



Food Waste Recycling



Your step-by-step guide to recycling your food waste.

Your food waste bins

Food waste fills up over a third of a household rubbish bin.

The best thing we can do with our food is enjoy it, but some waste like tea bags, banana skins, vegetable peelings and plate scrapings are inevitable.

To help you recycle all of your food waste, you have been given a 5L green kitchen caddy and an outside food waste bin.

Depending on where you live, your outside food waste bin will either be your own 23L green kerbside caddy, or a communal brown-lidded wheeled bin, for you to share with your neighbours.

- Your outside bin will be collected weekly.
- Do not put food in your outside bin loose, wrap it using a liner, bag or newspaper.
- If you have your own kerbside caddy, make sure this is in place by 6:45am on your normal collection day.



How is my food waste recycled?

Your food waste is recycled locally in Hertfordshire. It is sealed into a large tank for around 85 days whilst micro-organisms break it down in a process called 'anaerobic digestion' - which is similar to how your stomach breaks down food.



As it breaks down it produces 'biogas'. This is used to generate heat and electricity to power our homes and communities.

Rich fertiliser is leftover at the end of the process, which is then used in farming.

Recycling just one lorry load of food waste generates enough energy to power 20,000 TVs for a whole hour.

Recycling food waste is easy...

Step 1: Line your kitchen caddy

Line your caddy with either; newspaper, shop-bought compostable or plastic liners, or reuse ANY plastic bag - such as bags from bread, salad, cereal, toilet roll, frozen food, fruit and vegetables, etc.



Step 2: Recycle your food waste correctly

Put ALL of your food waste, cooked or uncooked, into your kitchen caddy.

Remember to take food out of its packaging before recycling it.

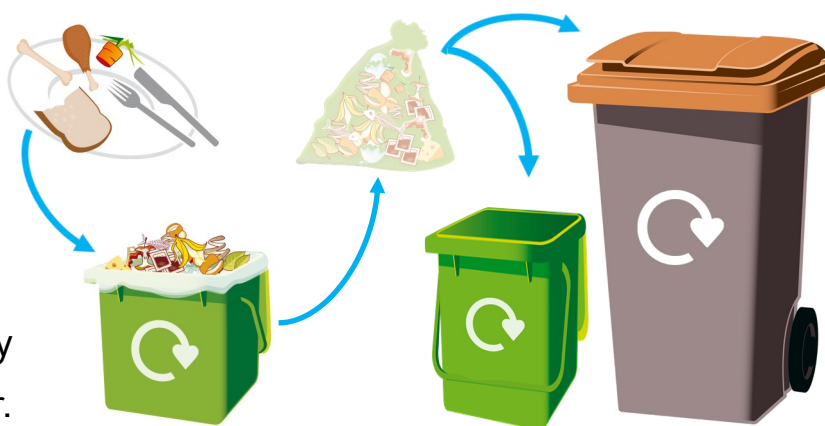
Step 3: Empty your kitchen caddy regularly

Once your caddy is full, simply tie a knot in the top of the liner or bag to keep the contents secure. Take the bag to your outside food waste bin.

Do not put loose food waste into the outdoor bin.

That's it! Your food waste will be collected weekly.

You can keep your kitchen caddy clean by washing it with hot soapy water or putting it in a dishwasher.



What goes in my kitchen caddy?

Please recycle **ALL** of your food waste - raw or cooked!

✓ Accepted

- **Plate scrapings**
including pasta, rice and sauces
- **Leftovers that cannot be saved**
- **Mouldy or inedible food**
including sink scraps and old pet food
- **Tea bags and coffee grounds**
- **Fruit and vegetables**
including skin, stones, cores and nut shells
- **Meat and fish**
including skin, bones and seafood shells
- **Dairy products**
including cheese, egg and egg shells
- **Baked goods**
including bread, biscuits, and pastries

✗ Not Accepted



- **No packaging**
including wrappers, pots, trays, boxes, bags, labels or netting
- **No oils or liquids**
such as juice, milk or water
- **No nappies**
- **No pet bedding**
- **No flowers or plants**



Top tips

Do not leave food waste out.

Put it straight into your kitchen caddy and keep the lid closed.

Store your caddy in an easy-to-reach place in your kitchen, such as on the side, windowsill, by your kitchen bin or under the sink.

Prefer to use a different indoor container?

That's fine.
Do whatever works best for you.

Don't want to carry a bag of food waste to your outside bin?

Simply carry it using the kitchen caddy.

Remember to empty your caddy regularly to avoid overfilling the liner - you need to be able to tie it up easily.

Put a sheet of kitchen roll or newspaper at the bottom of your kitchen caddy to absorb moisture.

Love food, hate waste.



Food waste is a big environmental issue and, as with all household waste, it is important to reduce the amount we create before recycling what we can.

Many people are surprised to see how much food they throw away once they separate it. The average family could save up to £60 per month by reducing their food waste. Remember to always:

- Plan ahead - write a meal plan for the week and use what you have already
- Buy what you need - write a shopping list based on the meal plan
- Store correctly - check your fridge temperature is between 0-5°C
- Cook the right amount - use weighing scales to help you
- Eat it all or store leftovers for later - keep plenty of tupperware on standby

For more advice, tips and recipes to help you waste less, visit:

www.lovefoodhatewaste.com

Why recycle my food waste?



Recycled food waste is converted into electricity for the national grid and fertiliser, which is **good for the environment.**

Food waste in general rubbish creates methane, a greenhouse gas 25 times more harmful than carbon dioxide and is **bad for the environment.**



Using the kitchen caddy is **more convenient.**

It can be emptied quickly and easily. Your home's general waste bin will be less smelly and can be emptied less often.

Recycling food waste makes **your council tax go further.**

It costs less to recycle food than it does to dispose of it with general waste, where it is incinerated or sent to landfill.



Every tea bag counts!



If every home in Dacorum recycled just one tea-bag a week, nearly 50 tonnes could be diverted from disposal each year, saving around £3,000 of council tax-payer's money.

Recycling just six tea bags can produce enough electricity to boil a kettle.

No amount of food waste is too small!



Printed on recycled paper.

Website: www.dacorum.gov.uk/foodwaste

Email: recycle@dacorum.gov.uk

Phone: 01442 228000

 **Dacorum recycles**