

FOOD WASTE COMPOSTING

Composting is an easy way to turn kitchen scraps and yard waste into valuable, nutrient-rich soil for your garden. By composting, you can reduce landfill waste and make a positive impact on the environment right from your backyard.



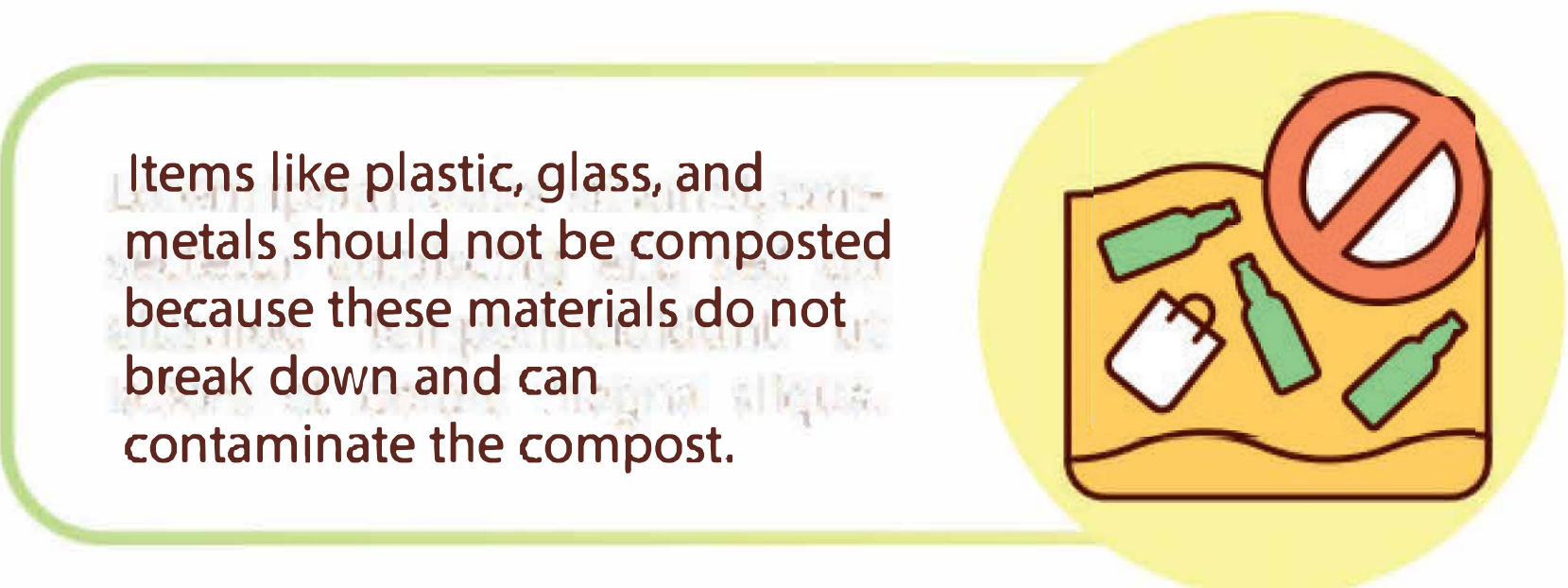
London Borough of Merton



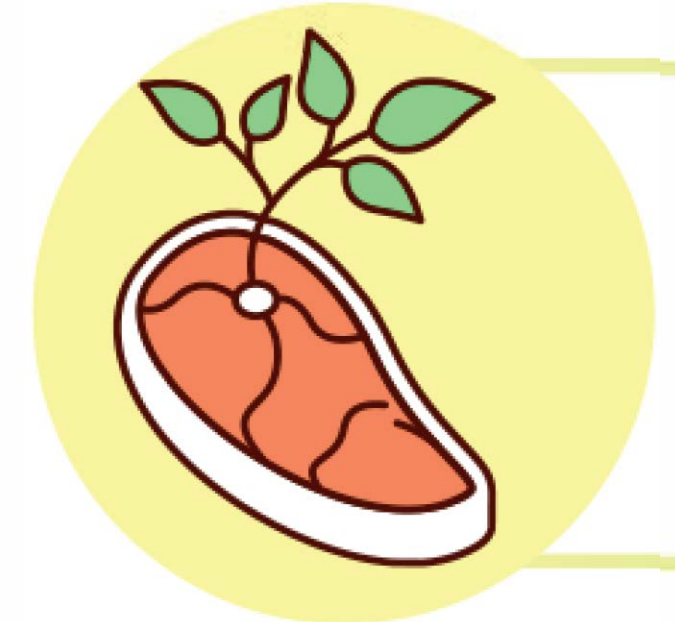
WHAT CAN BE COMPOSTED?



