



SACRAMENTO CLEAN CITIES

Biodegradable Waste

Turn a Regional Problem into a Sustainable Solution!

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If it's biodegradable, it's recyclable!

Food waste, paper plates, paper cups, paper napkins even some specially marked plastic utensils are biodegradable. Biodegradable waste, when collected and processed in an industrial digester, can produce natural gas, the same natural gas used in your home, by a growing number of truck and bus fleets and by utility companies producing electricity. But that's not all. After producing a low-emission renewable fuel, the remaining solids and liquids are a perfect fertilizer and compost.

At Home or at Work: Recycle food scraps, paper plates & napkins, etc.

You already separate your traditional recyclable items (metal cans, glass and plastic bottles) from your other waste. Begin collecting your biodegradable waste in a separate container and take it to a location that accepts biodegradable waste or ask your employer to set up a program to add a biodegradable waste receptacle at work.

No convenient collection point for you? Establish a collection agreement with a waste hauler that will process biodegradable waste into renewable fuel and then into compost. Other options might include setting up a collection point with a local school or a nearby retail outlet that generates a high volume of biodegradable waste like a farmers market, a supermarket or a restaurant to set up a collection point that you can use.

Remember that biodegradable waste can create offensive odors and attract pests. Use sealed plastic bags or refrigerate or freeze biodegradable waste daily. (Note: Non-biodegradable plastic garbage bags can be used for this purpose.)

Make Your Meetings Zero Waste Meetings

Use only biodegradable items including plates, cups, napkins, utensils, etc. Many stores that sell these items can supply biodegradable items if you request them and caterers can all supply them if requested.

Be sure that you have well marked waste containers so your guests know where to put biodegradable food scraps and utensils, where to put recyclable items like metal cans and glass or plastic drink containers and where to put trash items like used ink pens.

Be sure that you make arrangements (or insist on your caterer making arrangements) for the biodegradable items to be picked up by a waste hauler that specializes in converting biodegradable waste into renewable fuel and then compost.

Choose a Restaurant that Recycles Food Scraps

A growing number of restaurants in the Sacramento Region are separating their biodegradable waste from recyclable waste and other trash. When dining out or using a restaurant for a meeting site, ask them if they recycle their food scraps.

Choose a Waste Hauler Carefully

Choose a waste hauler that will collect biodegradable waste and take it to a site where it will be processed into renewable fuel for transportation and power generation and then into fertilizer and compost for local use. Contact your local waste collector for more information.

Don't Waste Your Waste!