# Organics Recycling

## How Recycling Food Waste with Rendering Creates Value & Ensures Sustainability

NARA

# Rendering is the ***"original recycling"*** and is the most responsible way to upcycle organics

## What Are "Organics"?

**Defining Organic Waste:** Organic waste includes: **food waste**, green waste, landscape and pruning waste, and non-hazardous wood waste.

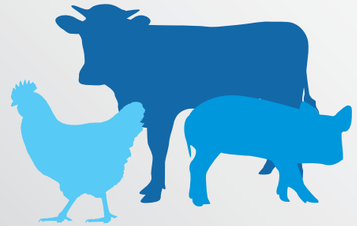
## What Are NOT "Organics"?

**"Organic" vs. "Organic waste":** When we hear the word organic we may think of a certain section of the grocery food store, but in the context of agriculture organics refer to organic materials such as organ meat, bone, and fat.

There are other forms of organic waste such as textiles and manure that can be recycled at organic recycling facilities.

## Organic Food Waste

Examples of "food waste" as per the "Organic Waste" definition include solid, semisolid, and liquid food, such as fruit, vegetables, cheese, seafood, bread, rice, pasta, and oils (including household plate waste); coffee grounds and filters; cut flowers and herbs; and any spoilable matter.



## Does "Food Waste" Include Meat?

Yes! Meat, including poultry and fish and even inedible animal material like bone, is a form of food waste material. This includes meat and scraps from commercial and retail food facilities, such as hotels, restaurants, and butcher shops. It is important to separate this material from the rest of organic food waste FIRST so that it can be rendered instead of going to the landfill to rot and contribute to GHG emissions.

**Why Render Organics?** Roughly 50% of an animal is considered inedible by North Americans. This leaves a lot of leftover organic material – the meat we DON'T eat. Rendering reclaims this otherwise wasted material and safely and sustainably processes it into rendered material for use in new products, so nothing is wasted.

ORGANICS RECYCLING
NARA
www.NARA.org

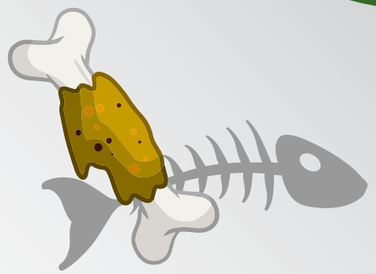
## Meat Separating

Capture and separate edible and inedible meat scraps from the food waste stream first, as this material has high value when rendered and upcycled into new goods.

The types of material that must be separated at the source include, but are not limited to:

- Meat and poultry fat, trimmings and bones (generated by butcher shops and retail stores)
- Meat and poultry products (packaged and unpackaged)
- Fish remains and fresh or frozen fish

Capturing the above material from your other organic food waste is as easy as placing it in separate bins.



## Separated Meat Material Goes to Rendering

Once separated and sent to a rendering plant, this otherwise wasted meat material will be processed through state-of-the-art rendering technologies which utilize high temperature treatments and control processes to cook the meat and fish materials and protect against bacteria, viruses, and other hazards. Once the material has been through these processes, the final product is clean and safe rendered material used to produce products for various industries, such as biofuel, animal feed ingredients, and industrial uses.

## Rendering's Important role in Recycling/Upcycling the Meat From Your Organic Food Waste

Roughly 50% of an animal is considered inedible by North Americans. This leaves a lot of leftover material (i.e., "the meat we don't eat"). If not rendered, that meat would end up in landfills and increase greenhouse gas emissions (GHG).

Diverting this organic meat from landfills and sending it to rendering, ensures this otherwise wasted material (like protein, bone, fat etc.), as well as used cooking oil (UCO) from restaurants, is safely, hygienically and sustainably processed it into safe and clean rendered material for use in new products – so nothing is wasted.

NARA

Source Reduction

Feed Hungry People

Feed Animals

Industrial Uses

Composting

Landfill/Incineration

## The Bigger Picture:

# U.S. EPA Food Recovery Hierarchy

According to information from the current United States EPA Food Recovery Hierarchy, we can see the ways our food waste can be treated and reduced - starting with source reduction (only buying what we need) and continuing on with sustainable uses, for example, feeding the hungry, feeding animals, producing biofuels and industrial uses; and ending with the least desirable uses for food waste - including landfilling or incineration - which are the worst choices for renderable organic meat and food waste.

Rendering organic meat material is essential. Although rendered meat can also be used in digestion and composting, the highest value use for rendered organic meat is to feed animals and for industrial use.

Organic materials decompose in landfills and generate methane, which is 21 times more potent than carbon dioxide ($CO_2$) as a greenhouse gas, according to the California Air Resources Board.

## In Conclusion

Including rendering in the recovery process for organic meat material ensures the highest and best use for this otherwise wasted organic material and produces numerous upcycled new goods!

Learn more about rendering at **www.nara.org**

**NORTH AMERICAN RENDERERS ASSOCIATION**
*Representing the U.S. & Canadian Rendering Industry*
500 Montgomery Street, Suite 310, Alexandria, VA 22314 | 703-683-0155 | **NARA.org**