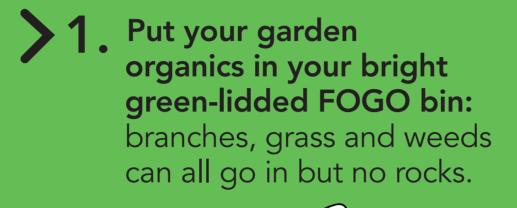
What happens to your FOGO?

Food Organics and Garden Organics: it's a perfect closed-loop system.

9. Compost ready to go: the compost is used on orchards, vineyards and in Hobart homes and gardens.

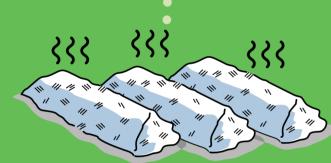


2. Kitchen caddy:
veggie peelings, cooked
foods, meat and dairy
can all go in. Line the
bottom of your caddy with
some paper towel or
learn how to make a
newspaper liner at:
hobartcity.com.au/FOGO





8. Tested and certified: the compost is certified to Australian Standard AS4454.



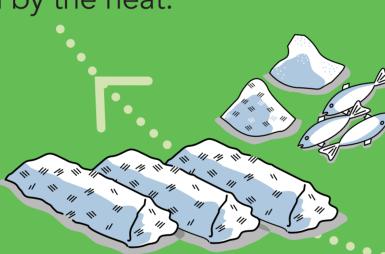
7. Curing it:
the rows reach temps
between 55°C and 80°C.
Pathogens and weed seeds
are killed by the heat.

OVER 50% OF THE AVERAGE HOME RUBBISH BIN IS FOOD.

Composting cuts your waste in half, reduces the generation of greenhouse gases, saves space in landfill and makes valuable, nutrient-rich soil.



3. Kerbside collection:
transfer the contents of
your kitchen caddy into
your FOGO bin and
put it out for collection
every fortnight. Smelly
foods can be kept in your
freezer until collection day.



6. Mixing it:
other organic waste
gets added in such
as fish, meat waste
and sawdust.



5. Turning mulch into compost: the organic material is put into rows for compost production.



Did you know the average Australian household throws out \$1000 worth of food per year.

Check out the City's Home Composting in Hobart Booklet for tips on how to avoid food waste, as well as everything you need to know about how to compost at home.



hobartcity.com.au/composting