1%
TOTAL	127%	121%	119%	132%	126%	135%	131%	119%	119%	139%	137%	128%
Pan with qui	ite some	scratch	es									
No longer useful	34%	23%	31%	28%	33%	44%	45%	23%	27%	27%	32%	31%
Not pres- er-ving food correctly	15%	22%	22%	23%	18%	19%	19%	21%	25%	40%	25%	23%
Fear of food conta-mina-tion	60%	57%	49%	58%	59%	64%	54%	70%	48%	56%	52%	57%
Cosmetic aspect	20%	19%	20%	19%	19%	15%	13%	9%	15%	17%	34%	18%
Other	1%	2%	1%	1%	1%	0%	3%	0%	6%	1%	2%	2%
TOTAL	129%	123%	123%	129%	130%	142%	134%	123%	121%	140%	144%	131%
Non-stick pa	n with f	ew scrat	ches									
No longer useful	21%	14%	28%	19%	24%	36%	34%	15%	19%	21%	27%	24%
Not pres- er-ving food correctly	13%	20%	17%	18%	13%	16%	24%	18%	25%	37%	22%	20%
Fear of food conta-mina-tion	75%	68%	58%	71%	71%	72%	56%	76%	56%	65%	58%	66%
Cosmetic aspect	11%	13%	16%	13%	17%	10%	15%	8%	10%	11%	31%	14%
Other	1%	3%	1%	1%	1%	0%	2%	2%	10%	1%	1%	2%
TOTAL	121%	118%	121%	123%	126%	134%	130%	118%	119%	134%	139%	126%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Non-stick pa	n with q	uite son	ne scrato	ches								
No longer useful	36%	22%	30%	23%	40%	55%	46%	21%	24%	29%	41%	33%
Not pres- er-ving food correctly	12%	19%	19%	17%	15%	15%	22%	17%	22%	35%	19%	19%
Fear of food conta-mina-tion	74%	67%	60%	72%	68%	67%	57%	79%	56%	64%	55%	65%
Cosmetic aspect	10%	14%	15%	12%	10%	7%	10%	7%	8%	11%	25%	12%
Other	1%	3%	2%	1%	1%	0%	2%	0%	10%	1%	1%	2%
TOTAL	132%	125%	125%	125%	134%	145%	136%	125%	121%	139%	142%	132%
Glass contai	ner with	crack(s)									
No longer useful	67%	42%	59%	63%	66%	70%	57%	43%	37%	45%	55%	55%
Not pres- er-ving food correctly	26%	33%	22%	31%	27%	22%	30%	30%	40%	47%	31%	31%
Fear of food conta-mina-tion	22%	20%	20%	21%	22%	23%	29%	34%	22%	26%	31%	24%
Cosmetic aspect	11%	15%	9%	14%	14%	15%	7%	9%	10%	12%	15%	12%
Other	4%	15%	14%	8%	3%	2%	9%	8%	16%	8%	5%	9%
TOTAL	130%	124%	123%	138%	132%	131%	131%	123%	126%	137%	137%	130%
Plastic conta	iner wit	h crack(s)									
No longer useful	54%	38%	61%	55%	53%	61%	54%	40%	40%	45%	53%	50%
Not pres- er-ving food correctly	33%	44%	27%	41%	34%	34%	37%	42%	48%	52%	38%	39%
Fear of food conta-mina-tion	31%	29%	22%	28%	36%	30%	35%	42%	27%	28%	33%	31%
Cosmetic aspect	14%	13%	13%	18%	14%	15%	10%	6%	12%	12%	22%	13%
Other	1%	4%	4%	2%	1%	1%	2%	3%	5%	2%	0%	2%
TOTAL	133%	129%	126%	143%	137%	140%	138%	132%	132%	139%	146%	136%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Plant-based	utensils	/ tablew	are with	crack(s	5)							
No longer useful	56%	45%	54%	49%	54%	58%	53%	43%	47%	45%	57%	51%
Not pres- er-ving food correctly	20%	22%	18%	23%	22%	20%	26%	20%	24%	41%	13%	23%
Fear of food conta-mina-tion	33%	32%	23%	32%	32%	24%	34%	43%	32%	31%	34%	32%
