

Waste leaflet: Food sector

New rules (Animal-By-Product Regulations 2005) for food manufacturers and distributors are in place to enforce the appropriate collection, transport and storage for Animal-By-Products and other foodstuff.

Waste categories

Raw fish and meat

- Food retailers should make sure that all animal by-products (ABP) are collected and disposed of according to the ABP Regulations 2005. Contact the **Department for Environment Food and Rural Affairs (DEFRA)** to get the latest Regulations and a list of approved ABP collectors.
- ABP should be collected by verified collectors and can be recycled for biogas. Contact **DEFRA** for more information.
- You can also contact **Southwark Council Business Centre** for advice and requirements if you deal with raw fish and meat.
- Landfill sites can only be used by catering businesses for their catering waste.

Fruit and vegetables (green waste)

- Out-of-date fruit and veg can be collected for composting purposes. Contact the **Composting Association** for more information. If you have a small amount of composting items contact **CRISP** for the **Southwark Home Composting** scheme.
- Contact **Letsrecycle** for a list of composting companies.

Packaging items

- Flattened (free of contamination) cardboard can be collected by **Southwark Commercial Waste** for recycling.
- Contaminated containers such as polystyrene from raw food should be placed and collected separately, and cannot be reused.
- Contact **Letsrecycle** for a list of packaging reprocessors for collection of plastic and other types of packaging materials.
- Biodegradable packaging (such as potato or corn starch and wheat products) can be composted with green waste.
- Some polystyrene packaging can be recycled. Contact **Expanded Polystyrene Group (EPS)** for a list of recyclers.
- London Recycle Limited** can also collect and recycle wood pallets/boxes and other timber products.

Prepared or cooked foodstuff

- Former foodstuff that contains cooked meat or fish can be sent to landfill or donated to local homeless shelters. See **Regulation (EC) No 1774/2002** from **DEFRA** for more information on different types of foodstuff.
- Contact **Southwark Council** for a list of local shelters to arrange delivery or collection of cooked food products such as bread, sandwiches etc.
- Contact **FareShare** a charity that can collect unopened foodstuff.

Cooking oil

- Cooking oil should not be put down drains as it creates blockages.
- It should be collected from specialised waste companies that turn it to biodiesel.
- Call **Emil Oil** for FREE collection of cooking oil.

Bakery, dairy products and eggs

- Bakery and dairy products (such as bread, cakes, pastry, cheese, yoghurt, butter, milk, etc.) can be fed to livestock or disposed of to landfill.
- Some companies offer collection of the above products as well as ABP, and they use them to produce biofuels. They also collect food packaging.
- PDM Group** and **Envirogreen** each offer a wide range of services for the food sector.



BASE team
 Units 7-9 Brandon Street
 London SE17 1NA
 T: 020 7703 5533
 F: 020 7252 7766
jamie.quinn@crispej.org.uk
<http://base.crispej.org.uk>

CRISP



Green ideas

- Try composting food products and biodegradable packaging in your business to minimise the cost of commercial waste collection. Contact **Smartsoil** or the **Accelerated Compost Limited** for more information.
- Use plastic or wooden crates for storage and display of fruit vegetables and non-ABPs. These crates can be returned to the distributor to be reused.
- Review delivery arrangements to minimise waste deriving from unsold goods.
- Choose suppliers that use minimum packaging or, if packaging is required, try companies that use biodegradable plastic or compostable packaging. A list of suppliers of sustainable packaging can be found via **London Remade**.
- For more information on how to minimise packaging and save commercial waste costs please contact **CRISP**.
- Offer a packaging take-back scheme to your customers.
- The correct storage of fruit and vegetables can ensure longer shelf lives for these foodstuffs.
- Contact the **BASE team** to get a free sustainability guide with tips and information on how to make your workplace more GREEN and save money.

Contacts

DEFRA

T: 0845 933 5577

www.defra.gov.uk

Emil Oil

T: 020 8650 3902

The Composting Association

T: 0870 160 3270

www.compost.org.uk

Letsrecycle

T: 020 7633 4500

www.letsrecycle.com

Southwark Commercial Waste

T: 020 7525 2000

www.southwark.gov.uk

Expanded Polystyrene Group

T: 020 7457 5014

www.eps.co.uk

London Recycling Limited

T: 020 7540 5730

www.london-recycling.co.uk

Envirowise

T: 0800 585794

www.envirowise.gov.uk

PDM Group

T: 02476 397571

www.pdm-group.co.uk

Envirogreen

T: 0845 712 5398

www.envirogreen.co.uk

Smartsoil

T: 01639 701888

www.smartsoil.co.uk

Accelerated Compost Limited

T: 01260 222929

www.quickcompost.co.uk

London Remade

T: 020 7061 6350

www.londonremade.com

Fareshare

T: 020 7394 2463

www.fareshare.org.uk



BASE team

Units 7-9 Brandon Street

London SE17 1NA

T: 020 7703 5533

F: 020 7252 7766

jamie.quinn@crispej.org.uk

<http://base.crispej.org.uk>

CRISP

