

YOUR **NEW** FOOD WASTE COLLECTION

*How to
use your
new
service*

 Greater Cambridge recycles



1

WHY ARE WE MAKING CHANGES?

By recycling your food waste, you will help cut down the amount of waste that ends up in landfill or other disposal sites. Food waste that is sent to landfill doesn't harmlessly breakdown. It has a big impact on the environment as it rots and releases methane – a harmful greenhouse gas that is 25 times more potent than carbon dioxide.

You will receive the following before the first collection. This is detailed in the accompanying letter.



Indoor kitchen caddy



Liners



A shared silver bin with your other shared bins

Your shared silver bin will be delivered to one of your bin storage areas - ideally where your recycling bins are kept, or to a suitable communal area. The kitchen caddy and liners will also be delivered to the bin store or another suitable communal location.



If you have not received these by the first collection date, please visit our web page to notify us:
www.greatercambridgewaste.org/waste-collections-for-flats

What happens to your food waste once collected?

When recycled, food waste can be turned into something useful. It will be taken to an anaerobic digestion facility where it will be used to generate natural forms of energy, such as biogas, an excellent alternative to fossil fuels, and a fertiliser which can be used in farming.

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WHAT CAN I PUT IN MY CADDY?

You can recycle all your food waste, including the following:



food waste

- ✓ All uneaten food and plate scrapings



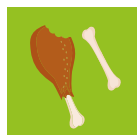
dairy

- ✓ Dairy products
- ✓ Cheese
- ✓ Eggs



bread & pastries

- ✓ Bread
- ✓ Cakes
- ✓ Pastries



meat & bones

- ✓ Raw meat
- ✓ Cooked meat
- ✓ Bones



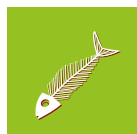
tea & coffee grounds

- ✓ Tea bags
- ✓ Coffee grounds



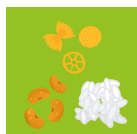
fruit & vegetables

- ✓ Raw vegetables
- ✓ Cooked vegetables
- ✓ Whole fruit
- ✓ Peelings



fish

- ✓ Fish
- ✓ Cooked fish
- ✓ Bones



rice, pasta & beans

- ✓ Rice
- ✓ Pasta
- ✓ Beans

Remember to recycle your mouldy and out of date food, including ready meals removed from their packaging

Please do not put any of these items in your caddy

- ✗ Packaging of any kind (except plastic liners)
- ✗ Liquids such as milk
- ✗ Oil or liquid fat
- ✗ Anything that is not food waste



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RECYCLING YOUR FOOD WASTE IS EASY

We will provide a convenient weekly food waste recycling service.

- 1** Most people line their kitchen caddy with a plastic bag then put their food waste in it.



Top tip

If you would rather use your own indoor container that's fine – do whatever works for you.

- 2** Whenever you need to empty your kitchen caddy, remove the liner, tie the top and take it to your shared food waste bin.



Top tip

Remember to not let your indoor caddy get too full before emptying it.

- 3** Take your food waste to your shared silver bin (with your other shared bins) and put your liner inside.

If you need to report that your shared food waste bin has not been emptied please contact us below:

www.greatercambridgewaste.org/waste-collections-for-flats



When you have finished the roll of liners provided, we will not provide more.

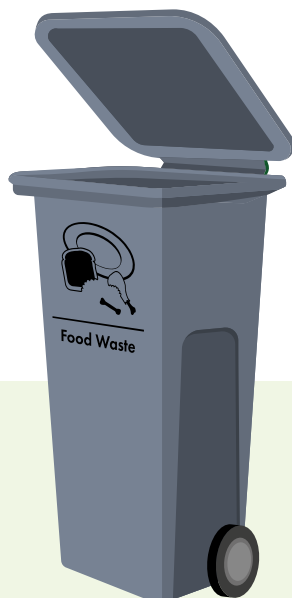
You can use any liner (including plastic ones*). If you're using plastic liners, you must be able to see the food waste through the liner. *The first stage of the treatment process removes the liners

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COLLECTIONS

Simply take your food waste to your shared silver bin and put the liner inside.

Check your letter to see your first collection date.



**YOUR SHARED
FOOD WASTE
RECYCLING BIN
WILL BE EMPTIED
EVERY WEEK**



5 WHAT NEXT?

Avoidable food waste

Once you begin using your new weekly food waste collection service, you will probably notice how much food you are throwing away each week.

! 8 out of 10 people think that they waste less food than average, but in fact most people throw away quite a lot of food which could have been eaten, if it was used up in time.

We call this 'avoidable food waste' – this doesn't include things like egg shells or bones which would always need to be thrown away.

! An average person in the UK throws away the equivalent of 140 meals a year. This is costing an average family £720 every year.

! Producing food uses a lot of land, water, energy and labour. When it ends up in the bin all this is wasted too.

! This wasted energy produces carbon dioxide emissions which contribute to climate change. This is in addition to emissions that food waste gives off when it is put in landfill.



 So there are very good reasons for everyone to try to prevent avoidable food waste.



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HOW CAN I THROW AWAY LESS FOOD?

It is useful to take notice of which foods you are throwing away. You might even find it helpful to keep a notepad next to your kitchen caddy for the first few weeks to keep a note.

You can use this information to help you avoid waste.

For example:

- If you frequently throw away bread, try keeping it in the freezer so it lasts longer
- If you throw away potatoes, try buying them loose instead of bagged, and buy only what you'll use
- If you throw away cooked rice, try weighing or measuring portion sizes to cook the right amount.

The following habits will all help you to save money and waste by using up all the food you buy:

- Make a weekly meal plan and shopping list. Check your fridge and cupboards before you shop to avoid unnecessary purchases.
- Keep most fruit and veg in the fridge, and check your fridge temperature is below 5°C
- Understand labels – 'Best before' dates tell you when food is at its best, but it's still fine to eat it after this date. 'Use by' dates are about food safety, so if you can't use something up by this date then freeze it if possible
- Use up leftovers. Cooked too much? Just cover it, refrigerate and use up within 2 days. Remember to check re-heated food is piping hot.



Check out www.lovefoodhatewaste.com for lots more advice on how to avoid wasting food including recipe inspiration.



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FREQUENTLY ASKED QUESTIONS



What if I don't produce any food waste?

Remember there is no amount too small. The best thing we can do with our food is enjoy it but some waste like banana skins, tea bags and plate scrapings are inevitable and these can all be recycled.

I don't have time to do this – why should I?

It's easy, all you need to do is follow the instructions in this leaflet. It's important to reduce the amount of food waste going to landfill. Food waste that is sent to landfill rots and releases methane – a harmful greenhouse gas which contributes to climate change.

I don't have room for my indoor kitchen caddy, what do I do?

The kitchen caddies are small and so we recommend making space for this if possible. If you wish to collect your food waste in another way most convenient for you, then please do so.



If you do not wish to use the caddy that you have been issued, you can drop it off at one of the locations listed on our website - www.greatercambridgewaste.org/foodwaste

Will the food in my bin smell?

Not if you empty your kitchen caddy regularly into the outside food waste recycling bin and tie up the liners. Your outdoor bin has a sealable lid which will stop smells and vermin getting in.



For more information about this service, please visit www.greatercambridgewaste.org/foodwaste