



Case Study

Waste

The Royal Bournemouth and Christchurch
Hospitals NHS Foundation Trust

The Royal Bournemouth Hospital Catering Department significantly reduced waste costs through the introduction of eco packaging

In 2010, Royal Bournemouth Hospital's catering unit switched from conventional packaging to a variety of compostable disposables, including hot cups and lids, cold cups for drinks and desserts, napkins, cutlery, takeaway boxes and sandwich bags.



Background

Where used, disposables had previously gone to general waste. Compostable packaging opened the door to improved recycling.

Now food waste and compostable disposables are collected twice weekly and taken to a local waste facility to be converted into energy via anaerobic digestion.

The Trust worked with Vegware, a company specialising in compostable packaging. The disposable packaging is low carbon, made from renewable or recycled materials, and all can be recycled along with food waste.

Results

The Trust no longer sends any catering waste to landfill resulting in financial and environmental benefits. In 2013 RBH found its catering waste stream cost over 70% less than its general waste stream, which goes to energy from waste.

Furthermore, with food waste separated out from 'general' waste, recycling other waste types has become much easier.

Bournemouth's achievements in waste management were recognised by the Footprint Awards 2012 and were also the subject of The Telegraph's video case study on sustainability now being affordable – view it online: <http://goo.gl/PCI5J1>



Keen to build on their achievements, RBH are aiming for a bronze Food for Life Award in 2014.

Steven Fall, RBH's sustainability officer says, "The use of Vegware products has allowed the Royal Bournemouth and Christchurch Hospitals Trust to significantly decrease our impact on the environment by switching to compostable catering containers and packaging.

The catering department has demonstrated that this transition was cost neutral, and in fact the Trust is now saving money on waste disposal via the introduction of a food waste stream.

This waste is recycled into energy by a local company whom also convert food waste into compost and agricultural fertiliser, which goes towards producing more food!

By converting to compostable containers the internal management of waste has been simplified for staff – also saving time and effort. I think it is important that other NHS Trusts consider this switch too."



Further information

For The Royal Bournemouth and Christchurch Hospitals NHS Foundation Trust:

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Royal Bournemouth Hospital's Eco Audits for 2013

8.8 tonnes of carbon saved
5.1 tonnes of virgin material saved
13 tonnes of used packaging diverted from landfill



Fact sheet from Vegware



saving carbon with packaging made from plants



Count your carbon savings by the kilo with Vegware's Eco Audits. We provide tailored Eco Audits over any period, quantifying:

- carbon saved
- virgin materials saved
- potential landfill diversion

Quantify and communicate your environmental credentials!



Made from bagasse - recycled sugarcane
99% less carbon than polystyrene



Lined with cornstarch
51% less carbon than plastic lining

Made from cornstarch
34% less carbon than PP plastic



Made from bagasse - recycled sugarcane
99% less carbon than paper

Get in touch for your Eco Audits.



Made from cornstarch
55% less carbon than PET plastic
62% less carbon than polystyrene



We can even make you a poster!

Carbon savings quantify the difference in embodied CO2 per kilo for materials used to create Vegware products compared with their conventional packaging equivalents.

All data provided by independent carbon consultancy En-count using SimaPro's lifecycle assessment database Ecolivent v2.0.