



FOODCYCLER™ MUNICIPAL PILOT PROGRAM RESIDENT GUIDE

12-week Tracking Period starts June 27, 2022 and ends September 19, 2022



Welcome to the FoodCycler™ Food Waste Diversion Municipal Program

Thank you for joining your municipality in fighting food waste by participating in the FoodCycler™ Food Waste Diversion Program.

The purpose of the FoodCycler™ Pilot Program is to measure the viability of on-site food waste processing technology as a method of waste diversion. By reducing food waste at home, you can support your municipality in their environmental goals, reduce your household's carbon footprint and extend the life of your community's local landfill.

Food Cycle Science has created this guide as a resource to you during your participation in the Pilot Program. In the following pages, you will find an FAQ section, and itemized list of items you can process with your FoodCycler™ and a table you can use to track the number of cycles done with the FoodCycler™ over the 12-week period.

Both your municipality and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler™ Team and your municipal lead are always available to answer any questions you might have.

Warm regards,

The FoodCycler™ Municipal Team

Contact Information

To learn more about the program, please contact your municipal program lead:

Chelsea Carpenter | Waste Management/Public Works Coordinator

Phone number: 705.738.3800 ext. 226

Email: ccarpenter@trentlakes.ca

Address: 760 Peterborough County Road 36, Trent Lakes ON. K0M 1A0

For general inquiry, please contact the FoodCycler™ Support Team:

1 (855) 367 6692

For priority technical support, please reach out to the Support Team via email:

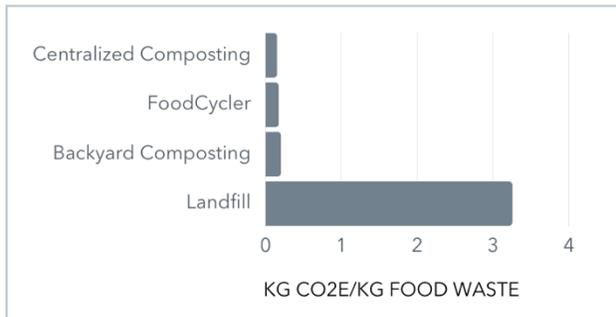
info@foodcycler.com

and title your support ticket: Trent Lakes – Pilot Program

FAQ

How much energy does the unit consume?

Each cycle consumes less than 1 kWh (approximately 0.8 kWh) - this is roughly equivalent to having a desktop computer running for the same amount of time as the cycle. Dependent



on where you live, using the FoodCycler™ regularly should not cost you more than \$2-\$4 per month.

The FoodCycler™ is comparable in CO2e emissions to central composting (before transportation emissions) and backyard composting (if done correctly). FoodCycler™ offers a >95% reduction in CO2e compared to sending food waste to landfill.

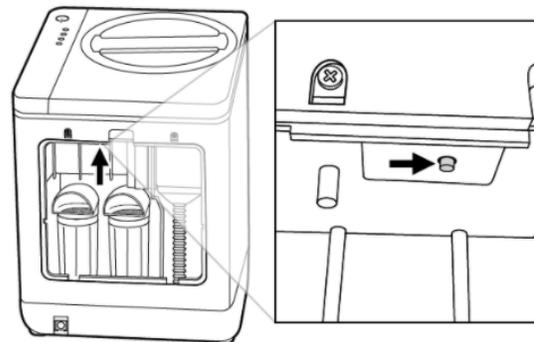
How long does the cycle last?

The cycle duration depends on the amount of food waste being processed, the density of the food wastes and the moisture levels contained in each. On average, a cycle will last between 4-8 hours.

How long will my filters last?

Carbon filters can last between 3-6 months, depending on how often the unit is run. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour.

To reset your filter light, feel along the upper, inner lip of the unit back cavity (where, if the unit's back panel were in place, a white Filter Reset arrow would point). Press and hold the small round button until you hear a beep. The Change Filter Light should go off. Refer to picture instruction here:



Where can I store my FoodCycler™?

Nearly any covered area with access to an outlet. The FoodCycler™ must be in a closed, dry environment where there is no risk of it being rained on or otherwise subjected to the elements. Possible locations include heated garages, basements, pantries, or your kitchen.

Are my filters recyclable?

Yes, your filters are composed of PP5 plastic and can be recycled. First, however, you will need to carefully prise off the top of the filter and empty out the carbon powder contained within. This powder is safe and can be put in the garbage, compost pile, or directly in your garden.

What should I cycle?

The best cycle is one with a lot of variety. Please see the following graphic for a general list of what you can and cannot process with the FoodCycler™.

