Food and drink material hierarchy

Most preferable option

Prevention	 Prevention Waste of raw materials, ingredients and product arising is reduced – measured in overall reduction in waste. Redistribution to people. (i
	Sent to animal feed
	 Recycling Waste sent to anaerobic digestion; or Waste composted
Waste	 Recovery Incineration of waste with energy recovery. WWT recovery
	 Disposal Waste incinerated without energy recovery. Waste sent to landfill. Waste ingredient/product going to sewer.

Least preferable option

Hospitality Industry Food Waste Management Hierarchy (inc. Fats, Oils and Grease – FOG)

Ensuring Food Waste is Managed as a Resource

Primary: Resource management using Anaerobic Digestion or other resource reclamation (kerbside collection of solid waste/ slurry) via:- Separation at Source, Dewatering Units, Grease Traps, Grease Removal Units, Separation Tanks.

Secondary: On site treatment/management via:- Food Waste Digesters, Bacterial Dosing systems.

Tertiary: Sink to sewer via:- food waste disposal units for WWT management where the above treatments or are not; Technically, Environmentally, Economically, Practicable.

FEA Foodservice Equipment Association