



WasteFree

HOSPITALITY SYSTEMS

**Making Food Waste
History!**

About Us

Bernie and Leanne Craven: With a background of 40 years in a service industry and thirty of those years as environmental business owners, we always tried to minimise the environmental impact of our business. Four years ago, this led us to start our own successful waste company. It made sense to us to **reimagine** the way waste affects businesses and their communities.

Our Values

We have created our own **Social Circular Economy** community to provide simple bin solutions to help businesses reduce their Eco footprint.

We align with the UN's Sustainable Development Goals to deliver benefits to the **people**, businesses and collaborators in our community. It also benefits the **planet**, saving waste from landfill. This provides major uplift to the environment and by directing waste solution, delivers profit to support projects where we can make the most impact.

Our Mission

Uplifting the environment, and supporting and educating business owners! Our footprint is very light. Repurpose, Reuse is our whole philosophy. Where possible, we look for repurpose options for each business waste resource. We save 90% of business waste from landfill, we educate through the wider community, and we service a growing list of industries.



Help us make food waste history - be part of the solution!
Take part in our six-month trial.

Recycling Process

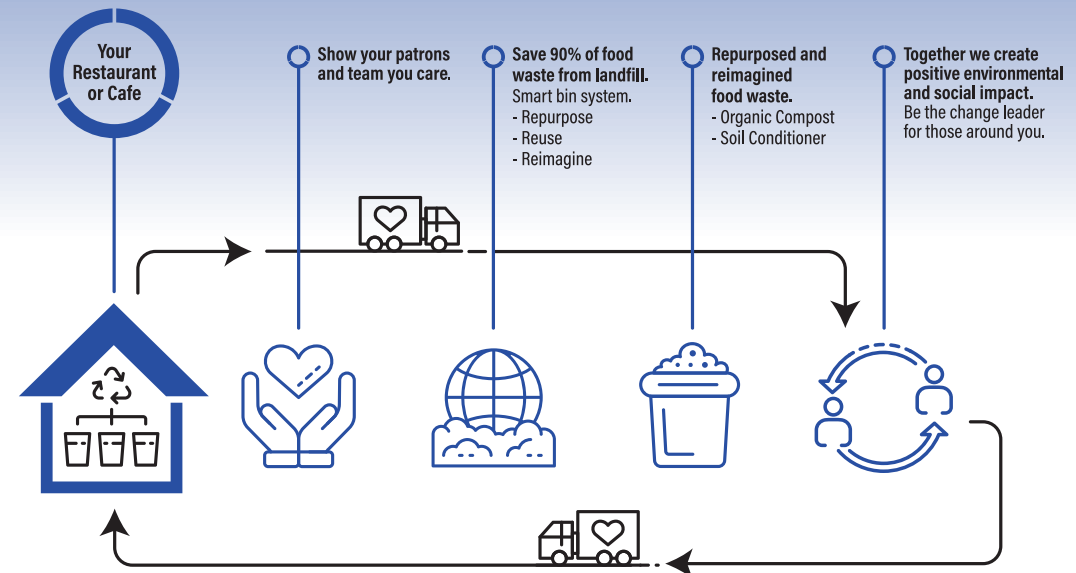
How do we do it? Separation at the source is the key. We provide a simple bin system, clear instructions and a bin pick-up service to suit your business.

The separation is simple, fast and easy involving separating into two areas: fresh food prep waste / plate scrapings, plus other.

Some of the food items we rescue are vegetables, dairy, eggs, pasta, pastries, seafood, fruits, legumes, meats (including small bones), corn starch products, breads, coffee grinds, milk, juices, gravy, pan drippings and other liquids, paper napkins and more.

We concentrate on the consumption stages (your business). The later the food is wasted along the chain, the greater the environmental impact. Food that ends up in landfill turns into Methane, which is up to 28 times more potent than carbon monoxide. With our circular economy we have total control of the outcome.

All waste streams are hand sorted at our warehouse. With food waste, it is collected and saved from landfill, processed and then turned into organic compost by a collaborating partner.



Our Results

Since Inception: Rescued From Landfill - 47.21 Tonnes Of Waste



12.27

Tonnes of Metals



11.56

Tonnes of Plastic



12.98

Tonnes of Paper & Cardboard



6.37

Tonnes of Hair



1.52

Tonnes of Organic (Food Waste)



1.01

Tonnes of Electrical



826

Kilograms of Assorted Structures

Reverse Impact On The Environment: We Have Saved...



240,000

Hours of Light Bulb Power



425

Houses Energy for a Month



2518

Bathtubs of Water



659.61

Metres of Landfill Space



876,000

Kilometres of Car Emissions



311

Trees (158 Tonnes of CO2)



80,500

Plastic Bottles from Landfill

As seen on...



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