

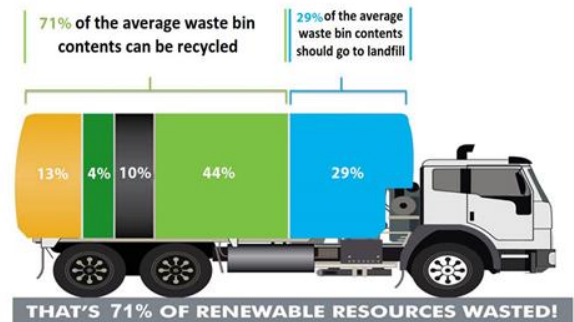
FOGO – FOOD ORGANIC AND GREEN ORGANICS

Why Are We Recovering Food Waste and Green Organics?

Bin audits have shown that residents within the FRWA collection area are filling 44% of their general waste bins with food organics and compostable paper, which is sent direct to landfill, with resultant costs and no benefit to the environment.

2017 Bin audits showed that the average FRWA general waste bin contained:

- 13% recyclables
- 4% green organics
- 10% other (material which should not go in kerbside bins)
- 44% food and compostable paper



and only 29% of general waste which should go to landfill.

With fortnightly collection of green organics, residents of Alexandrina and Kangaroo Island Councils and District Council of Yankalilla can now place all food waste into the green organics bin along with your garden organics; this material will be processed into valuable mulch. City of Victor Harbor (with green organics collection once every 4 weeks) residents can place vegetable matter into the green organics bins.

FOOD WASTE AND OUR ENVIRONMENT

When we waste food we also waste all of the resources, fuel, energy and water, which were used to get the food to us.

Did you know placing food waste and other organic waste into the general waste bin contributes directly to climate change?

When food waste is thrown away and sent to landfill, together with other organics materials it becomes the main contributor to the generation of methane – a greenhouse gas 25 times more potent than carbon dioxide in its impact on climate change.



What is Food Waste?

Food waste is created when :-

- food items are not eaten before they expire or are no longer useable
- more food than we need is prepared or cooked and then cannot be appropriately stored for later use

'Unavoidable' food waste is vegetable and fruit peelings, plate scrapings like bone and fat, tea bags and similar items, which cannot normally be eaten, 'Avoidable' food waste is food that is wasted when we-

- Buy too much
- Store or save food incorrectly
- Cook too much



➔ [PTO to find out HOW you can FOGO too!](#)

YOU can FOGO TOO!

Recycle food organics in 3 EASY STEPS:-

- 1. Collect** kitchen food scraps and plate scrapings including meat, fat and bone in the kitchen caddy. The kitchen caddy can be lined with a *compostable bag.



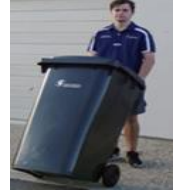
- 3. Dispose** of the tied compostable bag in the green organics bin along with any green garden organics – grass, leaves, prunings, lawn clippings, flowers etc.



- 2. Tie the top** of the compostable bag to contain materials and odour. Food scraps can also be lightly wrapped in newspaper or placed loose in the kitchen caddy.



- 4. Place** your green organics bin out kerbside for collection on your scheduled collection day.



Photographs courtesy of Katrina Cole

THE KITCHEN CADDY AND COMPOSTABLE BAG LINER

The key to increasing your household's FOGO is to use a kitchen caddy in your kitchen food preparation area. All kitchen food organics, including plate scrapings can be placed in the kitchen caddy ready for disposal in the green organics bin, including:-



- ✓ Fruit and vegetable peelings
- ✓ Meat and bones
- ✓ Poultry and seafood
- ✓ Baked goods – bread, cakes and pastries
- ✓ Tea bags and coffee grounds
- ✓ Eggshells, pasta, rice and dairy products
- ✓ Paper and cardboard including pizza boxes
- ✓ Uneaten takeaway food



Kitchen caddies and compostable bags are available from Alexandrina Council, District Council of Yankalilla and Kangaroo Island Council, as well as from the FRWA office in Goolwa at discounted prices.

***Compostable Bags** are used as caddy liners and can be tied at the top to contain food organics before disposal in the green organics bin. Compostable bags break down in the presence of heat, moisture and oxygen leaving no toxic residue. No plastic bags please - plastic bags, even those marked as only *biodegradable* or *degradable* break down into smaller pieces of plastic.



WHICH BIN ? CHOOSE A BIN - DON'T JUST THROW IT IN