



FOODCYCLER™ MUNICIPAL PILOT PROGRAM RESIDENT GUIDE



Welcome to the FoodCycler™ Food Waste Diversion Municipal Pilot Program

Thank you for joining your municipality in fighting food waste by participating in the FoodCycler™ Food Waste Diversion Pilot Program.

The purpose of the FoodCycler™ Pilot Program is to measure the viability of on-site food waste processing technology as a method of waste diversion. By reducing food waste at home, you can support your municipality in their environmental goals, reduce your household's carbon footprint and extend the life of your community's local landfill.

Food Cycle Science has created this guide as a resource to you during your participation in the Pilot Program. In the following pages, you will find an FAQ section, and itemized list of items you can process with your FoodCycler™ and a table you can use to track the number of cycles done with the FoodCycler™ over the pilot period.

Both your municipality and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler™ Team and your municipal lead are always available to answer any questions you might have.

Warm regards,

The FoodCycler™ Municipal Team



Contact Information

To learn more about the program, please contact your municipal program lead:

Bailey McBride – *Public Works Coordinator*

Email: bailey@southstormont.ca

Office: 613-534-8889 ext. 212

Township of South Stormont, 2 Mille Roches Rd, PO Box 84, Long Sault, ON
K0C 1P0

For general inquiry, please contact the FoodCycler™ Support Team:

1 (855) 367 6692

For priority technical support, please reach out to the Support Team via email:

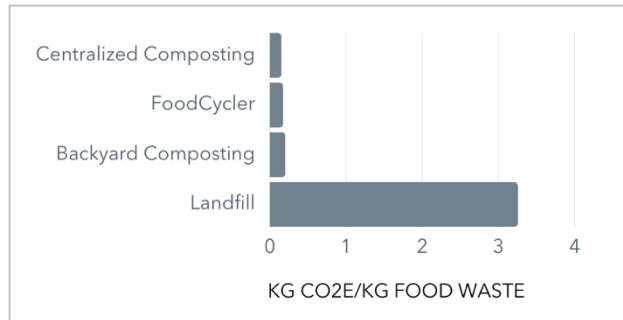
info@foodcycler.com

and title your support ticket: *Township of South Stormont – Pilot Program*

FAQ

How much energy does the unit consume?

Each cycle consumes less than 1 kWh (approximately 0.8 kWh) - this is roughly equivalent to having a desktop computer running for the same amount of time



as the cycle. Dependent on where you live, using the FoodCycler™ regularly should not cost you more than \$2-\$4 per month.

The FoodCycler™ is comparable in CO2e emissions to central composting (before transportation emissions) and backyard composting

(if done correctly). FoodCycler™ offers a >95% reduction in CO2e compared to sending food waste to landfill.

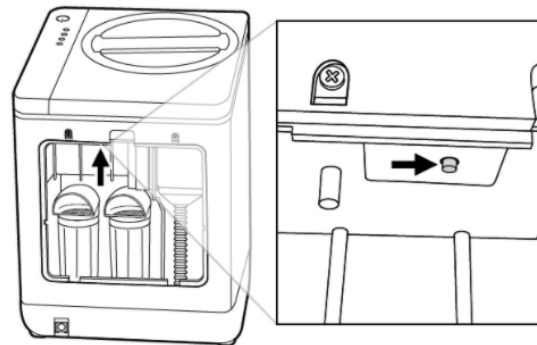
How long does the cycle last?

The cycle duration depends on the amount of food waste being processed, the density of the food wastes and the moisture levels contained in each. On average, a cycle will last between 4-8 hours.

How long will my filters last?

Carbon filters can last between 3-6 months, depending on how often the unit is run. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour.

To reset your filter light, feel along the upper, inner lip of the unit back cavity (where, if the unit's back panel were in place, a white Filter Reset arrow would



point). Press and hold the small round button until you hear a beep. The Change Filter Light should go off. Refer to picture instruction here:

Where can I store my FoodCycler™?

























Nearly any covered area with access to an outlet. The FoodCycler™ must be in a closed, dry environment where there is no risk of it being rained on or otherwise subjected to the elements. Possible locations include heated garages, basements, pantries, or your kitchen.

Are my filters recyclable?

Yes, your filters are composed of PP5 plastic and can be recycled. First, however, you will need to carefully prise off the top of the filter and empty out the carbon powder contained within. This powder is safe and can be put in the garbage, compost pile, or directly in your garden.

What should I cycle?

The best cycle is one with a lot of variety. Please see the following graphic for a general list of what you can and cannot process with the FoodCycler™.

YES		CUT UP PRIOR		SMALL AMOUNTS		NO									
	Most vegetable & fruit scraps		Meat, tofu, poultry & fish		Fibrous herbs		Paper towel/tissue		Sauces, dressings & gravies		Starches (bread, cake, rice)		Cardboard		Oils & fats
	Poultry & fish bones		Coffee grinds (incl. filters), tea leaves & teabags		Corn cobs & husks		Starches (bread, cake, rice)		Candy & gum		Hard pits (incl. peach, apricot, lychee & mango)				
	Eggs & eggshells		Beans, seeds & legumes		Fibrous herbs		Dairy products		Most "compostable" plastics		Pineapple leaves				
	Shellfish (incl. shells)		Celery, asparagus & other fibrous plants		Jellies & jams, puddings				Beef, pork & lamb bones						

Uses for your FoodCycler By-Product

FERTILIZE YOUR GARDEN

Mix the by-product into your soil in your garden or potted plants like a fertilizer!

The minimum recommended ratio of by-product to soil is 1:10. If your by-product contains a lot of meat and/or dairy products, we recommend that you increase the ratio to 1:20. For absolute best results, we recommend mixing in the by-product with the soil approximately 6 weeks prior to planting seeds or transplanting plants. This will allow the by-product to break down and properly nourish the soil.

GIVE IT AWAY

Give the by-product to those of your family and/or friends who garden or compost. You could also donate it to a local farmer to use as fertilizer.

ADD TO YOUR COMPOSTER

Mix the by-product into your existing backyard composter - or give it to a friend who composts! Adding FoodCycler by-product will accelerate the composting process. We recommend that you only add the by-product to non-tumbling composters.

We also recommend using the by-product as a "green" compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your "brown" or carbon elements can be paper products or dead leaves.

MUNICIPAL DROP-OFF

Contact your municipality and ask whether they offer an organics collection or drop-off program!

THROW IT AWAY

The least preferable option is to put the by-product in the garbage. While not ideal, the by-product is still exponentially reduced in volume and liquid mass and will contribute considerably less to waste landfill and associated emissions.

STORING YOUR BY-PRODUCT

You can store the by-product indefinitely in a sealed container or bucket. The material will not degrade as long as it is kept dry! We recommend storing your by-product in a five-gallon pail (like those from Home Depot), which can hold approximately three months' worth of by-product.

WHAT ABOUT MOLD?

Mold indicates that your by-product has begun to break down in the soil - it's a good sign! If you're concerned about mold at any point, you can simply sprinkle some cinnamon (a natural antibacterial) around the area of concern.

ODOURS & ANIMALS

If you notice that your garden plot smells or shows evidence of attracting critters after incorporating your by-product, this indicates that the by-product is not properly mixed into the soil. Add more soil to the area and mix well.

Pilot Project Tracking Sheet

Please track the number of cycles you do every day for the Pilot period in the table below.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Week's Total
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								

Total number of cycles during the Pilot period: _____

Comments/suggestions/notes: