

How recycling can save you money

Bin Trim Networks Program

JULY 2024



The NSW EPA Bin Trim Program & R&CA

Bin Trim is the largest business recycling program of its type in Australia, engaging with more than 38,000 businesses between 2014 and 2022, and diverting over 260,000 tonnes of waste from landfill.

The Bin Trim Networks Program aims to:

- Establish or enhance business circular economy networks where member businesses have commonalities relating to location, supply chain, sector or waste types.
- Identify and implement opportunities to reduce waste, increase recycling and adopt circular economy solutions across the networks
- Build the capacity of individuals and businesses to transition to a circular economy.
- Support businesses to apply for Equipment Rebates.

The outcomes from the Bin Trim program are applicable to all states and territories across Australia. It demonstrates that all hospitality venues can benefit from recycling and waste avoidance by overcoming internal barriers and savings on cost-margins.



Brought to you by the
**NSW Environment
Protection Authority**



What are the goals of the free program?

Edge wants to help guide your business towards reducing your waste and increasing the amount of waste you can recycle.

This program will **aim to**:

- 1) Reduce your outgoing costs.
- 2) Reduce your environmental impact
- 3) Ensure you meet waste regulations (upcoming)
- 4) Demonstrate your commitment to sustainability (reputation)



Key issues facing the hospitality industry

Increasing costs from wholesalers, operations, and waste are squeezing profit margins of cafes, restaurants, and takeaway vendors.

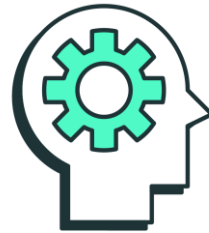
Edge has categorised the five highest issues that are affecting the hospitality industry.



Current cost of living
(produce, electricity,
etc.)



Staff turnover &
hiring (internal
training and costs)



Customer
expectations



Environmental
considerations



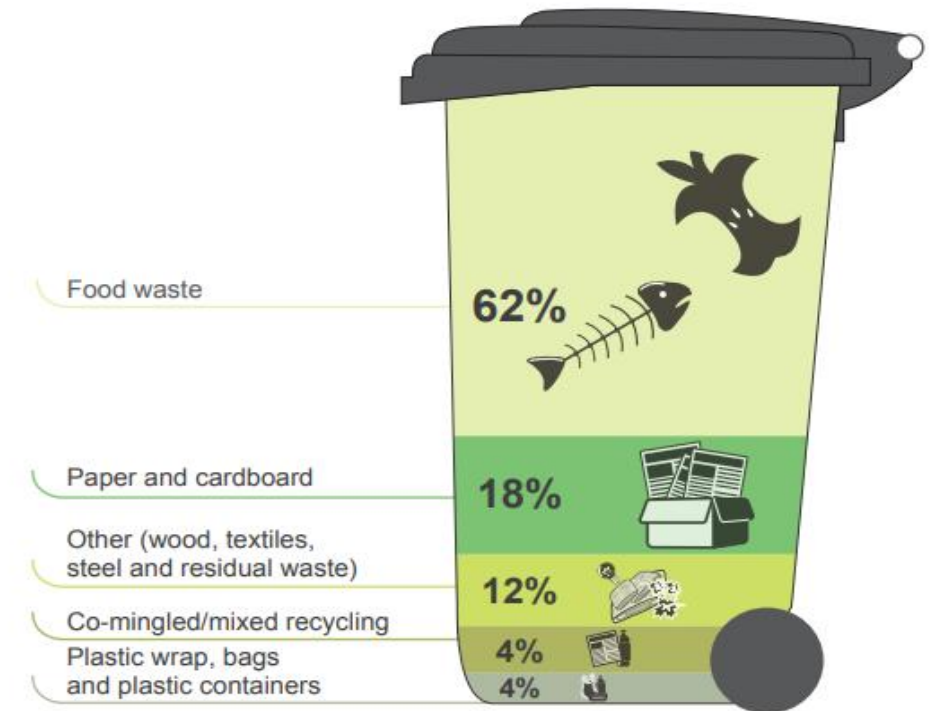
Meeting regulation
and compliance

Benefits and barriers to waste and recycling

Economic benefits

Recycling your waste properly can **save you a significant amount of money** (up to 15-30%+ annual outgoings reductions).

- **Waste levy annual increases** (e.g. Sydney's waste levy tax is \$170 and will continue to rise).
- **Cardboard, metals, glass, plastics, and organics** have cheaper collection costs than general waste
- Organics are the **heaviest material** in your landfill stream.
- Recycling bottles and cans (CDS) can provide you with an avenue for **profits**.

