

Recycling your food waste

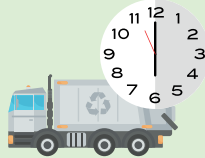
Food waste is a significant contributor to global warming. When food waste ends up in landfills it produces methane gas, which is 25 times more damaging than carbon dioxide.

This means more harmful greenhouse gases in our atmosphere. In addition, a lot of energy is consumed harvesting, manufacturing, processing, and even storing food that does not get eaten.

Once you have taken steps to reduce your avoidable food waste, it is important to make sure that you recycle what is left as this reduces your impact on climate change.

The Council provides a convenient, weekly food waste collection. Making use of this service ensures any remaining food scraps do not go to landfill or incineration, and frees up space in your household waste bin.

- 1 Line your food caddy with newspaper or use a soft plastic bag such as a grocery or salad bag.
- 2 Scrape food scraps into your caddy.
- 3 Transfer your food waste into the brown food waste bin.
- 4 Place out for collection no later than 6am on your collection day.



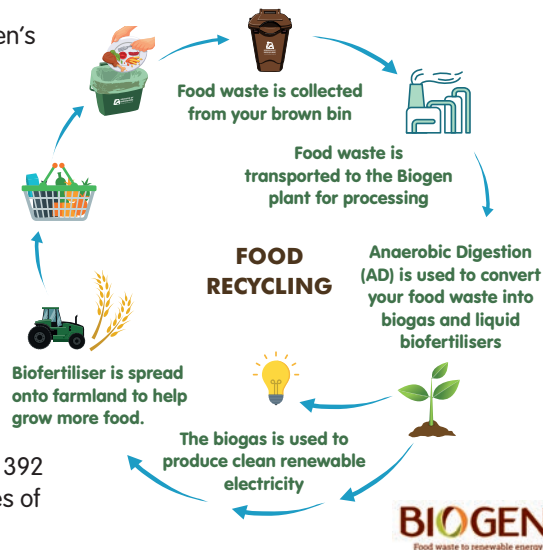
Only food waste please. No black sacks, packaging or cooking oil.

The Council's complete A to Z Recycling Guide can be found at www.broxbourne.gov.uk/recycling.

What happens to food waste?

Broxbourne's food waste is processed at Biogen's Hoddesdon site. The process of recycling food waste into energy or fertiliser involves placing it in an anaerobic digester where the micro-organisms break down the food without the need for oxygen. This produces biogas (or methane) which can be used to generate electricity. The anaerobic digestion process also produces a food grade fertiliser which is spread on farmland within a 20 mile radius of the Hoddesdon site.

In 2025/26, the electricity produced from Broxbourne food waste was enough to power 392 homes continuously, and produce 2,385 tonnes of fertiliser to spread on local fields.



Preventing Food Waste

Keeping recyclable food scraps out of your household waste bin.

**REDUCE
REUSE
RECYCLE**

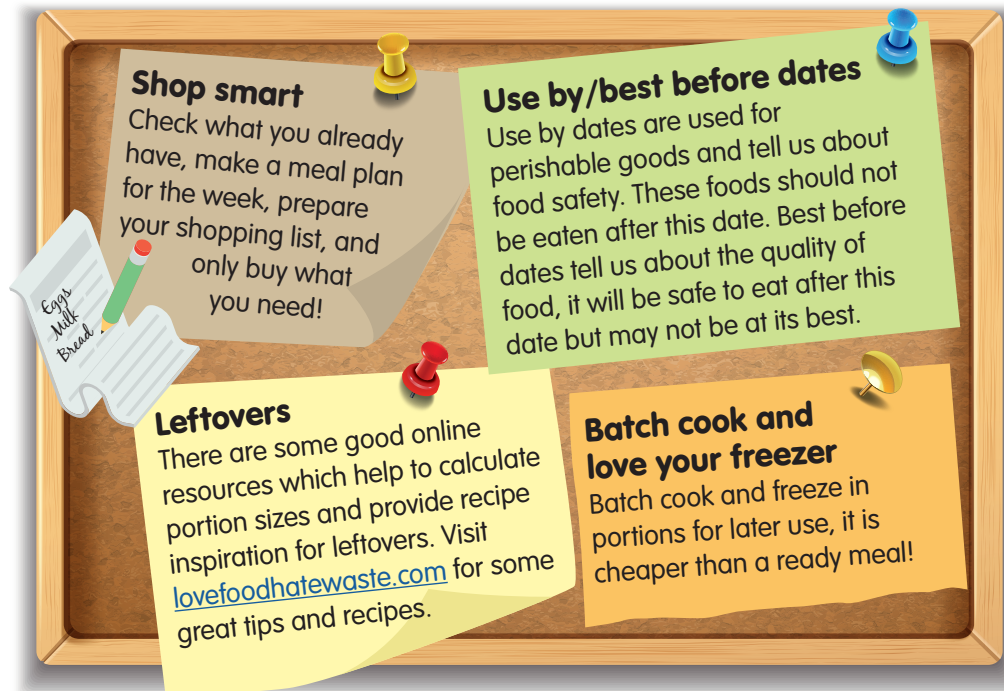


For every five bags of food we buy, one will be thrown away!



The average UK family with children throws away around £60 worth of food a month, that's £720 a year!

Here are some useful tips on how to reduce your food waste



For more tips on how to reduce your food waste, please visit www.lovefoodhatewaste.com/why-save-food.

Top tips for storing food correctly, helping to preserve the quality and nutritional value:

- Set the temperature of your fridge below 5°C. Food items can perish quickly when not stored at the right temperature.
- Over-packing the fridge will stop cool air moving around and your food may not be properly chilled.
- Never put hot food into the fridge, it will cause the overall temperature to rise which can lead to food poisoning and unnecessary food spoilage. Always defrost meat and fish in the fridge.
- A well organised fridge helps you to see exactly what is there and ensures you eat your food before the use by date.

For optimum storage, place foods that don't need cooking on upper shelves, for example deli meats and leftovers.

Dairy such as milks, cheeses, yoghurt and butter on middle and lower shelves.

The bottom shelf is the coldest part of your fridge, and where wrapped raw meat and fish should be stored. Placing uncooked food on the bottom shelf also reduces the risk of cross-contamination.

Vegetables, salads and fruit should be stored in their original packaging in the salad drawer. This is also a good place to store herbs, as they won't get frozen to the back of the fridge.

The door is the warmest area of the fridge and most susceptible to temperature fluctuations. Store foods that have natural preservatives here, such as condiments, jams and juice.



Store eggs in the fridge; the temperature will be at a constant and your eggs will be fresher for longer. Try to leave the eggs out of the fridge for around 30 minutes prior to using to bring them up to room temperature, otherwise cooking times could change.