Rethink Maste

RECYCLE, RE-USE, RE-PURPOSE TO LIVE MORE SUSTAINABLY



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Introduction

Nothing is waste until we throw it out. And waste deserves a second chance too.

Household waste consists of all the things that we throw away because we believe they can no longer be used: food scraps, papers, corks, bottles, bicycles, lawn clippings, paint cans, batteries, clothes, furniture, light globes and televisions.

Australians are among the highest waste producers in the world.¹ In Victoria we produce a total of 10.3 million tonnes of waste across all sectors annually, including construction and demolition (40%), commercial and industrial (33%) and household waste (27%). That averages out at 2000kg of waste per person per year in Victoria and around 540kg per person per year in household waste.² To give you a visual, that's enough waste to fill the MCG from the ground to the top of the stadium every 3 months. Of this waste, only 62% is recycled. The rest ends up as landfill.² And as our population and economic productivity rises, so too does our waste output. Waste is fast becoming one of the biggest challenges for our throw-away society.

It is important to reduce household waste and to rethink our assumptions about what waste is. We need to:

- 1. reduce the amount of waste we are generating
- 2. reuse what we can in practical and creative ways
- 3. recycle in a way which will extend the lifespan of our valuable raw materials.

If we are able to make this shift in our thinking, we can make landfill our last resort because, after all landfill represents a lost opportunity.

Environmental considerations

Greenhouse gases

As organic waste rots in landfill anaerobically (without oxygen) gases are produced as a by-product. Landfill gas is approximately 40% carbon dioxide, 55% methane, 5% nitrogen and other gases. **Methane** is a greenhouse gas that is 21 times more warming than the equivalent amount of carbon dioxide.³ When organic waste breaks down in your compost bin aerobically (with oxygen) methane gas production is minimised. If we compost our organic waste rather than send it to landfill we help reduce global warming.

Resources

All waste materials represent an investment of water, energy and natural resources, such as coal, oil. trees and minerals. Many of these products can be used again. If they are buried in landfill they are out of circulation and cannot be reused or recycled by the people and industries that might otherwise welcome them. Instead, new material has to be taken from our environment and more water and energy used to make new products. And while it is great to recycle products, it still requires enormous amounts of energy and water to re-process products, and generates greenhouse gases that the planet doesn't need. Better to avoid creating the waste in the first place if you can.

Contamination

As materials break down and the landfill site is exposed to weather, a toxic liquid called leachate can form as rainwater seeps through waste. Leachate has the potential to contaminate surrounding land and waterways.

Space

It is difficult to find suitable locations for landfills. At current rates of population growth and waste generation, we will need more and more landfill sites. They cost a lot to build, run and, once closed, rehabilitate. As space becomes more of an issue landfill sites are located further from urban centres increasing transport costs to empty kerbside garbage trucks.

Threat to marine life

Every year over 6 million tonnes of waste are dumped into the world's oceans. 80% of this waste is plastic and is responsible for killing more than a million sea birds and 100,000 mammals each year.⁴

These are all really good reasons to rethink waste and make landfill our last resort, because with a little effort we can make a big difference.



Where does my waste go?

In Australia, local councils provide household waste collection services. They determine the range of materials that are collected, the collection bins that are used and the frequency of collection. Since the early 1990s councils have introduced the three bin kerbside collection system with separate wheelie bins for organic waste, recyclables and garbage. What you can put in your recycle bin may vary from council to council depending on their ability to access a recycling processor. Kerbside collection by council garbage trucks takes our waste to a transfer station. Key materials are then sorted, often onsite and bulk-hauled either to a landfill site or to the appropriate processer for recycling. Recyclable materials from the recycle bin will only go to landfill if they are contaminated i.e. aluminium cans tied up in a plastic bag.

Using our wheelie bins correctly has a major impact on the success of our waste management systems.