Used tea bags (ensure they are made of compostable materials) and coffee grounds can be composted. They are rich in nitrogen, which is beneficial for the composting process.



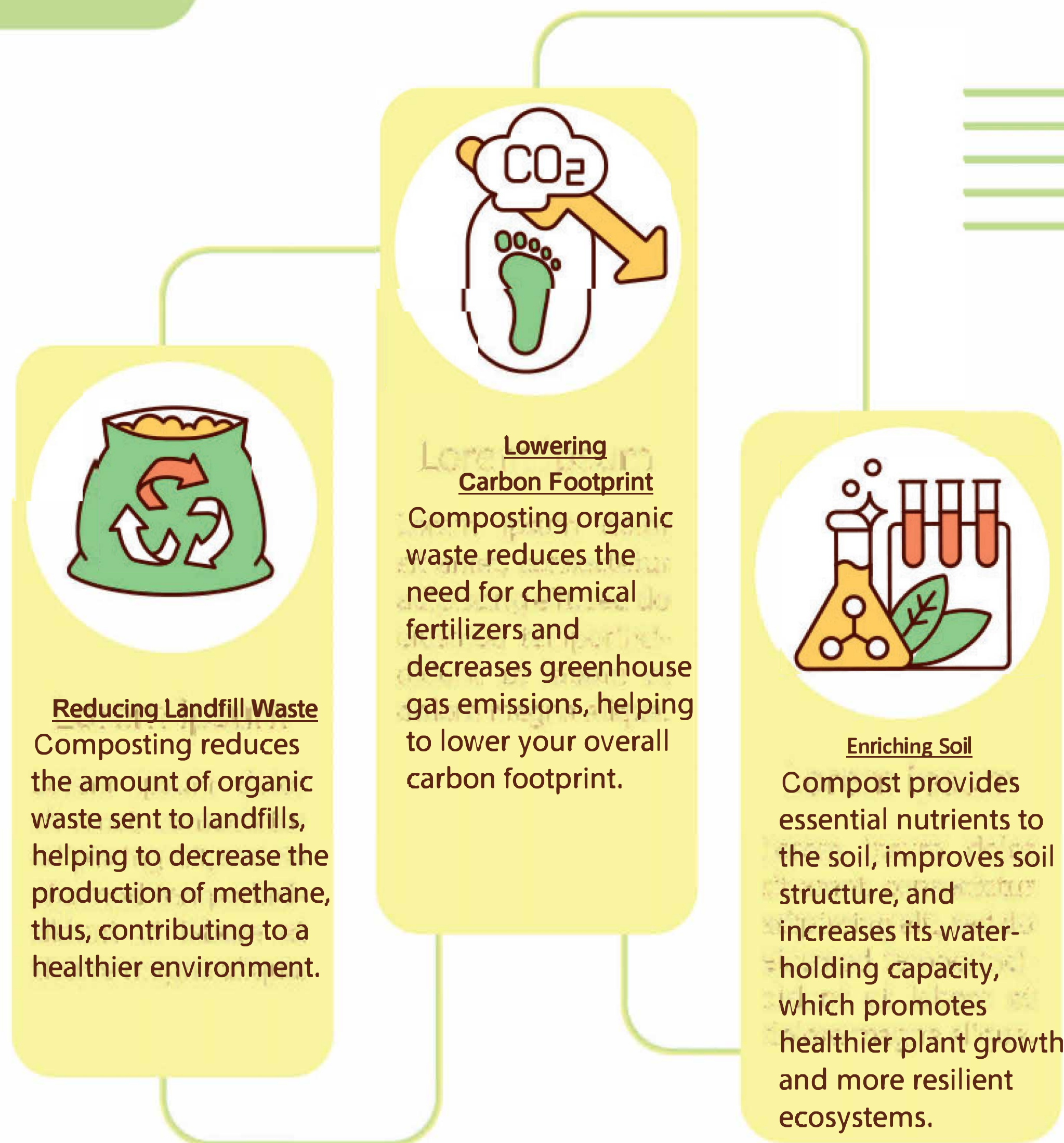
Items like plastic, glass, and metals should not be composted because these materials do not break down and can contaminate the compost.



Meat and dairy products can attract pests and cause unpleasant odours. It is best to avoid composting them in a home compost bin.

