

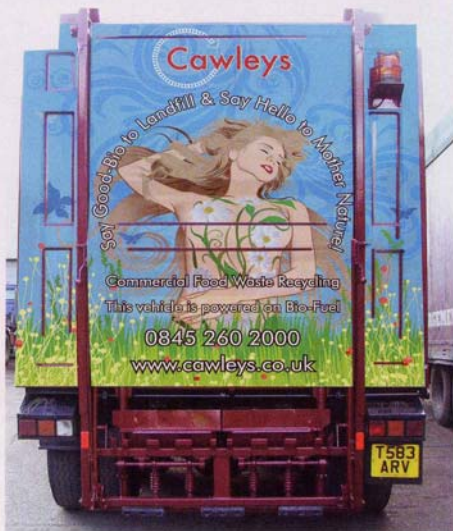
COST SECTOR catering

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CORPORATE SOCIAL RESPONSIBILITY

DEALING WITH FOOD WASTE

FOOD WASTE IS A MAJOR PROBLEM FOR THE COST SECTOR AND ONE THAT EVERY CSR PROGRAMME NEEDS TO ADDRESS. HERE'S ONE IDEA ABOUT HOW TO TACKLE THE ISSUE



CAWLEYS EYE-CATCHING FOOD WASTE RECYCLING VEHICLE, AFFECTIONATELY NAMED CHLOE (CAWLEYS, HELPING, LIFE OF EARTH)

Each year the UK catering and restaurant sector generates millions of tonnes of food waste, the vast majority of which ends up in landfill.

Cawleys has pioneered commercial food waste collection and recycling services in the UK and provides the only commercial food waste collection service in the country which takes food waste to anaerobic digestion (AD).

Anaerobic digestion has been hailed as the future of food recycling in the UK. Richard Swannell, Director of Market Development at WRAP (Waste & Resources Action Programme) said: "AD is key to unlocking the hidden value in food waste, meaning positive action on climate change." Cawleys Food Recycling Round offers

cost sector caterers and their customers the opportunity to be at the forefront of the drive towards zero landfill by taking food waste to an Anaerobic Digestion (AD) plant.

At the AD plant de-packaging equipment separates any plastic, tin, card and paper from the food waste before it is processed. The food waste, including animal by-products, is then mixed with pig manure to form a substrate which is pasteurized and passed into a fermenter for anaerobic digestion.

Bacteria break the food waste down and the methane gas produced is converted into electricity for the National Grid. The remaining by-product, a liquid digestate, is an excellent organic fertiliser that is used on the land, completing the natural life cycle.

BEHIND THE SCENES

The service is in place in high profile restaurants such as John Torode's Smiths of Smithfield or Raymond Blanc's Brasserie in Milton Keynes as well as luxury hotels such as Luton Hoo, but it also been running successfully behind the scenes in many cost sector catering facilities.

Schools, hospitals, universities, and offices across the south east are sending their food waste to anaerobic digestion through Cawleys.

Food waste collection and recycling is a really viable option for cost sector caterers.

Commercial food waste collection costs the same as general waste collection, and can even be cheaper if it is part of a general waste collection service.

Food waste is really heavy – think of the weight of a huge mound of potato peelings – and if you take this out of general waste (where it would have mouldered away and emitted greenhouse gases as it decomposed) then general waste collection costs drop dramatically.

At the moment all commercial organisations pay for their waste based on the weight of waste that goes to landfill: reduce the weight, reduce the cost, it's really simple.

Cawleys food waste collection service is highly simple to manage in the kitchen, and catering staff feel good knowing that they are doing their bit for the environment.

CAWLEYS

Cawleys has been dedicated to recycling and diverting waste away from landfill since the 1970's when its first Waste Reclamation Factory was constructed in Luton. Since then the site has been developed and now houses a 40 000 sq ft Materials Recycling Facility for reclaiming and recycling as much material as possible - Card, Paper, Plastic, Scrap Metal or Wood. A national waste collection and recycling service is offered through a network of sub contractors. Depots are now sited in Luton (Head Office), Milton Keynes and Wellingborough enabling the company to cover Beds, North Bucks, Herts and Northants. www.cawleys.co.uk
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