

YOUR NEW FOOD WASTE COLLECTION

How to
use your
new
service

 Greater Cambridge recycles



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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 break down. 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.

Over the course of 2026 we will be providing all residents with a **separate weekly food waste collection service**. Garden waste will continue to be collected in your green bin but you must not place your food waste in it.



Check your letter to see your first collection date

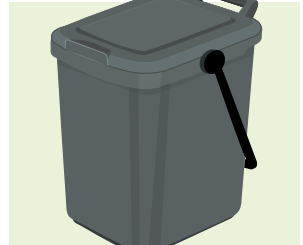
You should have received the following:



Indoor kitchen caddy



Liners



Outdoor food waste caddy

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. This is different to where the green bin waste is taken.

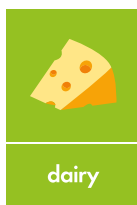
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WHAT CAN I PUT IN MY CADDY?

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



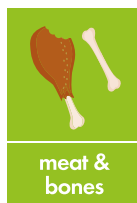
- ✓ All uneaten food and plate scrapings



- ✓ Dairy products
- ✓ Cheese
- ✓ Eggs



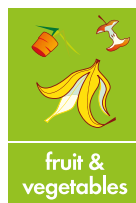
- ✓ Bread
- ✓ Cakes
- ✓ Pastries



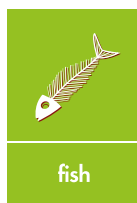
- ✓ Raw meat
- ✓ Cooked meat
- ✓ Bones



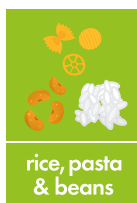
- ✓ Tea bags
- ✓ Coffee grounds



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



- ✓ Fish
- ✓ Cooked fish
- ✓ Bones



- ✓ 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 put it in your outdoor food waste caddy.



Top tip

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

- 3** Remember your food recycling bin comes with a lockable handle.



Please put your food waste bin out for collection by 6am every week on your normal bin day.



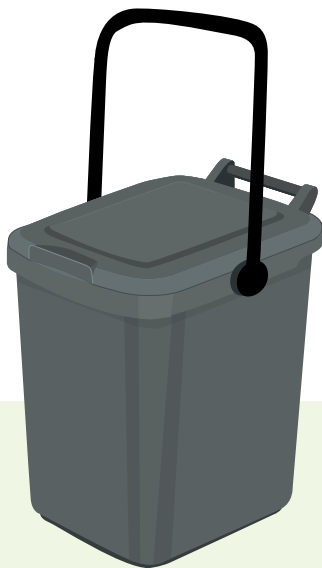
When you have finished the roll of liners provided, we will not provide more.

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

Please put your outdoor caddy with the handle in the locked position at the edge of your property with your other waste or recycling bins.



**YOUR FOOD WASTE
WILL BE COLLECTED
WEEKLY ON THE
SAME DAY AS
YOUR OTHER BINS
MAKE SURE YOUR
OUTDOOR CADDY
IS OUT
BY 6AM**



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.

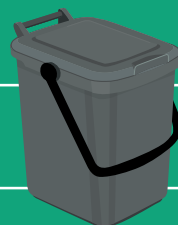
We call this 'avoidable food waste' – this doesn't include things like egg shells or bones which would always need to be thrown away.

! 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.

Can I still recycle my garden waste?

You can continue to use your green bin to recycle the following items: grass cuttings, hedge and shrub clippings, leaves, twigs and bark, plants, flowers and weeds, small amounts of windfall fruit and small branches. This will be collected fortnightly as usual. **Food waste must not be put in your green bin.**

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 and lockable lid which will stop smells and vermin getting in.



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