

## **Kevin Anderson, Vice President**



1992 Yard Waste Landfill ban state of Missouri

1993 MOR Opened 3 employees

1995 2000 yds of compost sold

2005 "FRED" was born

2016 55 employees 6 facility's

2017 Sells of compost should top 50,000 cubic yards





# Commercial Compost Collection



### Food Scraps

Meat, Poultry, Fish, Shellfish & Bones Egg & Dairy Products Table Scraps & Plate Scraping Fruit & Vegetables Bread, Dough, Pasta, Grains Coffee Grounds, Filters & Tea Bags

#### Food Soiled Paper Kitchen Paper Towels

Uncoated Paper Take-Out Containers
Pizza Delivery Boxes
Paper Napkins
Restroom Tissues & Paper Towels
Waxed Cardboard & Paper
Uncoated Paper Cups, Plates
(No lids, straws or creamers)
\* Milk and Juice Cartons (milk carton graphics)

#### Plant & Wood Scraps

Plants & Flowers (No flower pots)
Wood Pallets & Crates (No wire)
Landscape Vegetation (less than 4' long & 4" diam.)

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Missouri Organic

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\*Plastic Bags
\*Plastic Tubs & Bottles
\*Glass Bottles & Jars
\*Metal
Produce Baskets & Netting
Burlap
Plastic Wrap

Cork
Coated or Plastic Take-Out Containers
Plastic Plates, Cups & Utensils

Latex & Plastic Gloves

Styrofoam

Foil

Wire & Rubber Bands

Grease & Liquids

Painted & Treated Wood

Pet Waste

Garbage & Hazardous Waste

(\* These items are recyclable.)

### Keep containers clean:

- Use paper bags, layered shredded paper, waxed cardboard boxes or approved compost bags (www.missouriorganic.com).
- Rinse containers frequently into the sanitary sewer.
- For a small fee you can obtain clean containers from Missouri Organic Recycling.





### FRED Project.net Food Residual Environmental Diversion

### **Our Commercial Compost Collection Partners**



















































# By the Numbers

In 2016 Missouri Organic diverted over **32 million** pounds of food waste... That's enough to fill almost 7 Olympic sized pools.



Since 2008 we've diverted over **250 million pounds** That would fill over **51** pools.

Collection: Up to three times per week



# Food Waste Site Specific Assessment

- Tour kitchen and food prep areas
- Look at current trends and food buying habits
- Look at waste bills and or tons from previous 8 to 12 months
- Estimate amount of food waste that could possibly be diverted to FRED Project.
- Lay out a plan and cost estimate for that specific site.
- Estimate the cost/savings to be achieved by that site.



# Site Specific Education and Training

- A member of our team will come in and explain the plan based on the current practices of a specific location to all managers and employees.
- Set up bins and explain cleaning practices and liner usages.
- Explain the YES and NO list of what can and can't be put into the system.
- Explain procedures if contamination is found.



### **Benefits of FRED**

- Reduction in cost to maintain and operate compactor
- Cost avoidance from landfill tipping fees
- Eliminating the cost to maintain and operate food grinders, plumbing, and possible BOD loading fees
- Makes plastic food and other containers recyclable
- Helps manage food buying / ordering practices
- Reduces flies and odors



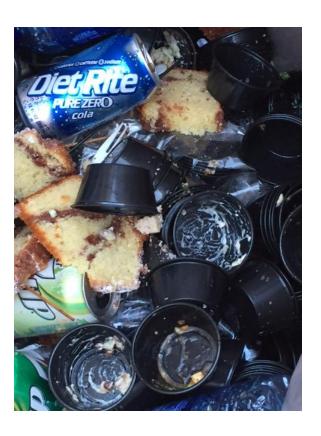
# **Process**





# Challenges

- Contamination!!!!
- Education
- Employee Turnover
- Route Density













# Closed Loop!













# Recycle with us today! Grow with us tomorrow!

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