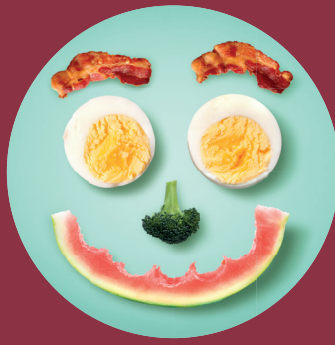


Our apartment building is taking part in a new food scraps recycling trial



CITY OF SYDNEY 

Dear resident

Our building is taking part in the City of Sydney's food scraps recycling trial and we'd love for you to get involved.

How to use the food scraps recycling service

1. **Register your apartment** and order your free kitchen caddy and liner bags online at cityofsydney.nsw.gov.au/foodscraps
2. **When your kitchen caddy arrives**, find a suitable place for it in your kitchen.
3. **Start collecting your food scraps**. This includes all food waste and leftovers such as meat, cheese, bones, fruit, vegetables, teabags and coffee grounds. Posters in the main bin storage area show what you can recycle.
4. **Regularly empty your kitchen caddy** into the maroon lid food scraps bin in the main bin storage area of the building. Give your caddy a quick clean and start refilling it with food scraps again.

Can't wait for your kitchen caddy to arrive? You can use any container with a lid (to prevent odour) to collect and store food scraps in your kitchen - for example, a yoghurt or ice cream container would work well.

Use AS 4736 certified compostable bags, newspaper or paper bags to line your kitchen container. It's also perfectly fine to not line it at all and tip your loose food scraps straight into your maroon lid food scraps bin.

Why take part in the food scraps recycling trial?

Food waste makes up one third of the average rubbish bin (red lid). By recycling your food scraps you'll help reduce waste to landfill. Not only that, your food scraps will be transformed to electricity and nutrient-rich fertiliser for use on gardens and farms. You will help reduce greenhouse gas emissions and nourish our environment.

For more information about the food scraps recycling trial and collection service go to cityofsydney.nsw.gov.au/foodscraps

Building manager/Building champion



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