

# FAQs

## Why are compostable plastic liners not accepted?

Your food and green waste gets turned into compost within 6–10 days. Bioplastic compostable liners are not accepted in Glen Eira's green bins because they do not fully break down in the rapid composting process. The bioplastic liners can degrade the quality of the compost which needs to meet high standards to be used on farms and gardens.

## What can I do to minimise smells in the green bin?

- Even if it is not full, put your green bin out each week to help avoid odours.
- Use layers of dry materials between food waste. Place an initial layer of garden waste in the bin to prevent food sticking to the bottom. If you don't have a garden, you can use layers of newspaper, pea straw or hay. Add more layers of dry material as the bin fills up to act as moisture buffers and contain smells.
- Keep the bin closed and in a shady spot.
- Freeze smelly food scraps. Put particularly smelly foods such as meat, dairy and seafood in a container in the fridge or freezer until the night before collection.

## Why should food go into the green bin?

Rather than sending food scraps to landfill where they rot and contribute to greenhouse gas emissions, food recycled in the green bin creates compost that is used to nourish soils on Victorian farms, parks and gardens.

### Find out more

For more information on food waste recycling and where to find paper bag products, scan the QR code or visit [www.gleneira.vic.gov.au/food-waste](http://www.gleneira.vic.gov.au/food-waste)



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# How to use paper bags to recycle food



Thanks for recycling food leftovers in the green bin. Your food gets turned into compost for Victorian farms and gardens.



# Paper bags can be used as a food wrap or as a kitchen caddy liner

## As a food wrap



Paper bags can be used to wrap up food and help keep scraps contained. You can reuse any small paper bags for this, such as brown paper lunch bags, paper bags from the bakery or mushroom produce bags.

1. Put food scraps in paper bag
2. Roll or scrunch the top of the bag closed
3. Put bag in outside green bin

## As a kitchen caddy liner

Some paper liner products are made to fit inside a kitchen caddy as a liner.

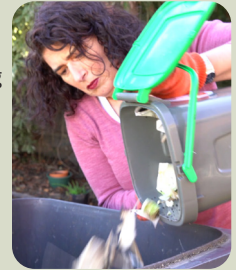
1. Place paper bag inside kitchen caddy
2. Add food waste
3. Roll or scrunch the top of the bag closed
4. Carry kitchen caddy to the outside green bin
5. Tip your kitchen caddy upside down so the bag and food scraps fall straight into the bin

Note: paper bags may tear easily if they become soggy from liquid — don't lift the paper bag out of the kitchen caddy once it has food in it.



## Tips for best results

- Change the bag regularly (every couple of days)
- Drain any liquid from scraps before putting in paper bag
- Add paper towel to bottom of bag to soak up any liquids
- If using the paper bag as a liner, always carry the kitchen caddy to the outside green bin and tip bag straight in



## What goes in your green bin



✓ Vegetable and fruit scraps



✓ Meat scraps and bones



✓ Seafood scraps and shells



✓ Dairy leftovers and egg shells



✗ No plastic, compostable or biodegradable bags



✓ Food waste wrapped in newspaper



✓ Garden waste



✓ Used paper towel and tissues



✓ Bread, pasta, cereal and rice



✓ Small paper bags and liners

## Community member tips and tricks

Here's some things that work for other households:

- Wrap scraps in newspaper (reuse the monthly *Glen Eira News*)
- Rinse out the outside bin with a hose every so often
- Use a couple of sheets of newspaper at the bottom of the outside bin to stop anything getting stuck
- Use dry layers like grass clippings or pea straw in the outside bin