



FOODCYCLER

First Nations Pilot Program

RESIDENT GUIDE



SAGAMOK
ANISHNAWBEK





THE FOODCYCLER™ MUNICIPAL TEAM

Welcomes You



Dear Resident,

Thank you for joining your First Nation in fighting food waste by participating in the FoodCycler™ Food Waste Diversion Pilot Program.

The purpose of the FoodCycler™ Pilot Program is to measure the viability of on-site food waste processing technology as a method of waste diversion. By reducing food waste at home, you can support your community 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 resource to you during your participation in the Pilot Program. In the following pages, you will find an FAQ section, and itemized list of items you can process with your FoodCycler™ and a table you can use to track the number of cycles done with the FoodCycler™ over the pilot period.

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

Both your community and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler™ Team and your local lead are always available to answer any questions you might have.

Warm regards,

THE FOOD CYCLE SCIENCE MUNICIPAL TEAM



Contact Information

To learn more about the Pilot Program, please contact your local program lead:

Kayla Abitong
abitong_kayla@sagamok.ca
(705) 863-2874

4007 Espaniel Street. PO Box 610
Massey, ON P0P 1P0

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

info@foodcycler.com
(Please title your support ticket: Sagamok Anishnawbek – Pilot Program)

Please do NOT disassemble the FoodCycler. Disassembling the FoodCycler will void the standard manufacturer's warranty.

Connect with us!

Join our community Facebook Group!

Connect with other residents starting their food waste diversion journey!



<https://www.facebook.com/groups/313827200395439>

Want to be showcased on our social media?

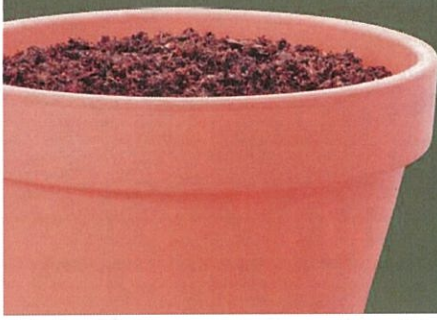
Tag us on social OR send us pictures of your garden, soil amendment and the FoodCycler in action to municipal@foodcycler.com!



@THEFOODCYCLER



@FOODCYCLESCEIENCE



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.

THROW IT AWAY

You can dispose of the by-product in your green 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!



Pilot Project Tracking Sheet

INSTRUCTIONS:

Please track the number of cycles you do every day for the Pilot period in the table below.

WEEK	MON	TUE	WED	THUR	FRI	SAT	SUN	WEEK TOTAL
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
Total number of cycles during Pilot period:								

Notes/Comments/Suggestions:

FAQ



FOR MORE FAQs VISIT:
<https://foodcycler.com/pages/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 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 \$2-\$4 per month. 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?

In the FoodCycler™ Eco 5™, a typical 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 odours 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/FoodCyclerMunicipalStore>

Where can I store my FoodCycler™?

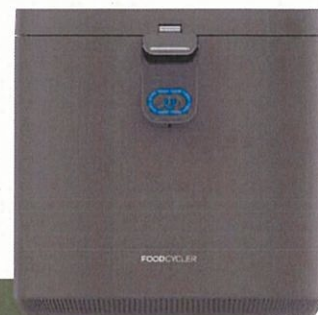
Nearly any covered area with access to an outlet. The FoodCycler™ must be in a closed, dry environment where there is no risk of it being rained on or otherwise subjected to the elements. Possible locations include heated garages, basements, pantries, or your kitchen.

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 each of the FoodCyclers™.

The FoodCycler™ Do's & Don'ts

FOODCYCLER™ ECO 5



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
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 peach, apricot, lychee & mango
<h3>Cut Up Prior</h3> <ul style="list-style-type: none"> ✂ PAPER TOWEL/TISSUE ✂ CORN COBS & HUSKS ✂ WHOLE VEGETABLES ✂ PINEAPPLE LEAVES ✂ FIBROUS PLANTS Including celery, asparagus, parsley, etc. 	<h3>No</h3> <ul style="list-style-type: none"> ✗ CARDBOARD ✗ OILS & FATS ✗ CANDY & GUM ✗ MOST "COMPOSTABLE" PLASTICS ✗ BEEF BONES Including T-bones, soup bones, etc.

