



Ware 4 Bins & Recycling

Bins, Trolleys, Recycling and Waste Containers

Top Tips for Composting



With reports that some London landfills will reach capacity by 2013 and landfill tax rising this month to £56 per tonne, it is becoming increasingly important from both an environmental and financial standpoint that we recycle every bit of waste we can, including our organic waste.

Composting

Composting is the decomposition of organic materials, which self-heats and sanitises the material, whilst woodier plant organic matter decays more slowly and at a cooler temperature. It takes around 3-6 months and produces a soil-like organic matter that can be added back to the soil with beneficial effects.

Organic Waste in the UK

- Around 12.5 million tones of food waste is produced in the UK each year, but only a quarter of a million tonnes are composted.
- Many city councils now provide a kerbside collection service for compostable waste, which is turned into soil improvers, mulch, top soil and turf amongst other things.
- Organic waste that is transported to landfill sites rather than being recycled produces methane because of the lack of air during decomposition, which contributes to the greenhouse effect.
- Composting green waste in the UK reduced CO₂ emissions by more than 500,000 tonnes in 2007.



What Can I Compost?

1. **Shredded paper** – great news for offices! Don't add shiny paper, though, as the ink is often toxic.
2. **Cardboard** – including toilet roll tubes!
3. **Uncooked vegetable and fruit waste** – but only add citrus fruits in moderation as they could make your compost acidic.
4. **Egg shells** – these add calcium to the soil, but don't add other dairy products, as they can attract rats.
5. **Garden waste** – but not invasive species such as bindweed or knotweed.

6. **Vacuum fluff** – this can help aerate your compost, but don't add if you've used carpet freshener as the chemicals can be damaging.
7. **Small pet animal bedding** – but don't add your dog and cat waste as it can contain harmful organisms.
8. **Coffee grounds and teabags** – coffee is a great source of nitrogen for your heap.



It's best to **avoid** cooked food and meat as it can attract rats or other vermin, and avoid rice because harmful bacteria can develop and affect your compost heap.

Eight Top Tips for Composting Success!

In many workplaces food waste such as fruit and tea bags can easily be composted, and most waste contractors will now provide a collection service if you don't have your own compost bin on-site. These top tips explain how to make the most of your compost:

1. **Situate in a sunny site on bare soil** – the heat from the sun will increase the speed of decomposition.
2. **Keep a small container inside** – keeping it close to where food is prepared will encourage everyone to add to it.
3. **Mix it up** - a 50-50 mix of food / soft garden waste (greens) and cardboard / woody garden waste (browns) is ideal.
4. **Provide air** – by adding brown waste such as paper or cardboard which will create air pockets.
5. **Provide moisture** – by adding a small amount of water to your heap.
6. **Provide nitrogen** – by adding coffee grounds, nettles and manure to balance out your heap.
7. **Be patient** – it could take up to 12 months for your compost to be ready for use, but keep adding to it to top it up.
8. **Keep worms!** Worm composting uses worms to create compost, and can be done on a small scale. It is also good in winter as it keeps its heat where a conventional heap may not.



References / Photo Credits

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Contact Ware 4 Bins & Recycling

If you are interested in finding out more about the services and products Ware 4 provides please do not hesitate to contact us.

Tel: 0113 250 8688 / Fax: 05601 156 587 / Website: www.ware4.co.uk

Email: info@ware4.co.uk, sarah@ware4.co.uk, simon@ware4.co.uk

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