Cosmetic aspect	17%	19%	21%	22%	20%	22%	14%	13%	14%	15%	25%	18%
Other	2%	4%	4%	4%	2%	0%	2%	3%	6%	2%	1%	3%
TOTAL	128%	122%	120%	130%	129%	124%	128%	121%	123%	133%	129%	126%
Silicone bak	eware w	ith cracl	k(s)									
No longer useful	61%	47%	62%	48%	61%	64%	62%	41%	45%	42%	63%	54%
Not pres- er-ving food correctly	18%	28%	20%	22%	19%	21%	21%	29%	26%	47%	23%	25%
Fear of food conta-mina-tion	38%	35%	27%	38%	39%	36%	34%	51%	34%	35%	28%	36%
Cosmetic aspect	12%	11%	8%	17%	12%	13%	9%	8%	13%	12%	19%	12%
Other	1%	3%	5%	2%	1%	0%	1%	1%	4%	2%	1%	2%
TOTAL	129%	124%	122%	128%	133%	134%	126%	130%	122%	138%	134%	129%
Ceramic con	tainer w	ith cracl	k(s) in th	ne glazin	g							
No longer useful	51%	40%	55%	50%	49%	53%	58%	37%	42%	38%	55%	48%
Not pres- er-ving food correctly	22%	30%	21%	27%	21%	23%	29%	28%	36%	43%	25%	28%
Fear of food conta-mina-tion	38%	32%	25%	35%	39%	42%	28%	51%	31%	39%	33%	36%
Cosmetic aspect	21%	20%	19%	19%	23%	17%	12%	13%	14%	17%	19%	18%
Other	2%	5%	5%	3%	1%	0%	3%	1%	6%	2%	2%	3%
TOTAL	134%	126%	124%	135%	133%	134%	129%	131%	130%	139%	134%	132%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Container/ u	utensil w	ith chan	ged asp	ect/colo	ur							
No longer useful	34%	29%	43%	29%	32%	43%	39%	33%	34%	29%	40%	35%
Not pres- er-ving food correctly	25%	31%	19%	30%	22%	27%	28%	29%	40%	39%	23%	28%
Fear of food conta-mina-tion	43%	45%	40%	46%	45%	40%	51%	54%	35%	50%	48%	45%
Cosmetic aspect	34%	26%	28%	27%	35%	26%	20%	17%	22%	26%	32%	27%
Other	0%	1%	1%	1%	1%	0%	0%	0%	2%	0%	0%	1%
TOTAL	136%	132%	129%	132%	135%	136%	139%	133%	133%	144%	143%	136%
Container/ u	utensil w	ith chan	ged sha	ре								
No longer useful	59%	38%	58%	54%	55%	63%	54%	41%	39%	45%	57%	51%
Not pres- er-ving food correctly	24%	38%	22%	28%	24%	26%	34%	40%	48%	39%	26%	32%
Fear of food conta-mina-tion	21%	34%	27%	27%	30%	25%	38%	37%	28%	36%	29%	30%
Cosmetic aspect	23%	22%	19%	23%	29%	20%	15%	12%	18%	23%	24%	21%
Other	1%	1%	2%	1%	1%	0%	1%	2%	2%	1%	0%	1%
TOTAL	128%	133%	129%	132%	138%	134%	141%	131%	135%	143%	136%	134%

8. How often do you reuse the following packaging items / containers for food-related purposes?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	No =	No =	No =	No =	No =	No =	No =	No =	No =	Nº =	No =	Nº =
	1003	993	955	940	1005	908	1031	1000	874	896	892	10498
Glass jar wi	th lid (e.	g. from j	jam, spr	ead, veg	etables,	sauce)						
Never	5%	19%	3%	20%	8%	8%	7%	32%	7%	7%	7%	11%
Rarely	12%	15%	11%	20%	16%	12%	15%	18%	19%	13%	12%	15%
Sometimes	29%	33%	24%	30%	31%	37%	35%	30%	41%	41%	27%	33%
Frequently	54%	33%	62%	30%	45%	43%	43%	20%	32%	40%	54%	41%