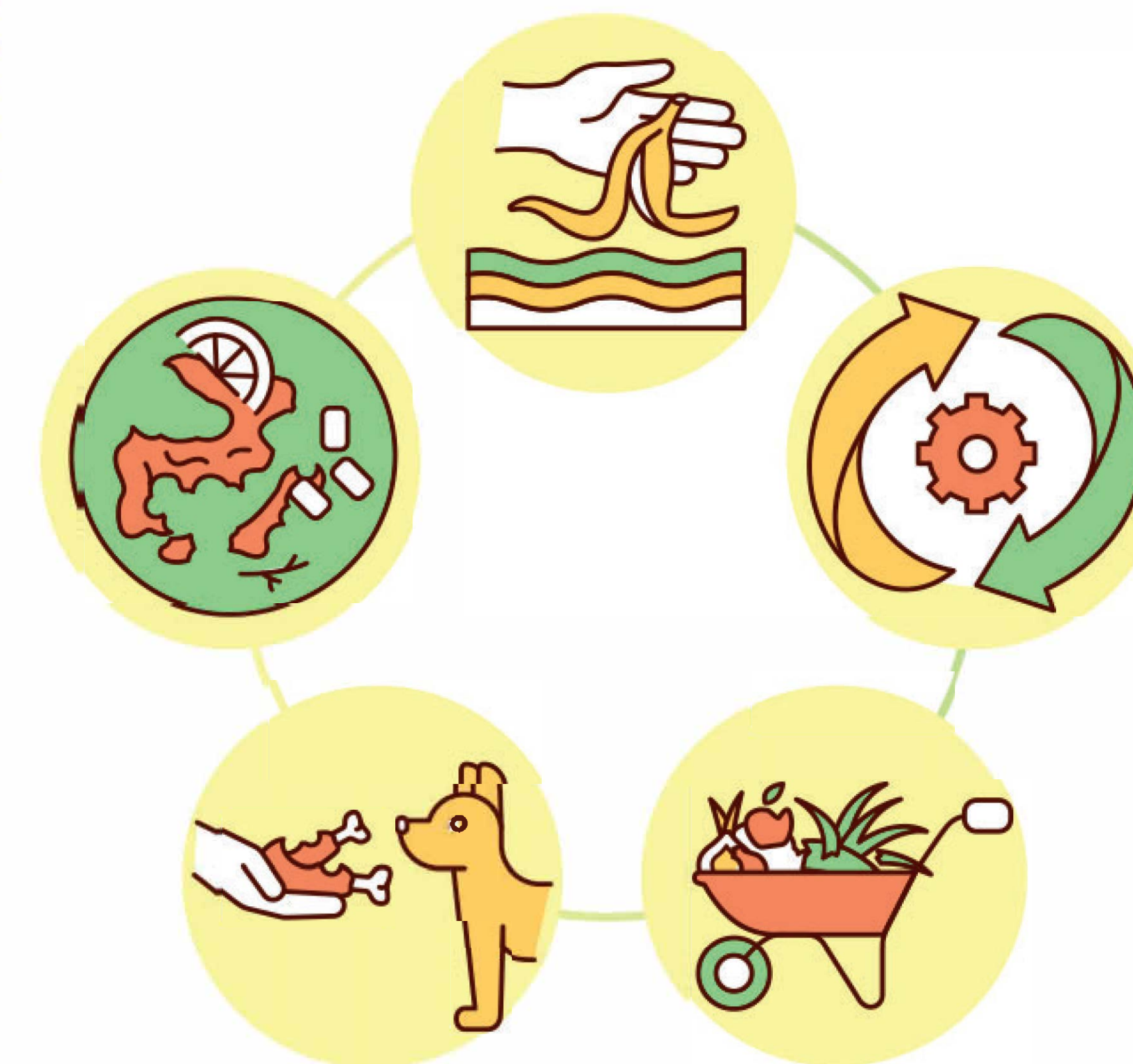
Other compostable materials include vegetable and fruit scraps (peels, cores, seeds), eggshells and nut shells, yard waste (leaves, grass clippings, small branches), paper products, food leftovers.

COMPOSTING BENEFITS



Further benefits consist of reducing the need for chemical fertilizers, preventing soil contamination, promoting biodiversity, conserving water.

GIVING FOOD A SECOND CHANCE



How can food waste be repurposed? It can be composted to create nutrient-rich soil, processed to generate organic fertilizers, repurposed as animal feed, directly used in gardens helping to enrich the soil.

