



Waste & Resource Recovery Circular Economy

Industry News

All sections

Search here...

Home/ Section Waste & Resource Recovery Parmelia Hilton...

# Parmelia Hilton Perth diverts food waste from landfill with BioBags

By Inside Waste, Thursday 19 July 2018

In a bid to reduce its carbon footprint, Parmelia Hilton Perth is using compostable bin liners to recycle food waste.



Using BioBags to recycle kitchen scraps diverts food waste from landfill to compost so it can be returned to the earth as nutrient-rich fertiliser.

Australia's commercial and industrial sector, which includes hotels, restaurants, officers, retail and manufacturing, is the country's biggest source of waste and landfill.

The South Australian Research and Development Institute estimates 2.2 million tonnes of food are thrown out by the commercial and industrial sector every year.

## Related Articles

Record recycling boosts goal to eliminate plastic to landfill



Half of Australia's waste plastics exported

Plastic recycling rises, Victoria the star



Plastics Pact launched to drive circular economy principles

Parmelia Hilton Perth is doing its bit to reduce waste by diverting plastic from landfill and by recycling food waste.



**Nestle aims for  
100% recyclable or  
reusable packaging  
by 2025**

The hotel caters for events of up to 500 people, it has 284 guest rooms and a restaurant, and so keeping on minimising its carbon footprint is key. The hotel still has food waste, but by sending it in BioBag compostable bags to a commercial compost facility, less rubbish ends up in landfill.

According to Scott Morton, BioBag Australia managing director, BioBags were a better alternative to plastic because they left no toxic residues.

"If it doesn't make it into an organics recycling or compost bin, a BioBag will still break down into organic matter wherever there's microorganisms and oxygen. BioBags also helped divert food waste from landfill with less mess and odours."

"BioBags comply with the Australian Standard AS4736 so consumers can be sure they will biodegrade in any environment where microorganisms are active."

Western Australia, South Australia and Queensland have piloted programs to turn food waste from commercial kitchens into compost or fertiliser. The benefits to businesses include reduced waste to landfill fees.

LISTED UNDER TAG : [BIOBAGS](#), [BIN LINERS](#), [FOOD WASTE](#), [LANDFILL DIVERSION](#), [COMPOSTABLE](#)

LISTED UNDER CATEGORIES : [WASTE & RESOURCE RECOVERY](#), [WESTERN AUSTRALIA](#), [AUSTRALIA](#)

---

**Comments**   **Community**

 **Login** ▾

 **Recommend**    **Share**

**Sort by Best** ▾

Start the discussion...

LOG IN WITH

OR SIGN UP WITH DISQUS 

Name

Be the first to comment.

ALSO ON INSIDE WASTE

**Face your waste -Inside Waste**

1 comment • 3 months ago

 **Leisha Deguara** — does anyone know which company makes these clear

**CIMIC setting an example for construction &**

1 comment • 10 months ago

 **Paola Schaw** — FYI - thought it would be worth adding that CIMIC was a

**ddfd -Inside Waste**

1 comment • a year ago

 **harsha** — hi... very nice

**Welshpool medical waste incinerator to store other**

1 comment • 6 months ago

 **Lee** — I have been monitoring the activities of this incinerator since the late

 **Subscribe**    **Add Disqus to your site** Add DisqusAdd