Victorian Kerbside Garbage ⁵



Total Paper	12.1%
Garden Waste	5.0%
Food Waste	42.4%
Hazardous	2.2%
Prohibited	2.6%
Nappies/Sanitary	2.9%
Total Other	25.8%
Glass	2.9%
Total Plastics	2.3%
Aluminium Cans/Foil	0.5%
Steel Cans	1.4%
Aerosol Cans	0.1%

Some other forms of waste are more complicated to recycle. They can contain a complex mix of plastics, metal and potentially hazardous materials. Recycling requires these products to be taken apart and sorted into their different components for processing. For this reason, batteries, computers, furniture, whitegoods, tyres, or mattresses will need to be taken to a local collection point, Landfill/ Transfer Station or deposited through *Detox Your Home* service (Refer page 41). They will then be sent on to appropriate specialist recycling industries.

In some situations e.g. VHS tapes and computer discs, it is simply not cost effective to establish a recycling process for products that are becoming obsolete.



One reusable cup will reduce dozens of takenway cups going to landfill.







Our role

Reduce, Reuse and Recycle.

Although we've made great improvements particularly in recycling, with a little bit of thought more waste can be reduced, reused or recycled.

To reduce waste is our number one priority. While it is great to recycle products, it still requires enormous amounts of energy and water to re-process products, and generates greenhouse gases that the planet doesn't need. Better to avoid creating the waste in the first place if you can.

Think about a product before you buy it. Do you really need plastic bags at the supermarket? Can you avoid creating waste e.g. one reusable cup will reduce dozens of takeaway cups going to landfill. If you have bought a product and used it, can you think of another way to reuse this product e.g. glass jars make cheap, airtight storage jars.

Start by having a good look at how much waste your household is generating each week. Set a target and gradually increase your target for reduction. Do you think you can halve your organic waste in the next month? Maybe not send any to landfill within three months? Is your kerbside recycle bin full to overflowing every fortnight? Are you flattening your cardboard, milk containers and plastic bottles to make more room in your recycle bin? Can you halve your can, bottle and paper waste within a month?

> 10% Visible waste e.g. plastic bottles

90% Waste generated from the manufacturing of visible waste

The process of making a plastic bottle produces an enormous amount of waste that we do not see. It is much better for the environment if we can avoid visible waste in the first place e.g drink tap water. Take some time to set up your household waste system. While some waste goes out regularly as your kerbside collection, other waste such as batteries or corks, can be collected and disposed of periodically. We usually have a garbage bin but think about the following:

We are great at recycling in the kitchen, but make sure you also

laundry, bedrooms and office.

the products of recycling.

have recycle bins in your bathroom,

And remember recycling, like any

other business activity, is subject to

the laws of supply and demand. Just as it is important to recycle all you

can, it is also important to buy back

- an organic bin with a lid for the kitchen bench
- a bin for hard plastics, cans and paper
- something to collect plastic bags
- a box for dead batteries
- ${\scriptstyle \bullet}\, a \; can$ for corks
- ${\scriptstyle \bullet}\, a$ can for metal lids
- a central collection point in your garden shed for chemical waste
- a box for op shop goods.











Collect your your screw top lids in a steel can and when about half full, squeeze the can to trap the lids

Organic Waste

3 million tonnes of food is driven to landfill in Anstralia each year.⁶

Organic waste consists of food and garden waste. It is estimated that we throw away 20% of the food we buy each week! That's around \$600 per household in the bin each year.⁶ Every time we throw food into the bin we are also discarding the vast amounts of resources, energy and water that it took to produce, process, store, refrigerate and transport our food. If our organic waste goes to landfill, sitting under tonnes of waste, it breaks down anaerobically (without oxygen). This process produces methane, a highly potent greenhouse gas that contributes to global warming. If this same material is composted in our backyards, it breaks down aerobically (with oxygen) to produce carbon dioxide. While this gas is still a greenhouse gas, it has 21 times less the global warming capacity of methane.³ So, the less organic waste in landfill, the less methane produced.

