

Nutricia Going Green with Rotters

Looking to further reduce the environmental impact of their operation, Nutricia identified food waste recycling as the next step.

Nutricia has successfully introduced a recycling system for food waste generated both at their Liverpool site and by their staff at home. This has been achieved by collaboration between the company and Rotters Community Composting, a locally based recycling organisation. Rather than being disposed of to landfill, the food waste is composted.

Background

With a core objective to send 'zero waste to landfill' as a monitored and measured environmental target, Nutricia carried out reviews to identify opportunities to improve its performance against its own sustainability objectives.

Under the EU Landfill Directive, the UK is committed to reducing the amount of biodegradable waste in landfill. Landfill is a major source of methane – a powerful greenhouse gas contributing to climate change. Methane is produced when biodegradable materials such as paper, food wastes and green waste; decompose in the absence of oxygen.

Additionally Nutricia wanted to work with the community and make local partnerships. Their total waste management company could take organic waste away for them, but they decided to take that away from them, thus giving Nutricia the opportunity to work with the local community. Zero waste to landfill wasn't their only target; they wanted to be involved with local people too.

The Opportunity

During an operational review of the Liverpool site Nutricia highlighted the potential to reduce the amount of food waste going to landfill within the municipal waste stream. If successful, this would support both Nutricia's objective to recycle food/kitchen waste and the UK government targets to reduce waste and increase the proportion of waste recycled.

The key aim was to divert this organic waste from the general waste stream (and disposal to landfill).

Supported initially by the Nutricia management, options were assessed to achieve this. (On site composting was not an option (with little or no garden space).

It was anticipated that as a result, the initiative could assist the company in minimising its negative environmental impact.

The Solution

Following some research Nutricia contacted Rotters Community Composting about food waste recycling.

A pilot scheme was introduced as part of a food waste management programme 40 litre recycling caddies for kitchen waste were introduced to the companies kitchens.

Food waste was separated onsite in the kitchen and collected weekly by Rotters. The waste was transferred daily from the canteen kitchen and stored in a separate location until the weekly collection. Once collected from the site the waste is taken by Rotters Community Composting to their recycling facility in Garston Liverpool where accelerated composting machines are used to process it.

With 1.7 tonnes of food waste diverted from landfill in the first four months, the initial pilot proved very successful.

It was recognised that the overall success of the wider scheme would be determined by changing behaviours of staff and raising awareness of its benefits. Staff would need to actively remember the bins and consider whether their waste comprised general waste or food that could be recycled. A staff engagement programme was therefore required to inform every one of the new bins. The food waste recycling scheme was introduced.

The Result

The scheme has enabled a small reduction of general waste collections, and also the carbon emissions associated with general waste collections.

The initial pilot was so successful that the scheme has become a permanent waste disposal method

Following the success of the pilot scheme 10 litre kitchen caddies have been made available for staff to take home and for them to return them to the company's site once a week for collection with the canteen created waste.

Every week clean bins are provided for the staff to take home and for the canteen.

With 4.1 tonnes diverted from landfill and composted since August 2010. The ultimate destination of the compost produced includes local environmental projects, schools, and Liverpool City residents.

The composting scheme has provided a long-term sustainable disposal solution for the company's food waste arising from the Liverpool site. It is making a positive contribution towards the company's aspiration to minimise its negative environmental impact.

Compost



Nutricia family day 2010



Middlefield School



The school benefit from using compost provided by Rotters in an on-going growing project run by Rotters at Speke/Garston fire station.

The Future.

The next phase of the wider waste management programme may comprise working with catering staff to reduce the overall amount of food waste generated onsite.

The company's staff will be encouraged to participate in environmental projects organised by Rotters.