YES		CUT UP PRIOR		SMALL AMOUNTS		NO	
Most vegetable & fruit scraps	Meat, tofu, poultry & fish	Fibrous herbs	Paper towel/tissue	Sauces, dressings & gravies	Starches (bread, cake, rice)	Cardboard	Oils & fats
Poultry & fish bones	Coffee grinds (incl. filters), tea leaves & teabags	Corn cobs & husks		Starches (bread, cake, rice)		Candy & gum	Hard pits (incl. peach, apricot, lychee & mango)
Eggs & eggshells	Beans, seeds & legumes	Fibrous herbs		Dairy products		Most "compostable" plastics	Pineapple leaves
Shellfish (incl. shells)	Celery, asparagus & other fibrous plants			Jellies & jams, puddings		Beef, pork & lamb bones	

A healthy balance

A healthy balance needs to be struck when FoodCycling. The best results will come from a cycle that is balanced with a high ratio of veggie and fruit scrap, egg shells or coffee grinds. These materials in particular are helpful to the cycle, as they absorb moisture and provide some "grit" to the food materials which will keep your cycle from caking onto the sides of the bucket.

If you have an excess of moisture or oily foods, and not enough absorbent materials to balance them, you can try cutting up a single strip of paper towel into small pieces.

Your best bet though, diet-dependent, is to regularly incorporate coffee grinds, citrus peels and/or egg shells to keep your cycles consistently smooth.

Why can't I put tons of starches or sugary fruits in one cycle?

The FoodCycler is one hard worker! That being said, some things will put undue stress on the gears, which may shorten the life of your bucket.

Cycles with a lot of bread, pasta, rice and/or cake (for example) may weigh heavily on the bucket gears and cause a jam. Combine these items with moisture-rich/sugar-rich materials, and you may have a very tough-to-remove jam on your hands!

Can I put whole foods into the cycle?

Good rule of thumb is: if the entire thing can't fit into your mouth, it might not do so well in the FoodCycler. Whole foods are just too dense and moisture-rich to break down within the cycle period. If you have a whole food item to process (like a soft apple, or a rotten onion), we strongly recommend that you cut it up prior to cycling.

How can I clean my FoodCycler™ grinding bucket?

The removable grinding bucket is dishwasher-safe. However, you don't really need to clean it at all! If the bucket is not jammed with processed food waste, you can simply continue to add food waste to the bucket and cycle as usual. Any residue stuck to the bucket is almost always a cosmetic issue, and caused by the oil/grease or moisture content of the unit cycle.

For an all-natural clean, try cycling citrus peels by themselves! This will also help to eliminate any trapped odors in the unit's ventilation system.

If dried food waste is stuck to the bucket, soak in warm soapy water to remove.

How can I use my FoodCycler™ by-product (E.g., “Foodilizer”)?

- 1) **Fertilize your garden:** Mix the by-product into your soil in your garden or potted plants like a fertilizer! The minimum recommended ratio of by-product to soil is 1:10. If your by-product contains a lot of meat and/or dairy products, we recommend that you increase the ratio to 1:20. For absolute best results, we recommend mixing in the by-product with the soil approximately 6 weeks prior to planting seeds or transplanting plants. This will allow the by-product to breakdown and properly nourish the soil.
- 2) **Add to your composter:** Mix the by-product into your existing backyard composter - or give it to a friend who composts! Adding FoodCycler by-product will accelerate the composting process. We recommend that you only add the by-product to non-tumbling composters. We also recommend using the by-product as a "green" compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your "brown" or carbon elements can be paper products or dead leaves.
- 3) **Give it away:** Give the by-product to those of your family and/or friends who garden or compost. You could also donate it to a local farmer to use as fertilizer.
- 4) **Throw it away:** The least preferable option is to put the by-product in the garbage. While not ideal, the by-product is still exponentially reduced in volume and liquid mass and will contribute considerably less to waste landfill and associated emissions.

How can I store my FoodCycler™ by-product (E.g., “Foodilizer”)?

You can store the by-product indefinitely in a sealed container/bucket. The material will not degrade as long as it is kept dry! We recommend storing your by-product in a five-gallon pail (like those from Home Depot), which can hold approximately three months' worth of by-product.

What about mold?

Mold indicates that your by-product has begun to break down in the soil - it's a good sign! If you're concerned about mold at any point, you can simply sprinkle some cinnamon (a natural antibacterial) around the area of concern.

Can I add food waste to the FoodCycler™ once I've already started a cycle?

You can, but it is not recommended. Adding additional food waste to the unit during the cycle slows the dehydration and grinding process. Further, the unit will restart the cycle, which could add to your overall cycle time, depending on when you interrupted it.

Pilot Project Tracking Sheet

Please track the number of cycles you do every day for the tracking period in the table below. You will need to enter this data into the survey at the end of the 12 weeks. This survey will be emailed to you.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Week's Total
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								

Total number of cycles during the Tracking Period: _____

Comments/suggestions/notes: