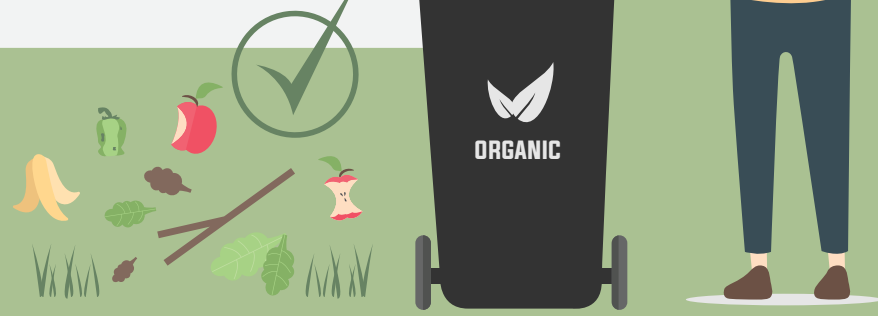


1

Garden organics and food waste are put into green-lid bins. No other materials please!



2

Kerbside collection of green-lid bins occurs weekly.



3

Waste is taken to a local processing facility.



4

Sorted garden organics and food waste are put into windrows and the temperature and moisture content is monitored for 4-6 weeks or longer. Three consecutive daily readings of >55°C must be taken to achieve pasteurisation.



5

Samples are sent for lab testing and results recorded.



6

Approved pasteurised content is screened to separate small and large pieces.



7

The completed product is ready for use.



9

Community members eat food, some of which becomes food waste.



THE GREEN LID BIN JOURNEY



Garden organics and food waste you put into the green-lid bin provides the raw material for pasteurisation. Correctly using the green-lid bin by only depositing FOGO and keeping garbage items out ensures Council is able to keep costs as low as possible and produce a high quality product for your use.

8

Compost is used by local farmers, gardeners and for mine rehabilitation.

