



WASTE CONNECTIONS

&

FOODCYCLER

PROGRAM RESIDENT GUIDE

THE CITY OF CANTON'S
WASTE CONNECTIONS & FOODCYCLER™
PROGRAM

Welcomes You



Dear Resident,

On behalf of Food Cycle Science, we want to thank you for joining your municipality in fighting food waste by participating in the Waste Connections & FoodCycler™ Program.

By using FoodCycler™ technology to treat your 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 helpful resource for you. In the following pages, you will find an FAQ section, and itemized list of items you can process with your FoodCycler™.

If you would like to purchase accessories for your FoodCycler during or after the pilot period, you can access exclusive Canton resident pricing at: <https://bit.ly/FoodCyclerMunicipalUSA>

Your municipality, Waste Connections, and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler™ and Waste Connections Teams are always available to answer any questions you might have.

Warm regards,

THE FOOD CYCLE SCIENCE MUNICIPAL TEAM



Contact Information

For questions about this program, please contact:

Steve Berry
Municipal Sales & Relations Manager

Email: Steve.Berry@wasteconnections.com
Ph: (832) 442-2268

For technical support, please reach out to the FoodCycler™ Support Team via email:

info@foodcycler.com
(Please title your support ticket: Waste Connections (Canton, TX) – FoodCycler 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!



WASTE CONNECTIONS
Connect with the Future®



@WASTECONNECTIONS



@THEFOODCYCLER



How to Use Your FoodCycler™ Foodilizer™

FERTILIZE YOUR GARDEN

Mix your FoodCycler™ Foodilizer™ (the by-product at the end of the cycle) 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 your Foodilizer™ 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 your Foodilizer™ to those of your family and/or friends who garden or compost. You could also donate it to a local farmer, community garden or garden center to use as fertilizer.

ADD IT TO YOUR COMPOSTER

Mix your Foodilizer™ 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" (or nitrogen) compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your carbon elements can be paper products or dead leaves.

OTHER OPTIONS

You can dispose of the by-product in your organics waste bin or in the garbage. Foodilizer™ is still exponentially reduced in volume and liquid mass, and will contribute considerably less waste to landfills and associated emissions.

FAQ

WHAT ABOUT MOLD?

Mold in your garden soil 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.

FOODILIZER™ COLOR & TEXTURE

Your Foodilizer™ will vary in color and texture depending on the composition of the materials you added to the cycle.

STORING MY FOODILIZER™

You can store your Foodilizer™ indefinitely in a sealed container/bucket. The material will not degrade as long as it is kept dry!

ODORS & ANIMALS

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

WHAT HAPPENS IF IT GETS WET?

Please note that Foodilizer™ will produce odours and methane emissions if exposed to liquid and left in anaerobic conditions (such as your garbage bin, or in an untended compost pile). Incorporate Foodilizer™ into an aerobic environment (garden soil or a regularly maintained/turned compost pile) to ensure your by-product remains odourless and eco-friendly!



FAQ



FOR MORE FAQs VISIT:

<https://foodcycler.com/blogs/faq>



FOR HOW-TO VIDEOS VISIT:

<https://foodcycler.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 \$0.12-\$0.15 per cycle. 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?

The typical FoodCycler® cycle takes between 4-9 hours for the food waste to become completely dehydrated and processed into the by-product. 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 odors 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. You can buy replacement filters at: <https://bit.ly/FoodCyclerMunicipalUSA>

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 page for a general list of what you can and cannot process in the FoodCycler™.

The FoodCycler™ Do's & Don'ts

The FoodCycler™ thrives on a balanced diet, just like we do! For best results, include a variety of food scraps. If your bucket load seems a bit one-sided, simply add a few handfuls of Foodilizer™ from a previous cycle to mix things up.

Yes	<ul style="list-style-type: none"> ✓ VEGGIE & FRUIT SCRAPS ✓ MEAT, FISH, POULTRY ✓ POULTRY & FISH BONES ✓ COFFEE GRINDS & TEA LEAVES Including coffee filters & tea bags ✓ BEANS, SEEDS & LEGUMES ✓ EGGS & EGGSHELLS ✓ SHELLFISH Including shells
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Small Amounts	<ul style="list-style-type: none"> 👉 SAUCES, DRESSINGS & GRAVIES 👉 DAIRY PRODUCTS 👉 JELLIES, JAMS & PUDDINGS 👉 STARCHES Including bread, rice, cake, etc. 👉 PORK & LAMB BONES 👉 HARD PITS Including avocado, peach, apricot, lychee & mango
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Cut Up Prior	No
<ul style="list-style-type: none"> ✂ PAPER TOWEL/TISSUE ✂ CORN COBS & HUSKS ✂ WHOLE VEGETABLES ✂ PINEAPPLE LEAVES ✂ FIBROUS PLANTS Including celery, asparagus, parsley, etc. 	<ul style="list-style-type: none"> ✗ CARDBOARD ✗ OILS & FATS ✗ CANDY & GUM ✗ MOST "COMPOSTABLE" PLASTICS ✗ BEEF BONES