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NARA Launches *Organics Recycling* Information Campaign, Releases Educational Material on Sustainability Benefits of Rendering

ALEXANDRIA, VA, October 10, 2023 – The North American Renderers Association (NARA) has just released a useful infographic on Organics Recycling and [*How Recycling Food Waste with Rendering Creates Value & Ensures Sustainability*](#), as a part of their information campaign on the subject. The colorful and informative graphic is an educational tool for the public, and those in the government sector who may not be familiar with the rendering process and the sustainability and economic benefits of rendering food waste – specifically meat material.

Background:

With the passing of Senate Bill 1383 in California in 2022 (which requires local governments to collect and recycle organic waste from commercial businesses, customers, and residents) NARA felt it was critical to release this information publicly; as hundreds of CA jurisdictions are required to be in compliance, and similar initiatives are moving forward in other parts of the U.S., particularly at the state level. By providing this information in an easy to understand format, NARA is assisting those required to enforce these regulations, and educate local governments to help ensure that moving forward, organic materials like meat, bone, fat, etc. are being rendered instead of going to landfills.

About the Infographic:

The Organics Recycling infographic, which explains the definition of “organic” in this context (it isn’t the organic section of your local grocery store) details how including rendering in the recovery process for organic meat material ensures the highest and best use for this otherwise wasted material and allows that material to instead be upcycled to produce new, recycled goods such as biofuels, renewable fuels, biomass based diesel and many more. The graphic also outlines a comprehensive step by step explanation of how our food waste can be treated and reduced by referencing current information from the EPA’s Food Recovery Hierarchy, and how rendering is an important step in that process to prevent enormous amounts of needless food waste, ensure sustainability, and create value. [Click here for a PDF version of the infographic.](#)

As part of NARA’s Organics Recycling information campaign and media rollout for the infographic, the topic is explored in more depth in *Render* magazine as the feature article in the publication’s October issue. The article includes exclusive interviews and a full-sized glossy fold out infographic that can be removed from the magazine for quick access. [Visit *Render’s* website.](#)

About Rendering:

Roughly 50% of a meat 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). By diverting this organic meat from landfills and sending it to rendering facilities, it 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.

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About the North American Renderers Association

The North American Renderers Association (NARA) represents the interests of the North American rendering industry to regulatory and other governmental agencies, promotes the greater use of animal byproducts, and fosters the opening and expansion of trade between foreign buyers and North American exporters. In addition to its U.S.-based headquarters, the association maintains offices in Mexico and Hong Kong, and has market consultants in strategic locations around the world. NARA publishes a bi-monthly trade magazine, *Render*. For more information, visit www.nara.org.