

HARVARD UNIVERSITY DINING SERVICES ASKS YOU TO PLEASE...

COMPOST



Any Sebastian's Disposable-Ware (food containers, plates, coffee and soup cups, cutlery, napkins, and coffee stirrers)



Any Food Waste

WHERE DOES HARVARD'S WASTE GO?

Compostable waste is transported 15 miles north to Rocky Hill Farm in Saugus. Established in the 1920s, the farm raises and sells pigs, mulch, and loam, and is a licensed large scale composting site.

Recyclable waste goes four miles away to Charlestown, for processing and distribution to local businesses.

Harvard's trash travels to Lawrence, where it is either landfilled or incinerated.

STARTING MAY 5 AT SEBASTIAN'S!

HOW ARE THE CONTAINERS MADE?

The new compostable take-away materials are made with polylactic acid (PLA).

PLA products are made from dextrose, a sugar extracted from corn. No. 2 yellow dent corn is the cheapest, most abundant source of fermentable sugar in the world.

In addition to being 100% renewable, the polymers in the new take-away containers emit 80% less greenhouse gases than traditional petroleum-based polymers and require 65% less fossil fuels to produce.



HOW DOES COMPOSTING WORK?

Certified compostable bioplastics completely degrade within 180 days. They do not create any toxic byproducts as they compost.

Industrial composting facilities carefully regulate temperature and humidity levels to encourage quick degradation. In an ideal environment, PLA loses molecular weight and becomes a food source for naturally present microorganisms.

If you put compostable material in the trash can or recycling bin it will not compost. In an anaerobic environment such as a landfill, compostables do not have the oxygen they need to biodegrade. Compostable containers cannot currently be recycled.

