Coming soon

Segregation of food waste is a new legal requirement for us. We are planning to deploy this across our buildings this month.

When separately collected, food waste can be turned into something useful. Our waste contractor will take it to an anaerobic digestion facility, where it is used to generate biogas and a farm fertiliser.

What we will provide:

To enable you to segregate food waste easily, we will install food waste caddies in all kitchens.

The Cleaning team will empty them on Tuesday and Friday, or before this if they are full and smelly. Adjustments will be made if needed.



WHAT ARE WE ASKING YOU TO DO?

Please put all your food waste, tea bags and spent coffee grounds in the food waste caddy available in your nearest kitchen. We are asking colleagues not to put any food waste in general waste or under-desk bins.

What will we be able to collect?

We will be able to take all your food waste, including:



✓ All uneaten food and plate scrapings



- ✓ Dairv products
- Cheese
- **✓** Eggs



- ✓ Bread
- ✓ Cakes
- Pastries



- Meat
- Meat bones



- Tea bags
- Spent coffee grounds



- ✓ Raw veggies
- ✓ Cooked vegetables
- ✓ Whole fruit
- ✓ Peelings



- ✓ Fish bones



- Rice
- ✓ Pasta
- Beans
- Couscous, quinoa

Please do not put any of these items in the kitchen caddy:

- Rackaging of any kind, including compostable packaging or bamboo cutlery
- X Liquids such as milk
- X Oil or liquid fat
- Any material that is not food waste (e.g. paper towels)