So for a healthy wallet and planet, it makes sense to rethink our shopping, kitchen and gardening habits.

Tips to **Reduce** Organic Waste

- Shop more frequently if you can. Plan your meals and create a list of what you need before you go shopping. Check that you don't already have the ingredients. Buy only what you need.
- Don't shop for food when you are hungry! You'll come back with more than you need.
- Don't store bananas in a bowl with other fruit as they speed up the ripening process.
- Check that the seals on your fridge are good. Maintain your fridge temperature at 5°C or lower for maximum freshness and longevity. Freezers should be below -15°C.

- Avoid overcrowding your fridge as this can affect its ability to cool food.
- Use a whiteboard on your fridge to record what fresh produce you have, and erase when you have used it.
- Lots of food can be stored in your freezer until you need it e.g. freeze bread as soon as you get home and take out a few slices as you need them. They will defrost quickly, particularly if you are going to toast them. Fruit such as bananas and strawberries are suitable for freezing as is parmesan cheese. Excess stock can be frozen and used in cooking when needed.

Plan your meals and create a list of what you need before you go shopping.



Tips to Reduce Organic Waste (continued)

- Store food in sealed airtight containers to prevent them going stale...plus it prevents vermin from having a nibble and spoiling the food.
- Rotate food by storing the new food towards the back and older food to the front.
- Be aware of the difference between 'best by' and 'use by' dates. Remember that 'best by' is only a suggestion and doesn't necessarily mean the food will spoil once it passes that date.
- Serve smaller amounts of food with the understanding that everyone can come back for seconds. Take notice of how much your family is eating.
- Freeze and label excess meals in small containers which will keep for up to three months in the freezer.

- Donate excess canned food that you know you won't use before the use by date to a food collection outlet e.g. IGA supermarkets.
- Plant a vegetable garden and pick what you need as you need it e.g. a handful of basil leaves from your plant rather than throwing away a soggy, half used bunch of store bought basil.
- Buy the right plant for the right spot e.g. avoid locating plants that need full sun in the shade as they will inevitably die.
- Avoid fast growing plants that continually require pruning.
- Redesigning your garden? Give away plants you don't want anymore.

Tips to Reuse Organic Waste

- Guinea pigs and pet rabbits love scrap greens and carrots.
- Chickens will eat most food scraps but you should avoid giving them avocado, raw potato, raw peanuts, dried beans, raw meat, chocolate (!), rotten food and some garden plant leaves such as eggplant, capsicum, tomato and potato.





Vegetable soup

- 2 cups of any vegetables or herbs that need using
- 8 cups of water
- (or vegetable stock)
- 1/2 tablespoon salt
- l onion chopped
- 3 cloves of garlic cut in half

Place the above in a large pot and bring to the boil. Reduce and simmer for 3-4 hours. Taste as you go. You may want to add pepper or herbs. The taste of your soup will vary depending on what vegetables need using. You can also add pasta, rice or legumes to thicken.

- Onions, shallots and leek will reshoot from the discarded roots. If potatoes are shooting, cut them up and plant in your garden.
- Make one dinner each week a 'Use-it-up' meal whereby you use leftovers and wilting vegies to make casseroles, stir fries or curries. An excellent website for recipes and ideas is: www.foodwise.com.au
- If you are going away on holidays instead of discarding food that might go off, make a soup or curry and freeze it.
- If your fruit and vegetables are starting to wilt check out some of the following recipes.

Banana bread

If your bananas are starting to brown, you can freeze them until you are ready to use them. 3 bananas 2 tablespoons of golden syrup ¼ cup caster sugar

- 1 egg
- l cup self-raising flour
- Pinch of salt.

Heat oven to 180C. Grease and line base of a loaf tin. Mash bananas and golden syrup in bowl. Add caster sugar and mix well. Add egg, flour and salt and lightly mix. Pour into tin and bake for 30 minutes.

