

COMPOSTING SLIDES

Visit the **Lomi website** for more information

Any questions please email: greenlabsinfo@caltech.edu

For more information visit https://greenlabs.caltech.edu

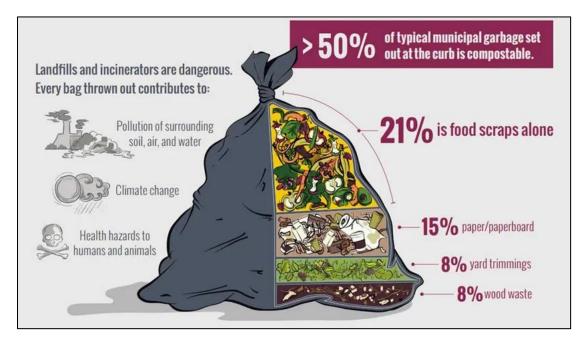


Why Compost?

To reduce the amount of food we waste, and do more than just dispose of our uneaten food!

When food goes into a landfill, the nutrients in the food aren't returned to the soil— instead they rot and produce methane, a greenhouse gas that's trapped in the atmosphere and ends up exacerbating climate change.

When we separate food waste from other kinds of waste, it can be converted into a reusable form: nutrient-rich compost that can be used in agriculture and gardening

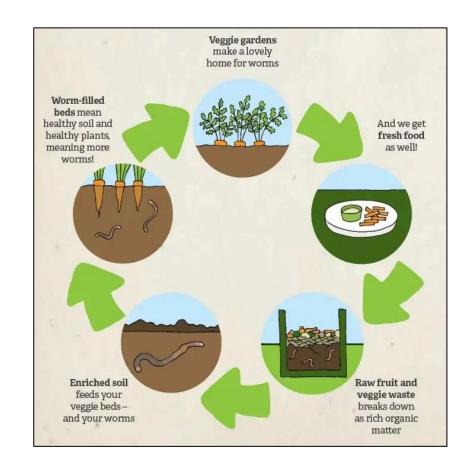




Why Compost?

Caltech cycles through an incredible amount of food each day, and while we do have compost disposal options there are currently many logistical issues with getting the food waste composted, and getting that compost to farmers and gardeners who can put it to good use

Some of the members of Green Labs were curious — is there a way to compost our food scraps and use the resulting nutrient-rich locally?





Enter: the Lomi!

Lomi tabletop composters turn food waste into dirt in just a few hours!

- They are very energy efficient (using 0.6-1 kWh of electricity per run (~\$0.15 per use), clean, convenient, and quiet!
- Carbon-neutral after 46 cycles

Best of all, we can install them in lab lunch spaces without needing an entire composting facilities at Caltech!

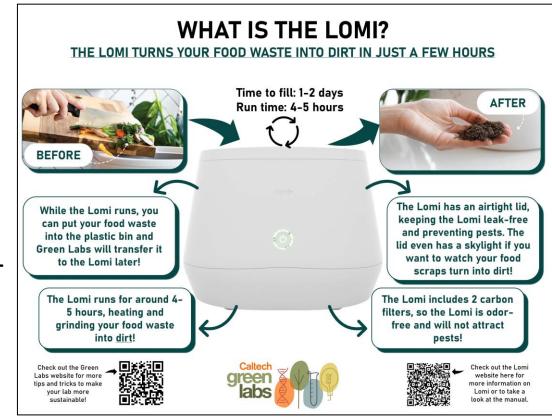




What is the Lomi?

Lomi tabletop composters turn food waste into dirt in just a few hours!

- Lomi has an airtight lid, keeping the Lomi leak-free and preventing pests
- Some lids even have a skylight so you can watch your food scraps turn into dirt!
- Lomi includes 2 carbon filters, so it is odor-free!
- Each run of the Lomi takes around 4-5 hours, and works to heat and grind your food waste into dirt.





Save money and the environment!







green labs

What can go in the Lomi?

These posters are posted next to each unit on campus.

This is an experiment – so please try them, tell us what you think.

 This is a testing ground for how we can reduce food waste, transform it locally in an energy efficient way, and use it in our own backyard. If this initiative is successful, we can start considering expanding the program, or looking at ways for Caltech to invest in larger scale local compost operations.

This is a really easy way for you to participate in making our campus greener and more sustainable!



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Any questions please email: greenlabsinfo@caltech.edu
Download the Green Labs Certification Form
For more information visit https://greenlabs.caltech.edu
For more slide decks visit our Fact Sheets website
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References and Additional Information

<u>Visit our fact sheets website for more information!</u> (https://greenlabs.caltech.edu/resources/fact-sheets)

Green Labs Pilot Programs (scroll down for updates on our Lomis!) (https://greenlabs.caltech.edu/green-labs-pilot-programs)

<u>Caltech Dining Sustainability Initiatives</u> (https://dining.caltech.edu/sustainability-initiatives)

Lomi Sustainability (https://lomi.com/pages/sustainability)

What can go in the Lomi? (https://lomi.com/pages/what-can-go-in-lomi)

Why should we compost? (https://www.addisoncountyrecycles.org/food-scraps/composting/101/whycompost)

Climate Change Resources (https://climatechangeresources.org/learn-

more/communities/communities_waste/composting/)

Composting at home (https://www.epa.gov/recycle/composting-home)

How to compost - and why it's good for the environment

(https://www.nationalgeographic.com/environment/article/how-to-compost)