Hard plastic	contain	er with I	id (e.g. f	rom sala	ad box, i	ce crean	o box, m	argarine	box, yo	ghurt po	t)	
Never	28%	32%	13%	31%	32%	24%	32%	38%	16%	17%	14%	25%
Rarely	28%	21%	27%	23%	25%	22%	23%	19%	24%	26%	24%	24%
Sometimes	26%	26%	37%	29%	29%	30%	29%	26%	34%	33%	35%	30%
Frequently	19%	21%	23%	17%	14%	24%	17%	17%	25%	24%	27%	21%
Metal / alur	ninum co	ntainer	with lid	(e.g. fro	m ready	-to-use	meal, co	ffee box)			
Never	37%	45%	40%	19%	30%	27%	29%	44%	23%	51%	38%	35%
Rarely	23%	22%	25%	21%	28%	25%	23%	19%	25%	23%	25%	24%
Sometimes	25%	21%	24%	30%	22%	31%	30%	20%	31%	17%	21%	25%
Frequently	15%	12%	10%	30%	21%	17%	19%	17%	22%	9%	16%	17%
Paper / care	dboard (e.g. pizz	a box, ba	aking pa	per, card	lboard p	unnet, c	offe-to-g	go cup)			
Never	60%	68%	63%	71%	58%	64%	64%	72%	55%	59%	67%	64%
Rarely	19%	17%	21%	14%	20%	19%	17%	13%	21%	16%	18%	18%
Sometimes	14%	12%	12%	10%	16%	14%	15%	11%	18%	19%	10%	14%
Frequently	6%	4%	4%	5%	6%	3%	4%	4%	6%	6%	5%	5%
Plastic cont	ainer fro	m take-a	away foo	d								
Never	55%	50%	57%	66%	68%	26%	51%	55%	59%	36%	35%	51%
Rarely	21%	21%	22%	18%	18%	23%	20%	17%	20%	30%	25%	21%
Sometimes	19%	21%	14%	12%	11%	31%	20%	19%	14%	24%	24%	19%
Frequently	5%	9%	8%	5%	4%	20%	10%	9%	7%	10%	17%	9%
Polystyrene	tray (e.	g. from f	ruit pacl	(aging)								
Never	68%	68%	57%	74%	71%	58%	64%	69%	73%	57%	57%	65%
Rarely	20%	17%	26%	14%	18%	21%	22%	15%	14%	26%	28%	20%
Sometimes	11%	12%	14%	8%	9%	19%	12%	11%	10%	14%	12%	12%
Frequently	2%	4%	4%	4%	2%	2%	3%	4%	3%	4%	3%	3%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL		
Single-use p	Single-use plastic bag													
Never 31% 47% 14% 50% 35% 38% 36% 50% 36% 27% 38%														
Rarely	25%	19%	19%	19%	21%	19%	18%	18%	22%	17%	22%	20%		
Sometimes	25%	19%	25%	18%	24%	23%	23%	19%	21%	27%	20%	22%		
Frequently	19%	15%	43%	13%	20%	20%	23%	13%	22%	28%	21%	22%		
Single-use p	lastic bo	ttle												
Never	35%	49%	25%	36%	47%	31%	35%	39%	34%	22%	36%	36%		
Rarely	31%	18%	29%	25%	29%	23%	25%	23%	28%	31%	30%	27%		
Sometimes	22%	20%	29%	25%	17%	31%	26%	25%	26%	29%	24%	25%		
Frequently	12%	13%	17%	14%	7%	15%	14%	13%	12%	18%	9%	13%		

9. For which food-related purpose do you reuse these packaging items / containers? [Tick all that apply]

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 304	Nº = 313	Nº = 398	Nº = 239	Nº = 276	Nº = 378	Nº = 371	Nº = 302	Nº = 216	Nº = 365	Nº = 371	Nº = 3532
Glass jar reu	used for											
Storing dry food items	62%	58%	66%	52%	64%	63%	52%	46%	49%	68%	65%	59%
Storing cold food	39%	26%	38%	27%	37%	31%	31%	23%	30%	35%	24%	31%
Storing hot food or drink	29%	27%	37%	20%	25%	31%	29%	17%	15%	26%	28%	26%
