

Food waste

What happens next?



Gloucestershire
COUNTY COUNCIL

 recycle
for Gloucestershire

Why compost food waste?

We have challenging targets for increasing recycling and reducing the amount of waste placed in landfill sites. This includes biodegradable waste which is any sort of material made of natural products that will rot down; examples include paper, cotton, clothing, and also green garden waste and food waste.

When food waste decomposes in a landfill site it releases methane (a greenhouse gas that can contribute to climate change). The council faces substantial fines from central government if we keep landfilling this waste.

Home compost bins are very useful for turning your vegetables, fruit peelings and tea bags into compost. But a wide range of food waste that can't go into these bins can now be composted on a large scale in a process known as 'in-vessel composting (IVC)'. Examples of the waste that can't be home composted are cooked leftovers including meat and bones, dairy and bread products.



Are there food waste collections where I live?

Cotswold District Council, Gloucester City Council and Tewkesbury Borough Council provide food waste collections, and Cheltenham Borough Council will start in April 2011. The remaining districts in Gloucestershire are committed to working towards the collection and composting of food waste, and it is likely that they will be collecting food waste in the future.

What can I put in my waste food caddy?

If you live in an area which provides a food waste collection you will be able to recycle all manner of food waste including; all items of cooked and uncooked food eg. raw and cooked fruit and vegetables, meat and fish (including bones and skin), cheese and other dairy products, eggs and egg shells, bread, cakes and pastry.

What happens to the collected food waste?

If you have food waste collected separately it will end up at one of the in-vessel composting (IVC) providers that are contracted by the County Council.



The food composting process



A case study: **Rose Hill Farm**



Mark Bennion
owner of **Rose Hill Farm**

Rose Hill Farm near Dymock is an example of in-vessel composting used for processing food waste. It is a 1200 acre arable farm that grows oil seed rape, potatoes and cereals. Recently it has diversified into in-vessel composting for its own use and for sale.

How is it composted?

At Rose Hill Farm the food waste is placed in large concrete tunnels which allow air to be passed through the waste. Food waste must hold a temperature of above 60°C for two days continuously and is then transferred to another tunnel and the process is repeated. This takes about 21 days. The now composted waste is left outside to mature. After 10-12 weeks a stable, dried organic soil conditioner is ready to use.

What is produced?

Stable, dried organic soil conditioner. Around 12,500 tonnes of it is currently used on land at Rose Hill Farm.

Rose Hill Farm currently processes about 25,000 tonnes of garden and food waste each year in an in-vessel composter. The farm is one of the approved locations in Gloucestershire for processing food waste.



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