



The Royal Bournemouth and Christchurch Hospitals 
 NHS Foundation Trust

NHS Trust reduces catering waste costs by 70%

Royal Bournemouth Hospital's catering services have found compostable disposables to be the key to boosting sustainability and recycling without increasing costs.



In 2010, Royal Bournemouth Hospital's catering unit switched from conventional packaging to a wide variety of Vegware's compostable disposables, including hot cups and lids, cold cups for drinks and desserts, napkins, cutlery, takeaway boxes and sandwich bags.



Where used disposables had previously gone to general waste, compostable packaging opened the door to improved recycling.

Now food waste and compostable disposables are collected twice weekly and taken to a local waste facility to be organically recycled into compost within six weeks.

Steven Fall, RBH's sustainability officer says, "The use of Vegware products has allowed the Royal Bournemouth and Christchurch Hospitals Trust to significantly decrease our impact on the environment by switching to compostable catering containers and packaging.

The catering department has demonstrated that this transition was cost neutral, and in fact the Trust is now saving money on waste disposal via the introduction of a food waste stream.

This waste is recycled by a local company into energy, and agricultural fertiliser, which goes towards producing more food!"

78 staff in catering services 

 **2,500** meals served daily

70% saving on waste management 



"I would recommend Vegware to other companies & NHS Trusts; the service has been excellent and the products are great!"

Steven Fall, Sustainability Officer

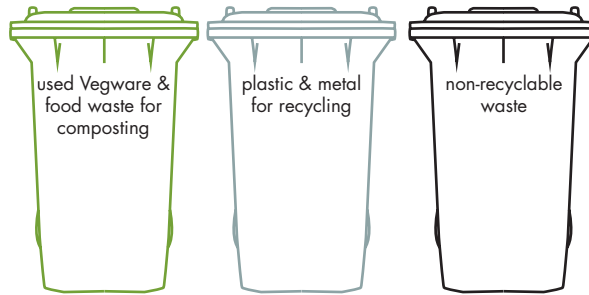


A zero waste Trust, saving time and money

The Trust no longer sends any waste to landfill for financial and environmental reasons. RBH has discovered that in 2013 its catering waste stream cost over 70% less than its general waste stream, which goes to energy from waste.

Furthermore, with food waste separated out from 'general' waste, recycling other waste types has become much easier.

Steven Fall reports that, "By converting to compostable containers the internal management of waste has been simplified for staff – also saving time and effort."



Catering waste management is simpler now, with only three streams.

"By switching to Vegware products we have increased our commitment to sustainability within the Trust, and I think it is important that other NHS Trusts consider this switch too."

Steven Fall, Sustainability Officer

Wider recognition



Bournemouth's achievements in waste management were recognised by the Footprint Awards 2012 and were also the subject of The Telegraph's video case study on sustainability now being affordable – view it online: <http://goo.gl/PCI5J1>

Keen to build on their achievements, RBH are aiming for a bronze Food for Life Award in 2014.



Royal Bournemouth Hospital's Eco Audits for 2013

8.8 tonnes of carbon saved
5.1 tonnes of virgin material saved
13 tonnes of used packaging diverted from landfill

Working with
Vegware



Andy Whittingham

Head of Catering
Operations

"Vegware to date have been very efficient to work with. Their products are very good quality and meet all our needs. The products are very practical and they stand out from any others due to their quality and the branding, which I really like.

They also stack up well on costs against their competitors with many products being of similar cost, or even cheaper!"

**any questions?
get in touch!**

**0330 223 0400
info@vegware.com**

Canalside House,
43-45 Polwarth Crescent,
Edinburgh EH11 1HS, UK

find @vegware online



www.vegware.com

Vegware is at the cutting edge of eco catering disposables