



**COMPOST YOUR**

vegware™ 



Since 2012, our Environmental team have been working closely with the waste sector, supporting clients and driving the organics recycling of foodservice packaging. **We can advise on composting options, from commercial collections to on-site composting and UK-wide post-back services. Talk to our experts today!**

### **Commercial collections**

We can help Vegware clients set up composting in many regions of the UK, from London and Brighton, Birmingham and the Home Counties, Yorkshire, and around Scotland.

As well as partnering with existing collectors, we also run our own collection service in Central Belt Scotland, called Close the Loop.

See the latest at [vegware.com/UKcomposting](https://www.vegware.com/UKcomposting)

## WHY COMPOSTING?

The food contamination which is often present within packaging makes it challenging not only to recycle the product itself, but also has a major impact on the other materials within the dry mixed recycling. Additional challenges associated with traditional food packaging include low quality, hard to recycle plastics, and mixed materials that are difficult to separate. All of these issues mean that food packaging is often treated as contamination and removed for disposal as general waste.

With composting, food contamination is a valuable part of the waste and allows the nutrients to be recycled into our fields. Compostable packaging and food waste shares the same bin, reducing the amount of waste sent to general waste, and reducing the risk of contamination in dry mixed recycling.

## CERTIFICATION & TRIALS

Following many successful trials, Vegware is accepted by in-vessel composting facilities, open windrow, and some suitable AD facilities.

Vegware has the deepest set of compostability certification in the packaging sector, to EN13432 or ASTM D6400 standards. We hold certification by Din Certco, OK Compost, BPI, and successful field trials by Compost Manufacturing Alliance (CMA).

Vegware's compostable packaging is an allowable feedstock for PAS100 compost (section 6.1.4).



# MINIMISING CONTAMINATION AT SOURCE

Any new waste stream needs smart communications to succeed. Vegware's Environmental team guide clients and their waste stakeholders through '5 steps to zero waste'.

Developed through a decade of experience, this comprehensive onboarding process gives the practical tools a foodservice site needs to avoid contamination in their new composting scheme.

# BENEFITS FOR ALL WASTE STREAMS

Once post-consumer food waste and Vegware share one bin, there's no food contaminating your dry recycling bins. That's why in foodservice, compostable packaging is the key to quality in all waste streams.



**Reduce general waste volumes**

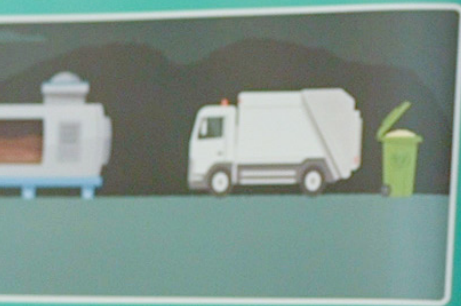


**No food-contaminated packaging = better quality for mechanical recycling**



**Compostable packaging bin captures front-of-house food waste**

COMPOSTING  
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## Talk to our waste experts:

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