Fruit smoothie

¹/₂ cup squeezed orange juice ³/₄ cup strawberries

l banana

Blend all ingredients until smooth.

Smoothies are an excellent way to use up over-ripe finit.

Vegetable stock

When preparing meals, wash all vegies and herbs. Save the peelings and cut offs, together with any limp vegies you find in the fridge. Bag and freeze them. Do not include any rotten or mouldy vegetables. Limit things like broccoli, Brussel sprout and cabbage which have a strong flavour. Brown onion skins and red capsicum will give stock a dark colour. Keep adding to the freezer bag until you have about 3 cups of scraps. When you are ready to make your stock, thaw out the frozen scraps.

- 3 cups vegie and herb scraps
- 6 cups water
- 2 bay leaves

Combine defrosted scraps and water in a large pot. Bring to the boil. Add

bay leaves and simmer on medium for 30-40 minutes. The longer you simmer, the stronger the flavour, so taste as you go. Strain (putting vegie pulp in the compost). Use within 3 days or freeze for up to 2 months.





When food and garden materials are broken down they can turn into compost. Typically 50% of what goes into your rubbish bin could have been composted at home.⁵ Not only are we throwing away a fantastic plant fertiliser and soil conditioner, but we are adding to the problem of global warming. Composting organic waste is one of the best things you can do at home to create a healthier planet!

Composting Products

There are a number of different products available to suit every house and situation. Often it comes down to how much space you have and how much organic waste you need to

ADD TO YOUR COMPOST

- Fruit and vegie scraps
- Coffee grounds
- Tea bags
- Herbs
- Leaves
- Egg shells crushed
- Pizza containers
- Egg cartons
- Vacuum cleaner dust
- Onion outer skin
- Finely chopped citrus peel
- Grass clippings – thin layers 3 to 4cm
- Chopped prunings

• Weeds

- not bulbs or seed heads
- Shredded newspapers

compost. Compost does not have to be dug into the soil. Unless the soil needs to be improved, the compost can be laid on top. Not all organic waste is appropriate for composting.

KEEP OUT OF YOUR COMPOST

- Meat and fish scraps - they can attract vermin
- Dairy
 - again they attract vermin
- Office paper – bleached or glossy
- Weed seeds and bulbs – you will only spread them around your garden
- **Bird, dog and cat poo** – can be a health risk
- Large tree branches – unless you've put them through a chipper
- Citrus fruit

 too acidic in large quantities, okay in small quantities
- Diseased plants – spreads disease

Kitchen fermentation kits

Specially designed bench kits are a convenient way to break down kitchen waste. These kits are a fermentation system that converts waste to a nutrient rich soil conditioner for your garden. The system is air tight and requires you to sprinkle a handful of the manufacturer's rice husk and wheat bran that has been infused with microorganisms over a layer of kitchen waste to rapidly break down food scraps. The fermented product is then dug into the soil where it continues to breakdown.

Regularly drain the juice produced using the tap at the base of the bucket. Dilute 1 teaspoon with 2-3 litres of water and apply.

Compost bins

Compost bins are compact and a closed system restricting vermin access. Locate in a sunny position to assist breakdown, and on soil so that liquid drains well and worms can enter the bin to aid composting. Fasten a piece of mesh wire under the bin to prevent rats and mice digging underneath. Add alternate layers of high nitrogen ingredients (e.g. food scraps, manure, grass clippings, soft prunings) to low nitrogen ingredients (e.g. dry leaves, straw, garden waste, shredded newspaper). Aim for layers of 1 bucket of high nitrogen followed by 3 buckets of low nitrogen. Keep moist but not too wet. Cover with a layer of hessian to retain heat and moisture. The compost should be ready in 12-16 weeks.

