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The Vegware story



UK firm with Edinburgh HQ, operating globally

Manufacturing award winning compostable catering disposables since 2006



The problem



Conventional foodservice packaging is difficult to recycle

Mixed materials + food contamination often means the waste ends up in landfill or incineration



The (Vegware) Solution

- Packaging made from plants
- Certified compostable in finished form (EN13432 / ASTM D6400)
- 300+ products
- Designed to be composted together with food waste



Materials used in Vegware



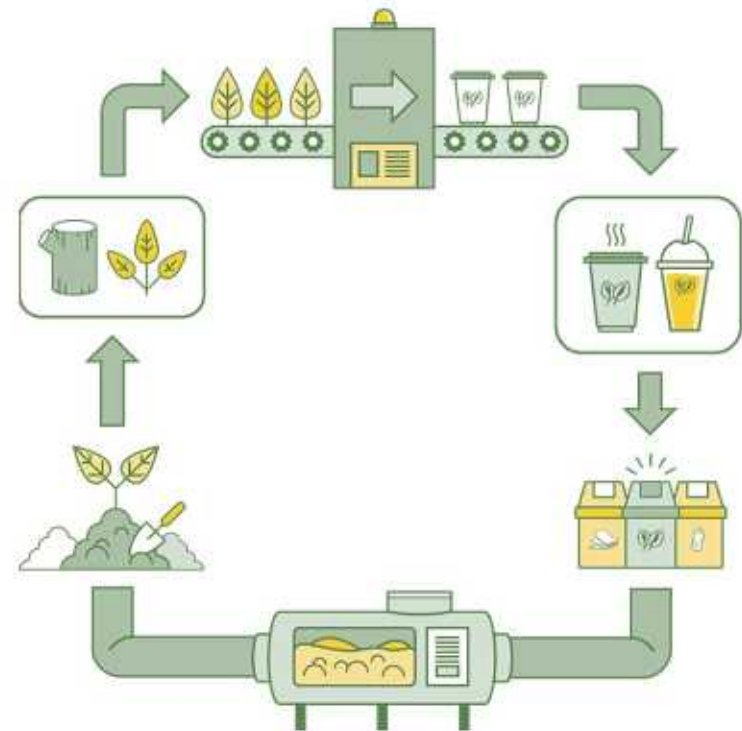
- PLA (polylactic acid)
- Bagasse
- Natureflex
- Glassine
- Paper
- Palm Leaf (Areca)
- Cardboard
- Birch wood



Closing the Loop – Waste Management



- Close the Loop – our own collections in the Central Belt of Scotland.
- Elsewhere we recommend collectors who can take to an in-vessel composting facility
- Vegware and food waste is broken down in under 12 weeks to high-grade compost.
- Compost is then used by local authorities and farmers.
- Composting is a local, traceable recycling solution.



Support we offer to our composting customers



- Introduce them to a vetted collector
- Bespoke bin signage
- Communication and engagement tools
- Staff training / launch days



Why composters like Vegware



- Vegware itself is a 'dry' product in composting and can help composters ensure that the final product is not too wet.
- Vegware also acts as a delivery vehicle to get food waste to a composting facility which could be otherwise 'lost'.



The composting process



Freshly tipped Vegware and food waste

10mm screened compost (50 days later)

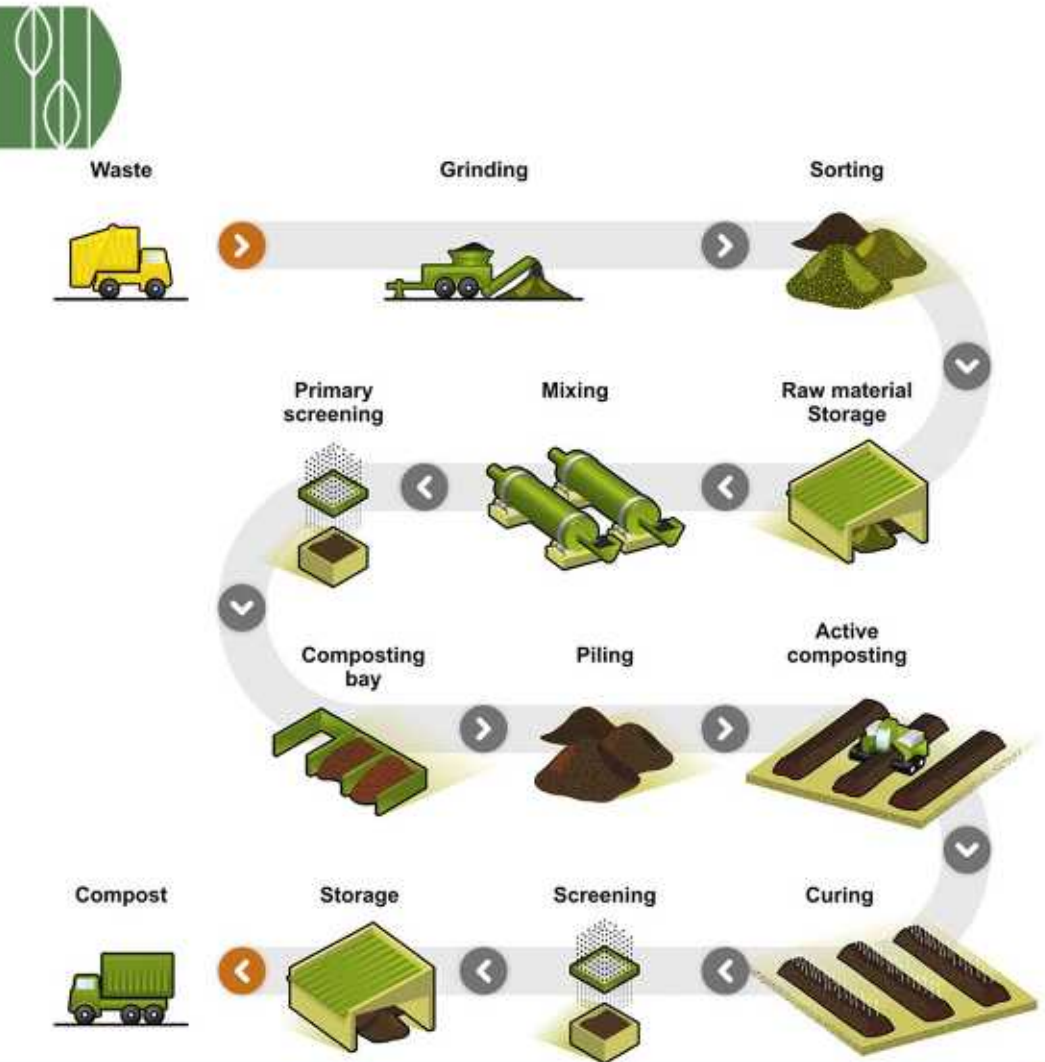


The composting process

- Certified compostable Vegware is sent to one of the UK's 53 in-vessel composting facilities



Waste after 22 days



Benefits of compost



www.wrap.co.uk/composting



vegware.com |      @vegware