

Your kitchen caddy helps you sort food scraps in the kitchen

Using your kitchen caddy



Step one

Tear a liner from the roll of supplied compostable liners.



Step two Fit the compostable liner inside your kitchen caddy and secure over the lip.



Step three Fill your lined caddy with food waste. Once full, tie the liner closed with a knot.



Step four Place your filled compostable liner in the green-lid bin.

Handy tips

- You can also use newspaper to line your caddy, or use no liner at all (no plastic bags).
- Try your caddy in a few spots before you find the right one for your kitchen.
- The caddy can be diy mounted onto the back of a cupboard door, placed under the sink or sat on the kitchen bench.
- Your caddy can go in your dishwasher for easy cleaning.

Tips to reduce odours in your Organics bin

Rinse bin after collection

Recycle your food regularly

Put your green-lid organics bin out for collection every week, even if it is not full.

Swap it out

Alternate food scraps with layers of leaves or lawn clippings to reduce odours.

Separate your scraps

Put stinky scraps like meat, fish or bones in the freezer until collection day. Remember to use a compostable bag or newspaper, no plastic bags or containers.

Squeeze your tea bags

Leave tea bags and coffee grinds to cool off before putting them in your bin. If it gets hot and steamy, it'll create extra water and encourage fruit flies. Also make sure you squeeze out any excess water.

Eat more of your food

Write a weekly menu plan and make a shopping list, so you only buy what you need. Recycling food is great, but eating it is better.









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