Why recycle your food waste

The fertiliser is used to grow crops









Here it's converted in to gas and fertiliser

Collections

Your food recycling collections are weekly. Check your local district council website for more.

Food waste

caddy

goes in to your

It's taken to

an anaerobic digestion plant



Other recycling and waste services

You can recycle so much more than food waste, including paper and card, glass, plastic, cans and empty aerosols. Your local district council can also offer a garden waste collection subscription, or collect bulky household items.

Services across Gloucestershire vary. To find out more about your local recycling, garden and bulky waste services visit **gloucestershirerecycles.com**





Household Recycling Centres

Gloucestershire County Council's five Household Recycling Centres (HRCs) allow residents to recycle a wide variety of materials that are not recyclable at kerbside including cooking oil, batteries and books.

You MUST book a slot - visit gloucestershirerecycles.com for more information, guidance and to book.



Thank you for recycling in Gloucestership





What's in your waste?

In 2019 we did a survey to find out what's in Gloucestershire's waste. Here's what is in your waste bin:

Food waste 25%

Paper 11% -

Garden waste 8%

Plastic containers 8% -

Textiles 5% -

Card 4% -

Non-recyclable 39%

OVER 60% of what's in vour waste bin can be recycled!

Most of the food waste we throw away could have been eaten, which is bad for the environment and a waste of money. Help reduce food waste by:

- Only buying what you need and making sure it gets eaten
- ✓ Recycling food waste using the weekly kerbside collection instead of throwing it in the bin

Every year in the UK 4.5 million tonnes of food is bought but not eaten.

How to waste less food

Be organised

- ✓ Think about what you want to eat for the week and make a list before you shop
- ✓ Check what you already have so you don't buy twice



- ✓ Buy foods suitable for freezing or with the longest use by dates
- ✓ Set your fridge to 5°C or colder to make food last
- ✓ Store older food items at the front of shelves so you use



✓ If you have ingredients you don't know how to use up, go to lovefoodhatewaste.com/recipes for creative leftover recipes



Find more tips and advice on how to waste less food on www.lovefoodhatewaste.com

his pack contains RI = % of your daily re

STORAGE: Keep IV

5°C. For use by date

Did you know?

The average family of four can save just over £60 per month by reducing its food waste.

Recycle your food waste

Any food you can't eat can be recycled instead. Your district council runs a kerbside food waste collection and can provide you with a food caddy and outside food waste bin.

How to recycle your food waste



Step 1

Line your caddy to help keep it clean. You can line it with a compostable bag, newspaper or a plastic bag.



Step 2

Put cooked and raw food, including meat and fish (including bones), egg shells, tea bags and coffee grounds, fruit and vegetable peelings, stale, mouldy and out of date foods and plate scrapings in your caddy.



Step 3

When it's full, empty the caddy contents into the outside food waste bin.



Step 4

Put your outside food waste bin out weekly for collection. Make sure you present your caddy at the kerb. Your caddy and food waste bin are lockable.



To order a food waste caddy or bin, visit gloucestershirerecycles.com