

See inside for
**introductory
offer**

wastewise
RECYCLING & WASTE MANAGEMENT

Food waste recycling service for businesses

reduce your waste
management **costs**

improve your **environmental
performance**

stay ahead of your competitors



Why recycle your food waste?

Rotting food in landfill generates methane - a greenhouse gas that is 21 times more potent than carbon dioxide. Changes to landfill tax will continue to increase waste disposal costs for businesses and the government intends to introduce a landfill ban on food waste.

Wastewise has launched a brand new food waste recycling service to help your business beat the landfill tax hikes and prepare for a zero landfill future.

The service:

- Weekly collection of food waste from your premises
- Provision of a kitchen caddy and a wheelie bin for food waste collection
- Treatment of your food waste at a licensed composting facility

The benefits:

- Reduced waste disposal costs
- Increased recycling rates and reduced carbon footprint
- Future proof your waste management costs
- Give you a green competitive advantage
- Food waste is turned into a nutrient rich compost which is used locally

What businesses might benefit?

- Restaurants
- Cafes
- Pubs
- Hotels
- Hospitals
- Schools
- Supermarkets
- Care homes
- Any other businesses producing food waste

Special introductory offer
free kitchen caddy

call us now on
01482 325221



What can you put in the food collection bin?

You can put any raw or cooked food in your caddy. You can even scrape uneaten food straight into your caddy.

Yes please:

- Meat and fish
 - raw and cooked including bones
- All dairy products such as eggs and cheese
- Raw and cooked vegetables and fruit
- Bread, cakes and pastries
- Rice, pasta and beans
- Uneaten food from plates and dishes
- Tea and coffee grounds

No thanks:

Please do not put any of these materials in your caddy.

- Packaging of any sort
- Plastic bags
- Liquids
- Oil or liquid fat
- Tins
- Cans
- Glass



What happens to your food waste?

Once we have collected your food waste it is taken to an enclosed composting facility for processing. As the food breaks down, the temperature is carefully controlled to ensure that the finished product is completely sterile. The end product is used locally for agricultural and horticultural purposes.



Wastewise's food waste recycling service has been developed with the support of:

co₂sense yorkshire™
carbon sense 2 commercial sense



Contact Wastewise

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