

If it grows, it goes!

YES

- ✓ bread, pasta, rice, grains
- ✓ coffee grounds & filters
- ✓ compostable serveware
- ✓ dairy products
- ✓ eggshells, seashells & bones
- ✓ fats, oils, greases
- ✓ fruit & veggie scraps
- ✓ meat & fish scraps
- ✓ paper napkins & wooden stirrers
- ✓ tea bags

NO

- ✗ baby & hand wipes
- ✗ cat litter
- ✗ diapers
- ✗ glass
- ✗ medicines
- ✗ pet waste
- ✗ polystyrene/styrofoam
- ✗ rubber bands
- ✗ yard waste



This list pertains to ecomaine community food waste recycling programs.

Why recycle food waste?

We Want to Always Divert Recyclable Materials from Landfills

At ecomaine, all household waste is burned to produce energy and to make it suitable for landfilling as an ash material. But let's face it: tomatoes, lettuce and other wet food waste don't burn well. Instead, they could be converted beautifully into compost that feeds Maine soil, or into sustainable energy that powers Maine homes and businesses. Whether you're recycling your food waste in a backyard compost pile or through an industrial system like ecomaine's, your efforts are wicked good for Maine's environment.

A Valuable Resource, Comprising up to 30% of Household Waste

You can divert your waste from landfills by getting behind the statewide goal to reach a 50 percent recycling rate by 2021. The fastest way is by adding **FOOD WASTE RECYCLING** to the three Rs you've already been practicing to downsize your waste at home: **REDUCE, REUSE** and **RECYCLE**. Your food scraps can instead be used as a renewable resource right here in Maine, to help Maine dairy farmers.

Food Scraps Saved Are Dollars Saved

For every ton of food scraps separated from your trash, your town saves more than \$15 off of its \$70.50 waste-processing fee. In other words, throwing food scraps into the trash is like throwing away money!

For more information and to learn more about the many ways you can recycle food scraps, visit ecomaine.org.

ecomaine

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your municipal food waste
recycling program

ecomaine

Learn more at
ecomaine.org

How Your Food Scraps Feed Maine

ecomaine



1 AT HOME: Place fruit and vegetable scraps, bones, dairy and other food leftovers in a countertop bin, lined with a clear plastic bag or soiled napkins.

2 ON THE CURB: Empty your kitchen countertop bin into your larger curbside bin and set out at the curb weekly on designated days, or drop off at your nearest collection point. (**Learn which program applies to you online at ecomaine.org.**)

3 AT THE FARM: Food scraps accumulate at ecomaine until large consolidated loads are transported for anaerobic digestion at Stonyvale Farm. (All packaging removed from the food waste at the farm is returned to ecomaine to be burned for energy.)

4 FOR THE FARM: Food scraps are mixed with cow manure to be anaerobically digested, which creates renewable power, farm fertilizer to grow silage, and bedding for the dairy cows.

5 FOR MAINE FAMILIES: The multi-generational Stonyvale Farm in Exeter, Maine is a dairy farm of nearly 2,000 cows, producing 7,900 gallons of milk per day for use in dairy products sold throughout New England.

Learn more at ecomaine.org.