

**WE WANT YOUR
FOOD SCRAPS!**



A guide to our food scraps collection trial

whanganui.govt.nz/foodscraps



WHANGANUI
DISTRICT COUNCIL
Te Kaunihera a Rohe o Whanganui

We're running a food scraps collection trial in Whanganui from February to May 2024 – and your household has been selected to take part!

We're asking households to throw their leftover food scraps in the bins we've provided. There's two bins: a smaller 'kitchen caddy' bin which you can keep inside and a larger bin to empty the kitchen caddy scraps into and keep outside.

Once a week (on the day shown on your bins) our team will swing by to collect your food scraps. All you need to do is leave the bigger bin on the kerbside for collection by 7:30am.



Why are we running this trial?

The purpose of the trial is to gather data on how a food scraps collection would work in Whanganui.

A service like this can stop food waste from going to the landfill – where it breaks down into methane and contributes to climate change. Instead, your food scraps will be turned into compost. And at end of the trial, we'll be offering every household a coupon to collect a scoop of the high-quality compost they've helped create.

Before and after the trial, we'll be conducting two short surveys. If you complete both the surveys, you'll go in the draw to win one of five \$100 supermarket vouchers!

You can fill out the survey online (and learn more about the trial) at: whanganui.govt.nz/foodscraps

Thanks for taking part!





Here's what you can put in your food scraps bin.



Fruit scraps,
skins and cores



Vegetable scraps,
peelings and stalks



Cooked food



Bread, grains
and pasta



Dairy



Egg and
seafood shells



Meat and
fish bones



Coffee grounds and
loose tea leaves



Indoor cut flowers



Yes



Here's what you can't put in your food scraps bin.



Tea bags



Food wrapping



Compostable packaging and containers



Pet poo



Newspaper



Pizza boxes



Paper towels



Tissues



Compostable bags

Only put food scraps in your food scraps bin.
Food scraps are turned into products that improve our soil.
This helps us grow healthy fruit and vegetables.



No

How to use your bins correctly

1. Put your food scraps in your kitchen caddy bin.

Make sure you only put in items that are allowed to go in (check the list inside this page).



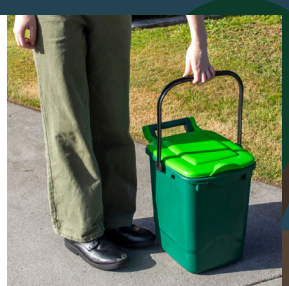
2. Every couple of days, empty your food scraps into the bigger bin outside.

Remember to lock the lid by placing the handle in the upright position (this will prevent animals getting into it). Don't overfill the bin, otherwise the lid won't lock.



3. Place your big food scraps bin on the kerbside by 7.30am on your collection day.

Make sure the bin is visible and accessible from the road – and that it doesn't block the footpath. (Your collection day is shown on your bins.)



4. Rinse your bin out once it has been emptied to reduce any smells.

You can also sprinkle baking soda over the bottom of the bin to help prevent smells.



Please note: on collection days, our team will inspect your bin. If there are any items other than food scraps in the bin, it may not be emptied. In this case, we'll leave a note letting you know why your bin wasn't emptied.

Why food waste is a big deal

Did you know food waste is the single biggest cause of climate change emissions in our waste sector?

Each year New Zealand produces more than 100,000 tonnes of food waste – much of which is sent to landfill. In low oxygen environments like landfills, food waste breaks down into methane – a potent greenhouse gas which contributes to climate change.

By stopping our food scraps from going to landfill, we can significantly reduce the impact our food waste has on the environment. And at the same time, we can create an incredibly useful product for gardening and agriculture – compost!

As well as its impact on the environment, food waste costs us all money. We should all be thinking about ways we can reduce our food waste – and responsibly manage the food waste we can't avoid.

Tips for reducing food waste

- ♻️ Plan your meals before you shop – that way you're less likely to have leftover food (and you'll save money!).
- ♻️ If you can, grow your own fruit and vegetables so you can pick what you need.
- ♻️ Store and refrigerate food properly. Food will last longer if it's sealed and refrigerated correctly (your fridge temperature should be kept below than 5°C).
- ♻️ Don't forget about your freezer. You can freeze most food types and leftovers can be kept for up to three months. It's an especially good idea to keep bread frozen – as it will stay fresh and mould-free.
- ♻️ Make use of leftovers. If you're not freezing them, make use of leftovers within two days.
- ♻️ Visit lovefoodhatewaste.co.nz for some great recipes using common leftover ingredients.