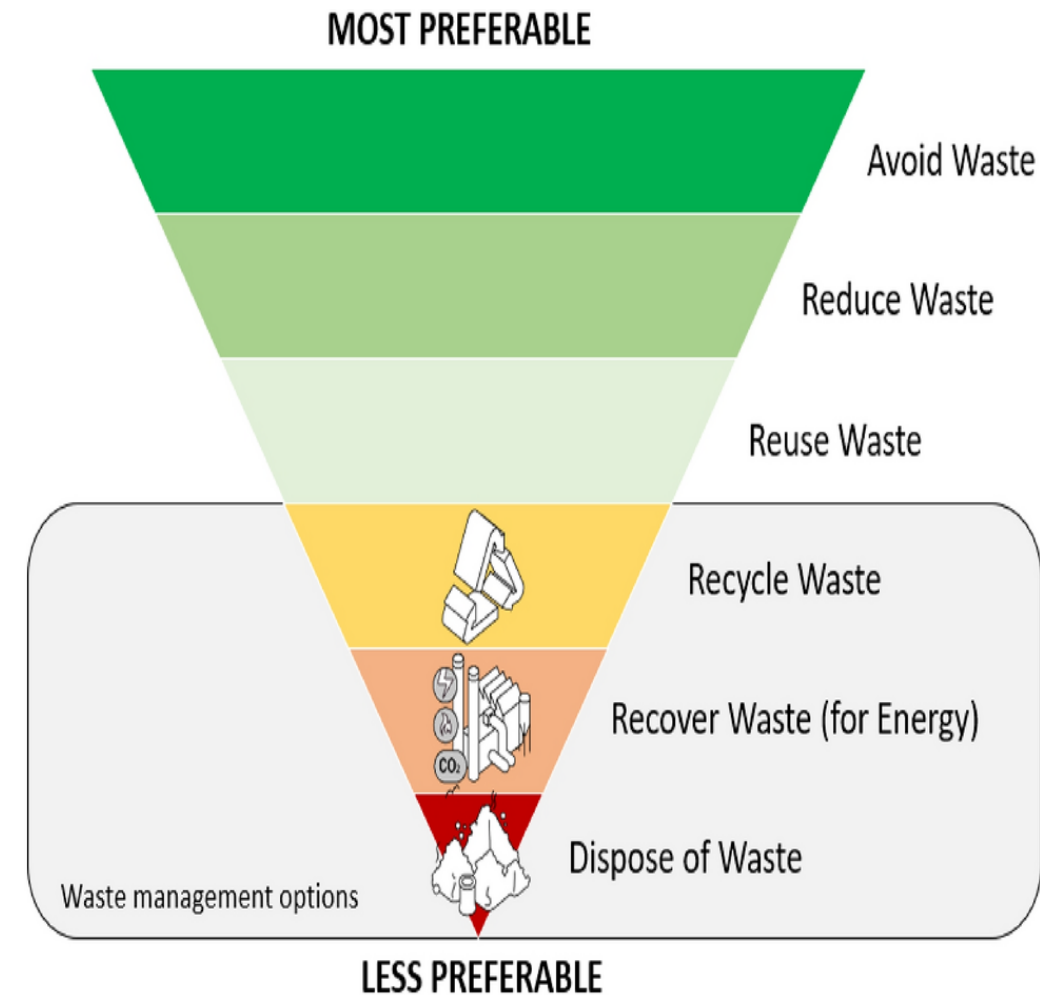


Typical waste profile of a cafe or restaurant (% weight of waste generated)²

Environmental benefits

Recycling your waste will **reduce your impact on the environment** and reduce the emissions your business creates.

- 1/3 of food produced is wasted across supply chains in Australia
- Cut your carbon footprint
- Conserve natural resources
- Reduces demand for raw materials
- Supports unemployment



Social benefits

Many customers are becoming more aware of sustainability and want the **brands and venues they visit to take more responsibility.**

- Environmental issues are a concern to 77% of Australian households (2018).
- Positive reputation
- Gain a competitive edge
- Avoid greenwashing.



Source: Euromonitor International. Created by Pearl Strategy & Innovation Design Inc.

Current and upcoming regulation to be aware of

Single use plastics	All unnecessary single use plastics banned in 2022. Refer to the list below. (https://www.retail.org.au/wp-content/uploads/JAN24-Single-use-Plastics-by-State-ARA.pdf)
National food waste strategy: 2030 targets	Halve national food waste by 2030
NSW EPA Food and Organics mandates	All food and beverage hospitality venues are required to have a food organics collection by July 2025.
Waste levy increase	Levy on landfill (red) bins increases each year across Australia, affecting the prices of waste collections.



What are the first steps you should take?

First steps to reducing waste costs

Step 1:

Contact your waste provider and request for extra bins: general waste, paper and cardboard, mixed recycling, and food waste.

Step 2:

Setup bins in the back of house and small bins in the kitchen/front of house for staff to separate waste

Step 3:

Train staff to separate waste into their correct bins

Step 4:

Request waste reports on your recycling rates and aim to reach 60-80% diversion.

Step 5:

Watch the money you'll save each month!



What does this look like?

Kitchen organic benchtop bin



Back of house bin setup



Internal staff bins



Bin liners



Bin signage



Types of food waste



Preparation

- Any food waste from preparing meals
- Offcuts, unused produce



Plate

- Any leftovers from customer meals
- Uneaten food



Spoilage

- Any produce that has expired
- Un-used food that is spoiled

An example – Butter Sydney

Case study: Butter (Sydney – café & restaurant)

Butter Sydney were able to **save 20-30% of outgoing costs** by improving their waste management. This included:

- Creating a small, concise menu
- Making their food daily to avoid spoilage
- Educating employees for collective action
- Combining waste collections with neighbouring business to reduce pickup costs
- Reusing vegetables, bakery items, and meat offcuts to reduce the weight of bin collections.



What's next?

Moving forward

Edge will support R&CA members by providing resources and toolkits that can be accessed on the R&CA portal.

Edge is also available for on-the-ground support for your business if you reside within NSW.

Utilising these resources and toolkits **will help your venue:**

- 1) Save outgoing costs for waste collections and the weight of pickups.
- 2) Measure your sustainability initiatives and their environmental benefit
- 3) Communicate your sustainability initiatives with confidence to your consumers.



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