

FOR MORE INFORMATION, PLEASE CONTACT:

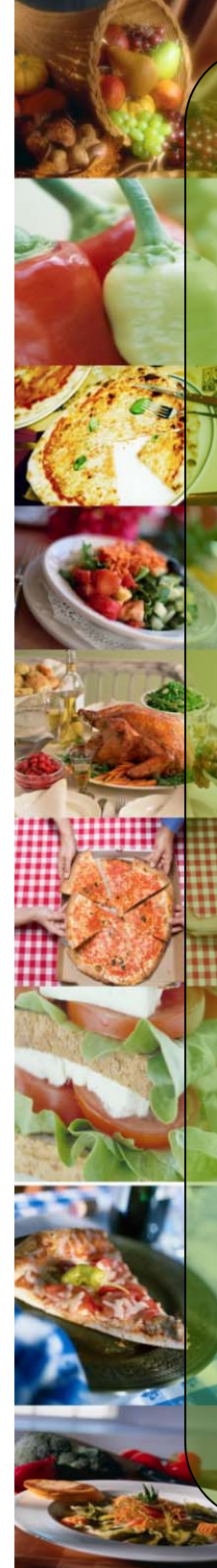
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The food waste generated will be recycled by A1 Organics. A1 Organics has been in the organic recycling business for 34 years. As Colorado's leading organic recycler, annually we divert 1.2 million cubic yards of organic waste from Colorado's landfills. The organic materials we collect are remanufactured into high quality composts and mulches which are used in landscaping.



A1 Organics is the US Composting Council's 2007 "Composter of the Year". In 2008, A1 Organics was awarded a Silver Partner Award by the Colorado Environmental Leadership Program.

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RESTAURANT FOOD WASTE RECYCLING

A1 ORGANICS
COLORADO'S LEADER
IN ORGANIC RECYCLING

WWW.A1ORGANICS.COM



Waste from restaurants and other food service establishments is more than 75% or more organic materials and can be composted. On average, a single restaurant disposes more than 50 tons of organic waste every year. If kept out of the waste stream, this waste can be recycled into an earth-friendly product such as compost. Each restaurant participating in a food waste recycling program helps reduce global warming.



Food waste sent to a waste water treatment facility via garbage disposals results in:

- Increased water usage and generation of more waste water
- Increases biological oxygen demand (BOD)
- Increased chemical oxygen demand (COD)
(Using up the available oxygen in water, creates situations that will not support aquatic life.)

Food Waste and other organic materials in landfills create methane gas — a greenhouse gas that is 20 times more damaging to the environment than CO₂.

Restaurants who participate in the A1 Organics food waste recycling program place food and other organic waste in specially marked bins located throughout the kitchen and food prep areas. A1 Organics then picks up the food waste totes on a regular basis and takes them to one of our permitted facilities for recycling/composting.

Acceptable Materials:

- Bones
- Cheese, Yogurt
- Cooked Food
- Corrugated Boxes
- Coffee Filters
- Coffee Grounds
- Fruit & Salad Trim
- Egg Shells
- Beer, wine, soft drinks, milk, etc.
- Food Oils
- Food Waste
- Compostable Straws
- Corn Based Cups

- Noodles
- Oils, Fats or Butters
- Old Bread and Bagels
- Onion Skins
- Paper Egg Cartons
- Paper Napkins
- Plate Scrapings
- Potatoes or Rice
- Vegetable Peelings
- Liquids or Sauces
- Meat, Poultry or Fish
- Fruit & Salad Trim
- Paper Plates



Non-acceptable Materials:

- Plastic Bags
- Plastic Film
- Food Handlers Gloves
- Plastic Buckets
- Plastic Bottles
- Plastic Dinnerware (forks, spoons, etc)

- Styrofoam
- Plastic Containers
- Plastic Wrap
- Glass
- Metals
- Aluminum Foil



Composting is a natural process where organic matter breaks down. Organic matter collected from participating restaurants is taken to a state-permitted facility where it is mixed with green waste to produce nutrient-rich compost. The composting process takes approximately 3 months. This nutritious soil conditioner is mixed with existing soil where it replenishes the earth and stimulates healthy plant growth. This, in turn, produces healthier crops and a healthier environment.



Compost is a high-quality resource. Benefits include:

- Soil fertility
- Water retention
- Soil aeration
- Root penetration
- Temperature stabilization
- Topsoil stability

Reduces the need for:

- Water
- Chemical additives, such as pesticides, herbicides, and fungicides, resulting in less ground water pollution.