Project Information Sheet

Kitchen and food waste is a significant contributor to organic material waste, both with respect to volume and weight. Over recent years, a number of products have been made available to help to reduce or eliminate organic waste from kitchen and food waste and scraps. One such product, the FoodCycler, is a Canadian-owned and operated company that has developed a countertop unit which takes a wide range of food and organic waste material and processes this through drying and macerating into raw compost.

This compost can either be matured and used in potting plants, the garden or disposed of in general waste. The resultant compost is 80% - 90% less in volume and weight than the original material. The use of products such as FoodCycler could eliminate much organic material from the waste stream (assuming reuse in gardens) or at minimum, dramatically reduce volume and weight, lowering impacts where the material does enter the waste stream.

Disposing of food-based waste may be a challenge for many households. While many households have backyard composters some challenges can arise like:

- Concerns over food waste attracting pests to yards and compost bins
- Lack of space for a compost bin/or inability to have a compost bin at home
- Challenges with composting in winter
- Concerns around food scraps retained in households before being taken to the compost heap

To enhance household's ability to manage household-generated organics waste, FoodCycler is leading a municipal pilot project. Through this pilot project, households in participating municipalities can purchase a FoodCycler unit for a much-reduced price in return for participating in a 12-week monitoring program.

For 12 weeks, households will provide feedback on how they use the FoodCycler, and any challenges encountered. After the 12-week pilot program, households keep the FoodCycler without any further monitoring. There is a 1-year standard manufacturer's warranty starting on the date of delivery of all FoodCycler units to the municipality. Food Cycle Science will repair or replace any defects during that time. Extended warranties may be purchased at additional cost.

Food Cycler Pilot Project Phase 2

Residents who purchase the FoodCycler product through this program must report back to the municipality to qualify for the grant. After the pilot program, residents are able to keep the units and can purchase additional carbon filters through FoodCycler.

For more information regarding the Food Cycler Project lease visit the project page at letschatmackenzie.ca.