

YOU can FOGO TOO!

RECYCLE food organics IN 3 EASY STEPS:-

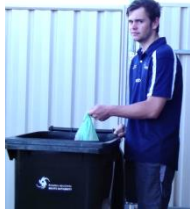
1. Collect kitchen food scraps and plate scrapings including meat, fat and bone in the kitchen caddy. The kitchen caddy can be lined with a *compostable bag.



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



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.



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



***USE COMPOSTABLE BAGS** only, compostable bags are made of corn starch and melt away to leave no toxic residue.

Photographs courtesy of Katrina Cole



If it GROWS in it GOES!



For all enquiries contact the Fleurieu Regional Waste Authority (FRWA) :

Phone: 8555 7405

Email: customerservice@frwa.com.au

Website: www.frwa.com.au

FOGO

FOOD ORGANICS

and

GREEN ORGANICS

WHICH BIN ?

CHOOSE A BIN -

DON'T JUST THROW IT IN



USER GUIDE

The Kitchen Caddy and Compostable Bag Liner

The key to increasing your households FOGO is to use a kitchen caddy and compostable bag liner 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

If it GROWS in it GOES!

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



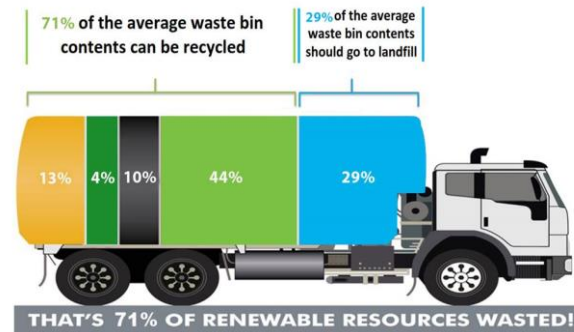
Compostable Bags

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 breakdown in the presence of heat, moisture and oxygen leaving no toxic residue. No plastic bags-

plastic bags even those marked as *biodegradable* or *degradable* break down into smaller pieces of plastic.

Why Are We Recovering Food Waste?

Bin audits have shown that residents within the FRWA collection areas are filling almost 44% of their general waste bins with food organics, 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% compostable food and paper

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

With fortnightly collection of green organics bins residents in Alexandrina and Kangaroo Island Councils, District Council of Yankalilla and City of Victor Harbor (from 1 July 2019) and can now place all of your food scraps into the green lid bin along with your garden organics; this material will be processed into valuable mulch.

Food Waste and our Environment

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



Did you know organic waste in 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?

- **'Unavoidable'** food waste is vegetable and fruit peelings, plate scrapings like bone and fat, tea bags and similar items
- **'Avoidable'** food waste is food that is wasted when we

- ❌ buy too much
- ❌ cook too much

- ❌ store or save food incorrectly