Compost heaps

This is an open system that requires more space and will attract vermin if kitchen scraps are added. The system needs to be a minimum of 1³m in order to generate enough heat to work. Build a large heap of organic materials 1.2m high by 1.2m wide. This can be on soil or on a hard surface. Alternate your organic materials between high nitrogen (eq. garden cuttings, lawn clippings and aged animal manures) and low nitrogen (eg. dry leaves, straw, shredded newspaper) with each layer being 10-20cm deep. As you build, spray each layer so that the materials are moist but not saturated. Cover your finished heap with hessian and secure. Turn your heap twice a week. The heap should generate enough heat to obtain compost in 6-8 weeks.







Worm farms

Worm farms are a great option is you have limited space and predominantly want to dispose of food scraps. So if you live in a flat or a house with a small backvard worm farms are ideal. Keeping worms in worm farms and feeding them fruit and vegetable scraps will reduce the amount of organic waste you place in your garbage bin. Worms produce rich, inexpensive garden fertiliser, called worm castings and liquid worm tea, that is great for your garden.



Worm farms can be purchased from garden centres and hardware stores, and come with instructions and bedding material. There are specific worms that eat kitchen scraps only and these are different from earthworms you encounter in the garden. Composting worms are Tiger Worms, Red Wrigglers and Indian Blues. These can be purchased by the box at garden centres and hardware stores. You should start with a minimum of 1,000 worms.

Food

When you introduce the worms to the worm farm they may take a few weeks to start eating and slowly build up their appetite. Add fruit and vegetable scraps, cut up as small as possible. Avoid meat, bread, onions and citrus. If you are adding more food than the worms can eat your worm farm may become smelly as the food is rotting. Be sure to monitor and adjust the amount of food you are giving your worms.

Moisture

In order to breathe, worms need to keep their skin moist and cool. Keep a few moist layers of newspaper or hessian over the top of your worms before placing the lid on your worm farm.

Do not flood your worms and take care not to leave your worm farm uncovered if it rains. A sign of a worm farm being too wet is a large number of small vinegar flies (a small amount are fine). Likewise if you find drowned worms in the worm tea at the bottom of your worm farm your system is too wet. Add some shredded newspaper to absorb the excess moisture.

Temperature

Worms stop eating if they are too cold and will die if they are too hot. They perform best at temperatures between 18-24°C so it is important to keep your worms in a shady place out of direct sunlight in summer and warm in winter.

Using your worm castings and tea

Worm castings will never burn your plants and can be mixed directly into the soil around your plants or before you add your seedlings. Use as much as you like. Worm tea on the other hand is a strong nutrient boost for your plants and needs to be diluted at a ratio of 1 part tea to 10 parts water before you add to your plants.



Mulch

A small mulcher can be a great investment (especially if shared between neighbours) as it allows you to chop up your prunings and dead branches and create your own mulch to spread on your garden beds. Otherwise small branches (up to 75mm in diameter and 750mm long) can be placed in your organic waste bin, or taken to your Landfill/Transfer Station.

What happens to organic waste in my dark green-lidded bin?

Garden organics are sent to a waste management facility (landfill). There, it is manually sorted for contaminants such as plastic bags and garden furniture. The remaining organic material is shredded into mulch and either used in landfill rehabilitation projects locally or sent to a processing facility where it is turned into soil conditioner.

In Mallacoota, we collect all of the garden waste and food organics in the kerbside organics bin and take it to a local composing facility operated by Council. There we add the mulched green waste from the landfill, inoculate it with biological compost accelerants and cover it with tarps for 6-8 weeks. It is then turned and inoculated again, tarped and covered for another 6-8 weeks, after which it is sieved to remove any large fractions. This product will be initially used for landfill rehabilitation, and rehabilitation and revegetation of the local waste water treatment plant. The whole point of the kitchen to compost (K2C) process is to reduce transport, carbon footprints and to keep the generated material in the local community who has contributed to it production.

Packaging Waste

It can take 500 years for plastic bottles to break down in landfill.