Filling with hot food-to-go	26%	12%	39%	5%	18%	16%	12%	6%	8%	18%	15%	16%
Storing cold drinks	16%	12%	12%	13%	17%	13%	16%	11%	16%	19%	12%	14%
Freezing food	15%	12%	10%	8%	13%	17%	22%	11%	21%	16%	13%	14%
Heating / re-heating food	13%	10%	14%	7%	11%	12%	7%	6%	7%	19%	6%	10%
Other	14%	19%	14%	27%	15%	10%	15%	30%	19%	13%	17%	18%
TOTAL	214%	176%	230%	159%	198%	193%	184%	150%	164%	213%	181%	188%
Hard plastic	contain	er reuse	d for									
Storing dry food items	42%	32%	45%	34%	41%	38%	34%	31%	27%	38%	43%	37%
Storing cold food	44%	47%	50%	50%	44%	54%	45%	41%	57%	56%	51%	49%
Storing hot food or drink	12%	23%	13%	29%	12%	21%	16%	21%	20%	20%	22%	19%
Filling with hot food- to-go	13%	16%	23%	15%	11%	17%	11%	12%	19%	16%	16%	15%
Storing cold drinks	7%	8%	7%	13%	11%	5%	12%	5%	8%	8%	5%	8%
Freezing food	37%	48%	56%	44%	32%	49%	32%	44%	59%	40%	54%	45%
Heating / re-heating food	7%	10%	10%	12%	3%	9%	4%	11%	13%	15%	6%	9%
Other	13%	11%	8%	10%	13%	6%	13%	17%	6%	7%	9%	10%
TOTAL	176%	196%	211%	207%	166%	199%	168%	182%	208%	200%	207%	193%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Metal / alun	ninum co	ntainer	reused f	or								
Storing dry food items	56%	35%	46%	60%	58%	29%	48%	41%	54%	30%	26%	44%
Storing cold food	20%	23%	22%	15%	22%	36%	24%	15%	21%	34%	29%	24%
Storing hot food or drink	13%	16%	15%	9%	14%	28%	12%	14%	17%	13%	32%	17%
Filling with hot food-to-go	12%	16%	24%	7%	11%	22%	10%	11%	11%	24%	25%	16%
Storing cold drinks	5%	9%	9%	7%	10%	11%	11%	9%	11%	10%	14%	10%
Freezing food	6%	15%	6%	6%	7%	14%	9%	9%	12%	10%	13%	10%
Heating / re-heating food	5%	11%	6%	3%	5%	9%	7%	9%	7%	12%	17%	8%
Other	17%	16%	17%	22%	15%	14%	16%	19%	15%	17%	16%	17%
TOTAL	133%	141%	143%	130%	142%	163%	137%	126%	146%	151%	171%	144%
Paper / card	lboard re	eused fo	r									
Storing dry food items	29%	20%	28%	20%	32%	29%	29%	19%	17%	20%	34%	25%
Storing cold food	20%	19%	17%	20%	18%	21%	21%	18%	27%	26%	19%	21%
Storing hot food or drink	8%	11%	4%	16%	11%	11%	8%	12%	20%	10%	7%	11%
Filling with hot food-to-go	8%	18%	19%	10%	9%	12%	9%	16%	15%	21%	9%	13%
Storing cold drinks	12%	9%	8%	14%	13%	8%	11%	9%	16%	10%	5%	10%
Freezing food	5%	7%	9%	7%	7%	16%	5%	9%	15%	8%	6%	8%
Heating / re-heating food	6%	8%	9%	23%	8%	9%	9%	7%	17%	5%	8%	10%
Other	32%	29%	31%	24%	30%	26%	30%	36%	21%	31%	34%	30%
TOTAL	120%	121%	125%	134%	128%	132%	123%	126%	146%	130%	121%	128%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Plastic conta	ainer fro	m take-a	way reu	sed for								
Storing dry food items	23%	21%	16%	22%	27%	31%	27%	16%	15%	26%	32%	23%
Storing cold food	39%	37%	29%	34%	30%	56%	38%	35%	42%	42%	40%	38%
Storing hot food or drink	17%	18%	9%	24%	25%	22%	12%	18%	24%	12%	21%	18%
