

Which is the right composting option for you?

»» TO REDUCE YOUR WASTE ««



When it comes to home composting and food waste digestion, there are many options available to suit all sorts of households and budgets.

Traditional (cool) composters will take garden waste plus uncooked vegetable matter such as peelings and apple cores plus paper and cardboard. They will normally produce compost in 9-12 months.

Hot composters will take everything that a cool composter can plus cooked food, meat, fish, dairy products and bread. They can also produce compost but often much more quickly, sometimes as quickly as 3 months.

Food waste options e.g. Bokashi bins or wormeries will take a variety of food waste, raw or cooked, with a variety of outputs; liquid or solid and one breaks everything down to feed the soil.

This leaflet is not meant to be a comprehensive guide but a first step in deciding what will suit you best. Overleaf is a flowchart to help identify which method is suitable and some of the more popular options with an indication of what they will do and what they might cost. Please note that all prices quoted are for guidance only and are correct as of April 2023.

What is kitchen waste?

Put simply, kitchen waste is anything food-related that you throw out. Some of it, like leftovers, bread that's turned mouldy or meat that's gone past its eat-by date is avoidable; some of it, like bones, orange peel or tea bags is not. However, all of it can be put into a hot composter or one of the food waste options to save it from going for disposal. Food waste that is sent to landfill is unable to decompose properly because, squashed under all the other waste, it doesn't have any access to air. As a result, it breaks down to produce methane, a greenhouse gas that is more potent than carbon dioxide.

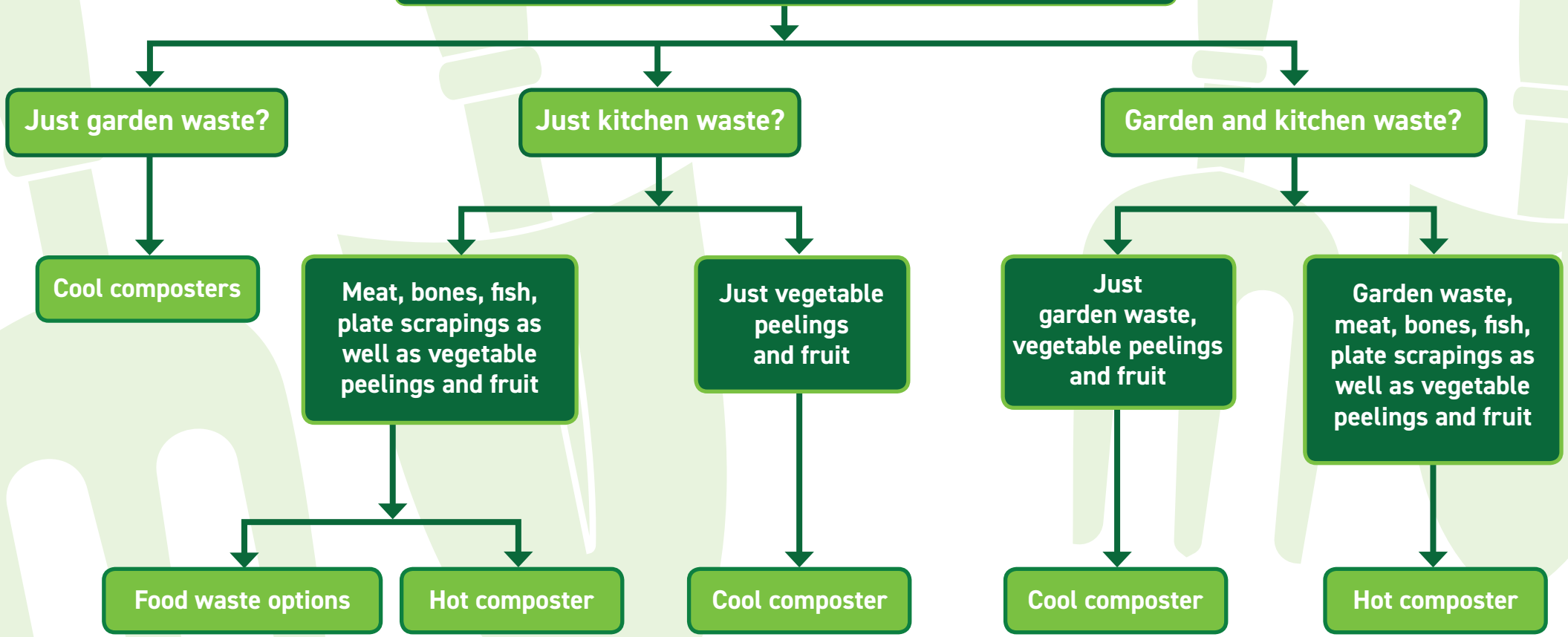
Raw fruit or vegetable matter, teabags or coffee grounds can go into a cool composter as they will break down with other organic matter such as grass cuttings and dead plants from the garden.

Other food waste, such as plate scrapings, meat, fish or bread needs more specialised equipment as they may attract pests and often need higher temperatures to break down fully.

If you need further advice on home composting, you can ask a Master Composter.

Call **0116 305 7005** or e-mail wasteprevention@leics.gov.uk with your query and we'll put one in touch with you.

What do you have to compost?



Food waste options



Green Cone

Takes all food waste and feeds the soil, requires accelerator powder. Available from £120 approx.



Bokashi Bin

Indoor food waste option, requires bran, produces liquid feed. Available from £35 approx.



Wormeries

Many types and sizes available, produce compost and liquid feed. Available from £50 approx.

Cool composting options



"Dalek" style composter

Available from £30 approx.



Komp 250

Available from £150 approx.



New Zealand Box

Can be made for free or bought for £50 approx

Hot composting options



Green Johanna

Takes all garden waste and food waste, available from £140 approx



Hotbin

Takes garden and food waste plus bulking agent (sawdust or woodchip). Available from £225 approx.



Jora

Takes food waste plus bulking agent (sawdust or woodchip). Available from £425 approx.