



FOODCYCLER™ MUNICIPAL PILOT PROGRAM RESIDENT GUIDE



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EDWARDSBURGH CARDINAL

Welcome to the FoodCycler™ Food Waste Diversion Municipal Pilot Program

Thank you for joining your municipality in fighting food waste by participating in the FoodCycler™ Food Waste Diversion Pilot 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 pilot 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:

Township of Edwardsburgh Cardinal Office

mail@twpec.ca

(613) 658-3055 or 1-866 848-9099

Township of Edwardsburgh/Cardinal, 18 Centre St. PO Box 129, Spencerville, ON K0E 1X0

For general inquiries or technical support, please reach out to the FoodCycler™ Support Team via email: info@foodcycler.com and title your support ticket: Township of Edwardsburgh/Cardinal – Pilot Program

Note: We may require a proof of purchase to validate your warranty period. Please keep your receipt.

Please do NOT disassemble the FoodCycler. Disassembling the FoodCycler will void the standard manufacturer's warranty.

Connect with us on social media

Follow us on social media:

LinkedIn: <https://www.linkedin.com/company/foodcycler/>

Instagram: <https://www.instagram.com/thefoodcycler/>

Facebook: <https://www.facebook.com/TheFoodCycler/>

Join our community Facebook Group and connect with other residents starting their food waste diversion journey! <https://www.facebook.com/groups/313827200395439>

Want to be showcased on our social media? Tag us on Instagram @foodcyclr and Facebook TheFoodCycler, or send us pictures of your garden, soil amendment and the FoodCycler in action to municipal@foodcyclr.com

Uses for your FoodCycler By-Product

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 break down and properly nourish the soil.

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.

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.

MUNICIPAL DROP-OFF

Contact your municipality and ask whether they offer an organics collection or drop-off program!

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.

STORING YOUR BY-PRODUCT

You can store the by-product indefinitely in a sealed container or 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.

ODOURS & ANIMALS

If you notice that your garden plot smells or shows evidence of attracting critters after incorporating your by-product, this indicates that the by-product is not properly mixed into the soil. Add more soil to the area and mix well.

Pilot Project Tracking Sheet

Please track the number of cycles you do every day for the Pilot period in the table below.

	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 Pilot period: _____

Comments/suggestions/notes:

Note: Please do not send the tracking data to the municipal contact, unless otherwise indicated. Food Cycle Science would administer the survey once the 12-week pilot ends.

FAQ

For more FAQs visit <https://foodcyclers.com/pages/faq>

For how-to videos visit: <https://foodcyclers.com/pages/how-it-works-video>

How much energy does the unit consume?

Each cycle consumes approximately 0.8-1.5 kWh per cycle, which is roughly equivalent to having a desktop computer running for the same amount of time as the cycle. Depending on where you live, using the FoodCycler™ regularly should not cost you more than \$2-\$4 per month.

The FoodCycler™ has built-in sensor technology that monitors the dryness and humidity of the food waste. Once complete, the unit will stop the cycle automatically.

How long does the cycle last?

In the FoodCycler™ Maestro™, a typical cycle takes between 4-9 hours for the food waste to become completely dehydrated and processed into the by-product. For the FC-30 units it takes 4-8 for the food waste to become completely dehydrated and processed.

The time needed depends on the amount of food waste being processed, the density of the food wastes and the moisture levels contained in each. Please note that these estimates exclude the unit's cooling time which lasts less than a half hour on average.

How long will my filters last?

The carbon filters last between 3-4 months with regular use, or 500 cycle hours. The life expectancy of the carbon filters is determined by the moisture content of the food waste, and the natural odours of the food waste. Denser, wetter and smellier food wastes will go through filters much faster than simple veggie scraps and egg shells. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour. Please see your device manual for instructions to reset the filter light.

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.

What should I cycle?

The best cycle is one with a lot of variety. Please see the following 2 pages for a general list of what you can and cannot process in each of the FoodCyclers™.

FoodCycler FC-30

If you have a FoodCycler Maestro, please go to page 8.

YES



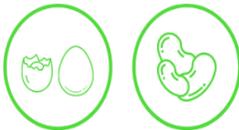
Most vegetable & fruit scraps

Meat, tofu, poultry & fish



Poultry & fish bones

Coffee grinds (incl. filters, tea leaves & teabags)



Eggs & eggshells

Beans, seeds & legumes



Shellfish (incl. shells)

CUT UP PRIOR



Fibrous herbs

Paper towel/tissue



Corn cobs & husks



Fibrous herbs



Celery, asparagus & other fibrous plants

SMALL AMOUNTS



Sauces, dressings & gravies

Starches (bread, cake, rice)



Starches (bread, cake, rice)



Dairy products



Jellies & jams, puddings

NO



Cardboard

Oils & fats



Candy & gum

Hard pits (incl. peach, apricot, lychee & mango)



Most "compostable" plastics

Pineapple leaves



Beef, pork & lamb bones

FoodCycler Maestro

If you have a FoodCycler FC-30, please go to page 7.

YES

CUT UP PRIOR

IN SMALL AMOUNTS

NO



Most vegetable & fruit scraps



Beans, seeds & legumes



Fibrous herbs



A small amount of paper towel/tissue



Sauces, dressings & gravies



Pork & lamb bones



Oils & fats



Beef bones



Poultry & fish bones



Coffee grinds, filters, tea leaves & teabags



Corn cobs & husks



Pineapple leaves



Starches (bread, cake, rice)



Hard pits (incl. peach, nectarine, apricot, lychee & mango)



Most "compostable" coffee pods



Eggs & eggshells



Meat, tofu, poultry & fish



Whole fruits and vegetables



Dairy products



Candy & gum



Shellfish (incl. shells)



Avocado pits



Celery, asparagus & other fibrous plants



Jellies & jams, puddings



Cardboard