



Taking care of food waste on site

Food Recycling Environmental Impact

According to the Do Something! Food Wise campaign, it is estimated that every year over 8.5 million Tonnes of food waste is going into landfill which is being carted by over 550,000 garbage trucks throughout Australia. The food waste costs about \$8 billion dollars per year and, worse still, the food is rotting in landfill which creates methane, a greenhouse gas claimed to be 21 times worse than car exhaust fumes. Another astonishing statistic, the Victorian Sustainability Council reflects more than 50 - 60% of commercial food waste ends up in landfill.

Zero Waste Systems has recently decided to launch a food and green waste composting technology which could stop the millions of Tonnes of food waste ending up in Australian landfill sites every year.

This technology was originally developed and proven in European countries and now spread globally. Zero Waste Systems has adopted and modified the technology to work in Australia creating a unique Food Waste Recycling solution for the Asia-Pacific region.

“Essentially, we provide a solution to treat the waste on site at the source,” through the Zero Waste Systems process. This means that the companies producing the waste can install a Food Dehydrator on site and deal with the waste before it leaves the premises.

The Dehydrator technology works through a process of combining heat and airflow and depending on the size of the bulk / machine, the food waste placed into the composter will be broken down by up to 90% of its volume in under 18 hours. For example, if 100 kg of food is put into the composter, it will be reduced by 90% to produce 10 kg of nutrient-rich waste product in approx. 12 hours. The dehydrated waste product can then be used by the company on its own gardens or grounds, taken home by the employees or donated to community garden projects.



The process not only reduces food waste leaving the premises by up to 90%, it also assists in eradicating unpleasant food odours caused by food awaiting collection. As the process is carried out on site, it can also have a significant impact on the amount of food waste being carted around the country, thereby reducing the user's carbon footprint. Furthermore, food waste disposal costs (from collection, to cartage and disposal) can be significantly reduced, if not eliminated.

In Australia, recently there has been a significant drive by state and local governments to start reducing food waste going to landfill and achieve 'zero food waste to landfill' targets. This technology and business model can provide some distinct opportunities to address this issue and address it quickly.

Food waste is the largest issue Worldwide with global economic and environmental concerns.

Australia = 8.5 Million Tonnes per year

Food Waste = Landfill or other recycling processes

Landfill = Harmful Methane Gas into the air we all breath

Methane = 25 times more harmful than CO₂ as a greenhouse gas

Machines will process most foods - from fruit and vegetables, breads, meats and chicken and fish bones. Models are available from a 50 kg – 670 kg capacity per day for cafes and small restaurants and larger commercial food operations.

Zero Waste Systems can also provide a Planned Maintenance Program which assists with the maintenance of the system and keeps a real-time view of each machine's operating parameters.

The company wants to share the technology to help change the way Australians handle food waste.

Zero Waste Systems

Ph. 1300 993 224

sales@zerowastesystems.com.au

ZeroWasteSystems.com.au