The introduction of kerbside recycling bins in the early 1990s has played a big role in helping us dramatically increase our recycling of packaging. In ten years to 2012, the recycling rate for packaging has increased from 39% to 64%!⁵ Packaging waste includes plastic containers, aluminium and steel cans, cardboard, glass jars and bottles, foil trays, polystyrene trays and beans, biscuit trays, chip packets and cling wrap.

Packaging requires a lot of energy and resources to process into a new product. Many packaging products also take a long time to break down if they end up in landfill. On the flip side, many packaging products such as glass, steel and aluminium cans can be recycled indefinitely. It takes energy to make aluminum from scratch. The energy you save by recycling a single aluminum can will run a TV for 3 hours.

We can all reduce the amount of packaging we buy, reuse what we can, and recycle the rest.

Tips to **Reduce** Packaging Waste

- Opt for products that have minimal packaging.
- Choose products that have recycled content in their packaging.
- Look for products without packaging i.e. tools, dry goods, fresh produce.
- Avoid putting fruit and vegetables in plastic bags. Put them straight in your trolley and then in your green bag.
- Buy products in bulk e.g. if your household eats a lot of yogurt each week buy a large container rather than 12 small ones.







- Take your own basket or cloth bag to buy fresh produce from your local market or fruit shop.
- Avoid individually wrapped portions e.g. cheese slices.
- Buy frozen food in plastic bags rather than unrecyclable waxed boxes.
- Purchase concentrated products such as detergents and shampoos.
- Carry a reusable cup to avoid disposable coffee cups and lids.
- Avoid disposable razors, pens, batteries and lighters.
- Use a sponge or cloth rather than disposable wipes.
- Save on plastic wraps and freezer bags by using re-usable containers.
- Buy high quality products and keep them for a lifetime.
- Where possible repair products or buy second hand rather than buying new, highly packaged ones.
- Buy a reusable drinking bottle to fill up with tap water rather than buying plastic bottles of water.
- Buy a good lunchbox and avoid plastic wrap and paper bags.
- Participate in Nude Food Day (October 16th).
 Visit: www.nudefoodday.com.au
- Avoid buying cleaning products by making your own (Refer pg 40).
- For recipes on making your own natural beauty products visit: **www.econest.blogspot.com**

Stainless Steel Bottle

Tips to **Reuse** Packaging Waste

This is a really creative part of waste reuse, especially for kids! Some suggestions follow to get the ball rolling, but it's fun to look at your packaging and think "how can I reuse this product?"

• All sorts of containers make fantastic pot plants for growing seeds and plants. From plastic tubs, tin cans, egg cartons, cut down milk containers, polystyrene fruit boxes – you can keep it simple or decorate them, just ensure you have drainage holes and a good quality organic potting mix.



BPA (bisphenol A) is a synthetic chemical

is a synthetic chemical widely used in the lining of cans to preserve food. BPA can leach into our food and potentially cause health problems. For this reason some people avoid canned food and it is also recommended that you do not use food cans to grow edible herbs. Ornamental plants like pansies and marigolds are fine in a can!



- Cans and cut down milk containers make excellent candle holders.
- Glass jars with lids are great for storing dry products such as rice and pasta.
- Many containers can be reused to store pens and pencils, nails, paperclips, buttons, rubber bands etc.
- Wash out and save your takeaway containers to store leftovers.
- Reuse plastic bags to pick up after your pet or as garbage bin liners.
- Polystyrene fruit boxes make great worm farms.
- Wooden fruit boxes can be used as bedside tables or bookshelves.
- Check out www.makedo.com for examples of kids masterpieces from packaging.



Tips to **Recycle** Packaging Waste

Recycling materials requires less energy, water and other resources than to produce the same product from raw materials that need to be extracted and processed. Collecting waste and recycling it into new products still uses energy and resources, however recycling can achieve substantial environmental and economic savings e.g. making paper from recycled materials uses 99% less water and 50% less energy than if produced from raw materials.⁹

The key to successful recycling is making sure the right product goes in the right bin in the right way.

