

How to Manage Excess or Unavoidable Food Waste



FOOD RESCUE

THERE ARE A VARIETY OF FOOD REUSE SERVICES THAT WILL COLLECT GOOD QUALITY PERISHABLE FOOD SUCH AS SURPLUS FRUIT AND VEGETABLES, MEAT, MEALS, SANDWICHES, BREAD AND DESERTS.

Many services will collect excess food on a regular basis or as a one off (e.g. after a function or event).

The food is then distributed to charities.

Oz Harvest

Has redistributed 32,000,000 meals and diverted nearly 11,000,000kg from landfill and operates locally here in the Hunter.

Unavoidable Food Waste

There will be a percentage of your business food waste that is unavoidable such as

- Bone
- Skin
- Pips
- Shells
- Coffee grounds or tea bags
- Scraps and peelings

There are a variety of options for managing unavoidable food waste that will reduce your impact on the environment and ultimately reduce the amount of food that is sent to landfill.

Option 1 - Composting On-site

Depending on your location and venue, you could compost onsite. Composting simply works by using air, heat and moisture to break down organic materials into a nutrient rich soil. A compost can be as simple as a compost heap stored somewhere that gets sunshine or you could look at a more sophisticated electrical unit that can operate within the kitchen.

Clo'ey and Pulp Master are examples of onsite organics processing, both are designed to fit within a kitchen and provide rapid processing of organic waste. There are other units available and each will have pros and cons and limitations (some are unable to accept bones or shell fish).



Option 2 - Processing Organics Off-site

There are waste management services that can collect and transport your food waste to a larger industrial organic composting facility. Here in the Hunter region there are both:

1. Cooperative style services – that link gardening or sustainability groups to use the end compost product from your business providing a paddock to plate cycle for your food waste. Here in the Hunter region both Feedback Organics and The Green Helping Hand, provide this service, amongst others.
2. Organics Processing Facilities – here in the Hunter region we have the Bedminster Plant that uses Advanced Resource Recovery Technology to turn organics waste into compost. There are numerous commercial service providers who can collect and transport food waste to this facility within our region.



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For more information

Visit www.lovefoodhate.nsw.gov.au

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