

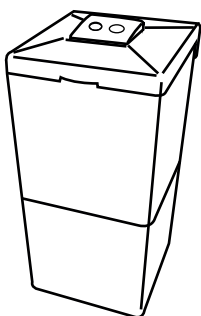
# vegware™ and home composting

fact sheet

Vegware's eco packaging is made of various natural materials. Card and paper-based Vegware can be composted at home. Starch-based Vegware needs to go to commercial food waste recycling.

## Yes - can be home composted card and paper-based Vegware

- Paper bags
- Bagasse takeaway boxes and tableware
- Food cartons
- Hot cups, soup containers and clutches
- Palm leaf tableware
- Certified compostable food waste bin liners
- Natureflex is certified home compostable



## Best in commercial food waste recycling starch-based Vegware

- Cornstarch cold cups and lids
- Clear deli containers and lids
- Cutlery
- Hot cup lids
- Cornstarch windows



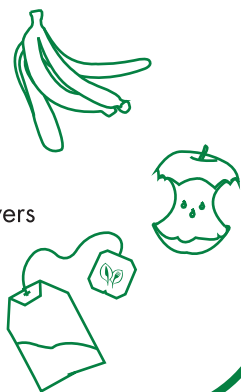
Unlike the average home compost, Commercial composting is well mixed and managed, and gets hot enough to break down meat and bones. In their ideal conditions Vegware cornstarch breaks down a treat!

## A good mix is vital!

For effective home composting, all you need is a 50/50 mix of **GREEN** and **BROWN** materials...

### Green

- Fruit scraps
- veg peelings
- Tea bags and coffee grounds
- Grass cuttings, house plants and flowers



Adds nitrogen to the mix and keeps it moist!

### Brown

- Paper and shredded mail
- Card egg boxes and toilet roll tubes
- Egg shells
- Hair, fluff and the contents of your Hoover
- The card and paper-based Vegware products listed above in the yes box



Adds carbon to the mix and provides roughage!

## Top tips

- Tear or cut up brown matter to increase surface area
- Scrunch up card items to help air flow around your compost
- Keep cooked food and meat out of your home compost bin to avoid unwanted visitors

Did you know?

Composting at home for one year saves the same amount of CO<sub>2</sub> as your washing machine produces in 3 months.

any questions?  
get in touch!

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