What do the plastic symbols mean?

There are about 40 different plastics used today. Each has a different chemical composition, a different strength and durability and is suitable for different uses. In Australia plastic products are identified with a Plastic Identification Code at the manufacturing stage to identify what type of plastic material the product is made from. They are stamped with a symbol.

r T

V

The triangular symbols 1-7 on plastic products relate to the recyclability of an item and help sorters at processes centre. They don't always mean that the product can go in your recycle bin. In East Gippsland you can confidently recycle plastics in the 1-5 categories. As a rule of thumb, if it is foam or if you can scrunch it up e.g. chip packet, it goes in your red-lidded garbage bin.

Plastic Identification Code				
د!	PET (Polyethelene terephthalate)	Soft drink and fruit juice bottles		
23	HDPE (High-density Polyethelene)	Milk bottles or shampoo containers		
<u>د</u>	PVC (Polyvinyl chloride or plasticised polyvinyl chloride)	Cordial, juice or squeeze bottles		
د	LDPE (Low-density polyethelene)	Garbage bags and bins		
Č.	PP (Polyporpolene)	Ice cream containers, take- away food containers and lunch boxes		
<u>ک</u>	PS (Polystyrene)	Styrofoam take away cups and food containers, plastic cutlery and CD cases.		
3	Other	All other plastics including acrylic and nylon		

How clean do my containers need to be?

Containers should be fairly clean before they go in your recycle bin. Food containers just need a quick rinse to get the chunks of food out of a jar or container. A scrub of your containers as you finish washing up will do the trick. Don't worry about removing labels. Pizza boxes can be separated with the clean lid going in your recycle bin and the food stained base in your rubbish bin.

Shampoo, conditioner, detergent and liquid soap bottles also just need a quick rinse before going in the recycle bin.

Remove the chunks of food before putting your box or foil in the vecycle bin.



How do I put packaging waste in my recycle bin?

Always put items into your recycling bin loose; not in plastic bags and this includes plastic bags marked as biodegradable. Plastic bags can tangle up the machinery used for sorting recycled materials. Operators at recycling plants do not open plastic bags for health and safety reasons. Everything inside a plastic bag will go to landfill.

Do not bundle and tie cardboard together. Flatten boxes and put them in loose.

Steel (twist) tops from beer bottles or glass jars, can be recycled but on their own they drop through the sorting machine. Collect your lids in a steel can and when about half full, squeeze the can to trap the lids inside and then place in your recycle bin. If you're not sure if your lids or can are steel, use a magnet which will pick up steel.



Knowing what you can and cannot put in your recycling bin is not always easy, especially as new technology in the processing of recyclables is advancing and expanding rapidly.

Glass

- Glass food jars, beer and wine bottles etc of any coloured glass can go in your recycle bin.
 Give food jars a quick rinse and don't worry about removing labels.
- Remove any lids. Lids larger than a business card can go in your recycle bin.
- Heat-treated glass (drinking glasses, pyrex and oven proof glass, window glass) cannot be recycled because the melting point of these types of glass is higher than jars and bottles and they will contaminate the recycling process. Wrap them in newspaper and put them in your garbage bin.
- Opaque glass, light bulbs and any glass that contains other materials are also inappropriate for recycling and need to be wrapped and placed in your garbage bin.





Lids

- Lids need to be separated from the container as they are often different materials or grades of plastic.
- Steel twist tops from beer bottles or glass jars, can be recycled if they are collected in a larger can (Refer to page 26).
- Plastic bottle tops can be re-used for craft or placed in your garbage bin.

Corks

 Natural corks can be recycled into floor tiles or coasters but not through the kerbside recycling bin. Collect your natural corks in a box and when you have sufficient take them to your local kindergarten or school. If you can pool your cork collections into fairly large quantities i.e. through your school or workplace, commercial recyclers will collect them.

• Plastic corks go in your garbage bin.









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