Filling with hot food-to-go	21%	18%	41%	14%	17%	28%	19%	12%	21%	27%	30%	23%
Storing cold drinks	7%	7%	6%	12%	13%	7%	9%	7%	17%	6%	5%	9%
Freezing food	15%	33%	16%	22%	11%	30%	21%	39%	25%	19%	25%	23%
Heating / re-heating food	9%	17%	14%	12%	5%	11%	6%	13%	12%	11%	7%	11%
Other	19%	15%	18%	19%	20%	7%	20%	21%	11%	15%	16%	16%
TOTAL	151%	166%	149%	157%	148%	192%	153%	160%	167%	157%	175%	161%
Polystyrene	tray reu	sed for										
Storing dry food items	25%	23%	21%	16%	23%	25%	18%	16%	16%	26%	24%	21%
Storing cold food	23%	21%	26%	22%	25%	24%	27%	20%	35%	29%	23%	25%
Storing hot food or drink	7%	8%	3%	19%	13%	12%	7%	12%	30%	7%	5%	11%
Filling with hot food- to-go	10%	8%	12%	11%	7%	5%	10%	8%	19%	5%	5%	9%
Storing cold drinks	6%	6%	4%	18%	11%	5%	8%	10%	22%	7%	3%	9%
Freezing food	6%	11%	10%	17%	8%	19%	22%	13%	22%	9%	12%	13%
Heating / re-heating food	2%	5%	3%	9%	3%	2%	1%	5%	8%	4%	2%	4%
Other	42%	39%	41%	30%	36%	35%	32%	41%	12%	42%	48%	36%
TOTAL	119%	120%	119%	141%	126%	125%	126%	125%	164%	130%	121%	129%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
Single-use p	lastic ba	g reuse	d for									
Storing dry food items	24%	18%	20%	26%	19%	25%	28%	25%	24%	22%	30%	24%
Storing cold food	13%	17%	8%	25%	15%	19%	20%	16%	32%	12%	19%	18%
Storing hot food or drink	2%	7%	1%	12%	6%	7%	6%	6%	15%	3%	2%	6%
Filling with hot food-to-go	3%	6%	22%	7%	3%	5%	10%	6%	8%	6%	5%	7%
Storing cold drinks	3%	3%	4%	9%	7%	6%	5%	2%	10%	3%	3%	5%
Freezing food	29%	33%	15%	33%	22%	46%	36%	29%	47%	45%	42%	34%
Heating / re-heating food	1%	2%	2%	4%	1%	1%	1%	5%	3%	2%	1%	2%
Other	44%	35%	51%	32%	49%	27%	28%	38%	21%	32%	36%	36%
TOTAL	118%	122%	122%	148%	121%	134%	134%	126%	158%	125%	137%	131%
Single-use p	lastic bo	ttle reus	sed for									
Storing dry food items	4%	4%	5%	8%	6%	5%	5%	3%	7%	4%	11%	6%
Storing cold food	8%	10%	6%	9%	14%	9%	11%	5%	13%	5%	8%	9%
Storing hot food or drink	3%	10%	2%	7%	7%	7%	8%	5%	12%	5%	7%	7%
Filling with hot food- to-go	4%	3%	4%	2%	2%	2%	7%	3%	3%	4%	6%	4%
Storing cold drinks	63%	57%	58%	57%	54%	64%	57%	58%	59%	74%	51%	59%
Freezing food	3%	4%	4%	5%	5%	9%	3%	5%	7%	2%	10%	5%
Heating / re-heating food	2%	1%	0%	2%	1%	0%	0%	2%	2%	1%	1%	1%
Other	26%	26%	33%	27%	28%	21%	23%	29%	23%	20%	30%	26%
TOTAL	112%	114%	113%	117%	116%	116%	115%	111%	125%	113%	124%	116%

10. How much do you agree with the following statements?

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
	Nº = 1003	Nº = 993	Nº = 955	Nº = 940	Nº = 1005	Nº = 908	Nº = 1031	Nº = 1000	Nº = 874	Nº = 896	Nº = 892	Nº = 10498
In general,	I find the	informa	ation pro	vided w	ith food	packagi	ng/cont	ainers u	nderstan	dable.		
