

Did you know...

- The organics bin colour is burgundy and is in-line with Australian Standard bin colours.
- The compost made from the contents of the organics bin is used for farms and vineyards to grow our food and make wine. The compost is also used on parks and gardens across Victoria, and is donated to many schools.
- If you put items that are not compostable and should not go in the organics bin, it may contaminate the entire load and may result in that product going to landfill.

Thank you for using your Food Organics bin correctly. You are part of the solution in diverting waste from landfill and recovering valuable resources which can be turned into new products for us to enjoy again. Veolia thanks you for your commitment to sustainability and protecting our environment. If you need any further assistance, please contact us

cx.service@veolia.com.au



Understanding your Food Organics Bin





What can go in your Food Organics Bin



Fruit and vegetable scraps



Citrus, onions and garlic



Meats



Seafood



Coffee grounds and loose leaf tea



Egg shells



Leftover cooked food



Dairy products



Bread, pasta, rice and cereal



What cannot go in your Food Organics Bin



Plastic items (including bags, cling wrap, ties, straws)



Tea bags and coffee pods



Paper towel, tissues and dishcloths



Compostable packaging products



Metal, glass and plastic recyclables



Bones



Packaged food



Shells (oysters, mussels, clams, etc)



Chopsticks or bamboo/wooden cutlery



The contents of your organics bin will get turned into compost, which is then used on farms and vineyards to make our food and wine.



Rule of thumb: If you cannot eat it, it should not go into the organics bin. Any of the above items contaminates your organics bin and may result in the entire load being sent to landfill.