GET TO KNOW WHAT'S GOOD TO GO

Don’t let your food go to waste. Put it in the green organics bin to be composted.

Organic material including food scraps put in the green bin are professionally processed into compost-based products such as soil conditioners, mulches, garden soils, top dressing soils and potting mixes.

**FRUIT + VEG**
Peelings, fruit (including citrus) and vegetable scraps.

**EGGSHELVES + DAIRY**
Including cheese and yoghurt.

**MEAT + BONES**
Cooked or raw meat scraps and bones.

**SEAFOOD**
Including bones and shells.

**TISSUES + PAPER TOWELS**
Other card and paper products such as pizza boxes with food remains and soggy newspapers can go in the green bin. Pizza boxes with no food scraps can go in the recycling bin.

There are many ways to recycle food scraps, tissues and paper towels through your green organics bin:

- **Bag ‘em**
  In your compostable bags and kitchen caddy

- **Wrap ‘em**
  In newspaper

- **Place ‘em**
  Loose in the green organics bin

**Unsure about which bin a specific waste item should go into?**
Visit zero.waste.sa.gov.au/recycle-right or call the Recycle Right hotline on 1300 137 118.
What happens to food scraps in waste bins?
These food scraps will go to landfill and the valuable nutrients within the organic material is lost.

Around 90% of greenhouse gas emissions from landfills are a result of decomposing organic material.

What happens to food scraps in green bins?
Placing garden organics and food scraps in the green bin diverts organic matter from landfill.

Green organics and food scraps in the green bin are professionally processed into compost-based products such as soil conditioners, mulches, garden soils, top dressing soils and potting mixes.

I already compost at home, should I stop?
No – please keep composting at home and use the nutrients in your garden. However, for organic materials you may not choose to compost at home such as bones, cheese, meat and seafood, you can use your green organics bin.

Can I put food scraps in the green bin?
All metropolitan councils (except Onkaparinga) and the regional councils of Light Regional, Mount Barker, Loxton Waikerie, Mallala, Wattle Range and Whyalla allow food scraps to be placed in the green organics bin. For more details about food waste recycling, contact your local council.

Why can a commercial composter compost materials I can't at home?
It’s all about the composting temperature.

Microbes generate heat as they breakdown organic matter. A temperature of 40–50°C will result in a home compost from materials that contain adequate nitrogen, carbon and moisture but maintaining this temperature is difficult. If the temperature in the compost is not maintained long enough it will not kill weed seeds, plant diseases or breakdown some organic materials.

These organics are better placed in your kerbside green organics bin and sent to a commercial composter where they scientifically monitor the composting process and often achieve temperatures well above those you can achieve at home.

Compostable bags
If you are using compostable bags please ensure they are compostable. Biodegradable and degradable bags are not always compostable.

Compostable bags are designed to break down in a commercial composting facility with high temperatures so may take longer to decompose in a home composting system.

Odours and pests
Research conducted during the food scraps recycling trials showed that odours created by food scraps in the green organics bin were similar to those in the waste bin.

You can reduce odours by simply placing green organics such as lawn clippings and leaves or even shredded paper on top of the food scraps.

Freezing food with strong odours until the night of your bin collection will also help reduce odours.