









by Robin Nierynck

News in Brief (07/09/16)

With news on: Devon SME food waste scheme; Wigan waste centre investment; European Circular Economy project starts in Wales; WRAP food waste project targets London, and; Survey finds SMEs uncertain where waste goes

SMEs uncertain where waste goes, survey suggests

A campaign to ensure UK businesses dispose of their waste properly has found that a large proportion of small and medium sized businesses are unsure where their waste ends up.

The 'Right Waste, Right Place' campaign, which is being led by the Environmental Services Association (ESA) surveyed 1,000 businesses across the country as part of its drive to assist SMEs in complying with their Duty of Care obligations.

The findings, which focused on SMEs in agriculture, construction and retail, show that 48% of businesses did



 $\label{eq:many_businesses} \mbox{ were unaware they run the risk of prosecution}$

not know where their waste goes once it has been collected, and over 25% admitted to not always separating their waste due to 'confusion' about which waste types were relevant to ...

And, many businesses were also unaware they run the risk of prosecution by not complying with the regulations.

However, the survey did produce some positive outcomes – with 89% of all businesses saying they took steps to securely store waste, and 83% making some effort to separate materials.

In response to the findings, the campaign is to launch a booklet with an overview of the research, advising businesses on how to comply with their Duty of Care, at next week's RWM Show at the Birmingham NEC.

Sam Corp, head of regulation at the ESA, said: "These results back up what we suspected, that small businesses really want to do the right thing but many are ultimately not complying with the law.

"The 'Right Waste, Right Place' campaign is here to help. Small business owners are often stretched, multi-tasking and under pressure. Our campaign provides valuable and easy-to-understand materials that will help them put good practices in place that protect them from breaking the law."

Wigan invests in HWRC to boost recycling

Chanters Recycling Centre in Atherton, Wigan Borough, has reopened after a million pound upgrade.

Wigan council and FCC have invested £6 million in the borough's recycling facilities to get residents recycling









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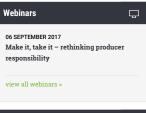
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more and correctly – a key point in 'The Deal', the council's informal contract with its residents.

A large new canopy at Chanters means residents can recycle in all weathers and have a more enjoyable experience, the council



Council and FCC staff at the revamped centre

claims. The site has also been resurfaced and has clearly marked lanes meaning it is easier to navigate.

In the last month the council has reported a 10% increase in the amount recycled at the

Councillor Kevin Anderson, cabinet member for environment, said: "The large investment in our recycling centres is to encourage residents to use them more. We wanted to make sure they have an enjoyable and efficient experience recycling and to make it as easy as possible for them.

"We know if they recycle more and recycle right, we can keep council tax low so we need them to do their part of The Deal."

Tony Waterworth, assistant contract manager at FCC, said: "We are delighted with the new look facility and our team will continue to support members of the public when they visit the site to ensure that recycling, now in all weathers, is easier than ever before."

Earlier this year the recycling centre on Slag Lane in Leigh was also overhauled to encourage people to use the centre more.

European Circular Economy project kicks

A Europe-wide project to help SMEs enter the circular economy and operate more sustainably has kicked off in Wales, the Welsh government announced this week (5 September).

The Circular Economy for SMEs (CESME) project was established to support SMEs to enter the green economy and future-proof their business in a more sustainable way.

The circular economy is a key concept of the Green Economy, where high-quality materials derived from waste products can be supplied back to Welsh manufacturers and used productively again and again.

Supported by \in 1.73million of Interreg Europe funding and including 10 partners from six European countries, the project will share experiences, identify best practice and provide a step by step guide for SMEs.

The project also aims to provide policy makers with the knowledge and understanding of the benefits of the circular economy and advise how support packages can be used to help SMEs enter the circular economy.

Wales hosted a first event in May, which saw all ten partners gather in Cardiff and hear from a number of circular economy experts including the Ecodesign Centre Wales and WRAP Cymru.

Cabinet secretary for Environment and Rural Affairs, Lesley Griffiths, said: "Wales has a strengthening global reputation for green growth and we recognise the opportunities the circular economy will bring. Sharing valuable expertise will help us break down barriers for SMEs and bring this vision into reality."

The CESME project is expected to last four years with the first phase focussed on working with policy makers to shape and improve selected policy instruments and the second phase working with SMEs.

WRAP project targets food waste in London

A London-wide behaviour change initiative could reduce avoidable food waste and increase awareness of healthy and sustainable eating, organisers have claimed.

TRIFOCAL London – Transforming City Food Habits for Life – is an initiative by Resource London, the partnership between WRAP and LWARB, together with Groundwork London.

The organisations bid for and won \in 3.2million from the European Commission to deliver the initiative in London, which will be a test bed for other European cities.

The initiative will help Londoners reduce the amount of food they waste and how to recycle unavoidable food waste, whilst also integrating messages about healthy sustainable eating.

After the pilot, a 'food waste behavioural change resource bank' will be developed, which can be used to help other European cities replicate the London model.

Antony Buchan, head of programme at Resource London, said: "TRiFOCAL London represents a fantastic opportunity for Resource London to look at the bigger picture around food: what we consume in London, and how we deal with the unavoidable food waste that's generated.

"We want to help Londoners consume food more sustainably, save money and get a bit healthier by doing it, and then use their food recycling services more effectively."

Lindy Kelly, Groundwork London's executive director, said: "It is an exciting project that will have a positive impact on people's health and wellbeing as well as reducing food waste in the capital. We'll be working closely with communities and schools, helping both adults and children to make more informed food choices that are healthier and less wasteful."

Devon SME food waste scheme launched

Andigestion has introduced a new food waste collection service for small and mediumsized businesses in Devon.

The service is being targeted at restaurants, cafes, hotels and food service operators, as well as schools and colleges.

As part of the 'wheelie bin service' Andigestion provides wheeled containers for businesses which are collected wekly and replaced with a fresh, steam-cleaned container.



Business development manager Carly Kilby, chairman Peter Prior, MP Neil Parish and students from Shebbear College

According to Andigestion, the company's Holsworthy plant was the UK's first 'food only' AD plant. The company currently processes around 70,000 tonnes a year of residential and commercial food waste from across Devon.

Mike Lowe, operations director at Andigestion, said: "Customers can place food directly into our bins, whether packaged or unpackaged, cooked or uncooked. We can take peelings, out of date food, plate scrapings, damaged stock, frozen or chilled foods, so there's no mess, smells or liners for our customers to have to worry about.

"Following the success of our similar Wheelie Bin Service in Gloucestershire, it would be great to see businesses and organisations in Devon also signing up to the scheme to reduce their environmental impact."

The new service was welcomed by Tiverton & Honiton MP Neil Parish who attended the Wheelie Bin launch at Shebbear College, Beaworthy – Devon's first school to sign up to the new scheme.

"I'm delighted to support this new service as we are all constantly trying to reduce the amount of food waste that goes to landfill – it's a very big issue which affects us all," Mr Parish said.

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