Strongly disagree	3%	5%	2%	4%	3%	7%	4%	4%	4%	3%	5%	4%
Rather disagree	23%	25%	21%	18%	25%	22%	23%	18%	19%	19%	32%	22%
Rather agree	58%	54%	62%	49%	56%	51%	56%	55%	50%	59%	48%	54%
Strongly agree	11%	10%	9%	21%	11%	17%	11%	13%	22%	15%	8%	13%
No opinion/ don't know	5%	7%	6%	8%	6%	3%	6%	9%	6%	4%	6%	6%
In general,	I find the	informa	ation pro	vided w	ith food	packagi	ng/cont	ainers su	ıfficient.			
Strongly disagree	5%	6%	5%	7%	7%	11%	5%	5%	5%	4%	9%	6%
Rather dis- agree	32%	28%	26%	24%	34%	33%	31%	23%	23%	35%	36%	30%
Rather agree	48%	49%	53%	43%	43%	40%	47%	48%	45%	46%	42%	46%
Strongly agree	9%	8%	9%	16%	10%	13%	10%	13%	19%	9%	7%	11%
No opinion/ don't know	6%	9%	8%	11%	6%	4%	6%	12%	8%	6%	7%	7%
All food pac	kaging/c	ontaine	rs and ki	itchenwa	re shou	ld have a	an easy-	to-unde	rstand in	structio	n for use	e.
Strongly disagree	1%	1%	2%	2%	1%	1%	1%	2%	3%	1%	1%	1%
Rather dis- agree	5%	7%	6%	5%	4%	3%	4%	7%	7%	3%	3%	5%
Rather agree	28%	36%	30%	20%	33%	21%	28%	38%	23%	23%	22%	28%
Strongly agree	62%	50%	59%	67%	58%	72%	65%	46%	62%	71%	71%	62%
No opinion/ don't know	4%	6%	4%	5%	3%	2%	3%	7%	5%	2%	2%	4%
It is clear w	hich foo	d packag	ing/con	tainers a	are safe	to use.						
Strongly disagree	9%	12%	4%	11%	9%	9%	9%	10%	12%	5%	13%	9%
Rather dis- agree	31%	36%	27%	27%	37%	28%	26%	32%	31%	32%	33%	31%
Rather agree	44%	37%	48%	35%	37%	42%	50%	35%	34%	46%	33%	40%
Strongly agree	12%	8%	13%	18%	11%	15%	10%	11%	15%	8%	16%	12%
No opinion/ don't know	5%	8%	7%	9%	6%	6%	5%	12%	8%	9%	5%	7%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
It is clear w	hich food	d packag	ing/con	tainers a	are envii	onment	ally-frier	ndly.				
Strongly disagree	11%	13%	7%	16%	10%	15%	7%	12%	14%	21%	10%	12%
Rather disagree	33%	34%	30%	29%	35%	28%	28%	34%	30%	45%	31%	32%
Rather agree	40%	34%	41%	32%	38%	35%	48%	30%	34%	24%	37%	36%
Strongly agree	13%	8%	14%	15%	11%	14%	13%	11%	12%	3%	18%	12%
No opinion/ don't know	4%	10%	9%	9%	6%	8%	5%	14%	10%	7%	5%	8%
I am worrie	d about t	the impa	ct of che	emicals p	resent i	n food p	ackagin	g/contai	ners on	my heal	th.	
