

the truth about compostable packaging and food service ware

did you know?

1 Compostable packaging doesn't always compost.

Some certified compostable items don't fully breakdown in all types of compost facilities, and they can contaminate finished compost.

2 Confusion causes contamination.

It can be hard to tell compostable items apart from non-compostable ones. So, it's easy for non-compostable packaging to end up at compost facilities, messing up the process.

3 Some compostable packaging contains toxic chemicals.

When packaging is designed to be water and grease resistant, it may contain chemicals that are harmful to people, animals and planet.

4 Compostable options are not always better for the environment.

Oregon DEQ research shows that some compostable items have higher environmental impacts than other options.

5 Composting food and yard waste is a good thing!

Every year, the Pacific Northwest's compost industry turns thousands of tons of yard and food wastes into nutrient-rich compost. Composting the right stuff results in healthier and more resilient soil, reduces greenhouse gas emissions, recycles nutrients and conserves water.

6 Many compost facilities don't want compostable packages or food service ware

See: <https://bit.ly/2VSoTzD>

Tips!

- Change your default to reusable
- Refuse extra food service ware
- Buy durable when possible



In 2018, Oregon DEQ released a series of reports that answered the question: **"How well do popular packaging attributes correlate with net environmental benefit?"** You can find the reports at <https://www.oregon.gov/deq/mm/production/Pages/Materials-Attributes.aspx>