Strongly disagree	6%	7%	5%	7%	7%	3%	3%	9%	9%	2%	3%	6%
Rather disagree	31%	20%	20%	18%	22%	7%	13%	25%	21%	9%	14%	18%
Rather agree	39%	37%	45%	41%	45%	34%	44%	35%	42%	43%	39%	40%
Strongly agree	21%	27%	23%	25%	22%	51%	35%	18%	19%	43%	41%	30%
No opinion/ don't know	4%	10%	7%	8%	4%	5%	6%	13%	9%	4%	3%	7%
I trust publi the market.	c author	ities to e	effective	ly check	that foo	d packa	ging/cor	tainers	are safe	before t	hey are	put on
Strongly disagree	10%	15%	8%	9%	11%	8%	6%	12%	9%	7%	14%	10%
Rather disagree	24%	27%	27%	16%	29%	16%	27%	29%	19%	26%	25%	24%
Rather agree	41%	36%	41%	39%	37%	38%	40%	35%	41%	49%	32%	39%
Strongly agree	21%	12%	15%	29%	17%	34%	19%	12%	25%	15%	25%	20%
No opinion/ don't know	5%	11%	9%	7%	6%	5%	8%	11%	6%	4%	4%	7%
Producers si food, even it				not to u	se chem	icals in	packagir	ng and k	itchenwa	are that	could lea	ach into
Strongly disagree	1%	1%	2%	3%	2%	2%	1%	2%	3%	4%	1%	2%
Rather dis- agree	5%	5%	5%	7%	5%	3%	4%	6%	7%	3%	4%	5%
Rather agree	22%	31%	25%	24%	26%	21%	24%	34%	24%	25%	23%	25%
Strongly agree	68%	55%	63%	60%	63%	71%	67%	50%	63%	64%	70%	63%
No opinion/ don't know	4%	7%	5%	7%	4%	3%	4%	9%	5%	4%	3%	5%

	AT	BE	CZ	DK	DE	ES	IT	NL	NO	PT	SI	TOTAL
I am worrie	d about	the impa	ct of foo	d packa	ging/co	ntainers	on the e	nvironm	ent.			
Strongly disagree	4%	5%	3%	5%	5%	2%	2%	8%	7%	0%	3%	4%
Rather dis- agree	9%	15%	11%	15%	11%	6%	6%	17%	14%	5%	8%	11%
Rather agree	43%	42%	38%	39%	42%	35%	39%	38%	43%	38%	40%	40%
Strongly agree	40%	29%	41%	32%	38%	53%	48%	28%	29%	55%	47%	40%
No opinion/ don't know	4%	10%	7%	9%	4%	3%	5%	10%	7%	3%	3%	6%
In order to I	reduce w	aste, pr	oducers	and reta	ilers sho	ould by l	aw be re	quired t	o use les	s mater	ials to pa	ackage
Strongly disagree	2%	2%	3%	4%	3%	3%	2%	2%	4%	1%	2%	3%
Rather disa agree	6%	6%	10%	8%	5%	4%	6%	7%	9%	4%	7%	6%
Rather agree	30%	40%	40%	33%	32%	29%	42%	36%	33%	44%	31%	35%
Strongly agree	59%	44%	37%	45%	56%	61%	44%	48%	47%	44%	58%	49%
No opinion/ don't know	4%	8%	11%	11%	4%	3%	6%	7%	7%	7%	3%	6%
Producers a recyclable.	nd retail	ers shou	ıld by lav	w be req	uired to	use only	packag	ing mate	erials tha	it are re-	usable a	and
Strongly disagree	2%	3%	3%	5%	4%	2%	2%	3%	5%	1%	2%	3%
Rather disagree	6%	7%	10%	10%	6%	4%	5%	8%	13%	6%	4%	7%
Rather agree	38%	38%	42%	32%	35%	25%	39%	39%	37%	45%	34%	37%
Strongly agree	49%	43%	40%	41%	51%	65%	50%	41%	35%	44%	56%	47%
No opinion/ don't know	4%	9%	6%	12%	5%	3%	4%	8%	9%	4%	4%	6%
Producers si they met str			y be allo	wed to I	abel foo	d packag	jing/con	tainers	as 'envir	onmenta	l-friend	ly' if
Strongly disagree	2%	3%	3%	3%	2%	3%	2%	3%	3%	2%	1%	2%
Rather disagree	4%	5%	5%	4%	4%	3%	2%	5%	7%	3%	3%	4%
Rather agree	25%	34%	32%	28%	28%	28%	32%	36%	40%	31%	19%	30%
Strongly agree	67%	49%	52%	56%	61%	62%	57%	47%	41%	60%	74%	57%
No opinion/ don't know	3%	9%	9%	9%	5%	5%	6%	10%	10%	4%	3%	7%

ENDS



