

MINIMIZING WASTE FROM FOOD & BEVERAGE AT THE JAVITS CENTER

TACKLING FOOD WASTE

Based on the [EPA's Food Recovery Hierarchy](#)

Reduce

Purchase with minimal contingencies. Buy in bulk to avoid excess packaging. Track food waste and surplus to inform future purchases. In food preparation, CULTIVATED always looks for ways to maximize the whole product, also known as "total food utilization."

**Work with them on creative ways to highlight this in the menu.*

Feed Hungry People

Donate leftover food. The Javits Center and CULTIVATED work with nonprofit partners like City Harvest, Rethink Food, and New York Common Pantry to distribute leftover food to New Yorkers in need. This is always happening back of house.

**Speak to your CULTIVATED sales representative for information about food rescue front of house to capture additional food for reuse and make these efforts visible to your event attendees.*

Compost

Javits Center and CULTIVATED always separate organic waste back of house for compost. Sorted organic waste is diverted to the [CORe Newtown Creek Co-digestion](#) facility in Brooklyn. The co-digestion project allows food waste¹ to be used to create energy for the local community.

**Speak to your CULTIVATED sales representative for information about coordinating compost for food waste in the front of house to capture additional food for reuse and make these efforts visible to attendees.*



1

The co-digestion facility only accepts food and other organic waste, including food scraps, plant trimmings, and food-soiled, unlined paper. The co-digestion facility **cannot** accept any plates or utensils, including biodegradable plastics. Pulp, fibrous materials will contaminate in high quantities. Graphics on pg 2.

VESSEL AND UTENSIL RECOMMENDATIONS

Reusables are always the best, most sustainable option. Recycling facilities require an extremely low threshold of contamination – this means that if they receive a load with even small amounts of food and liquid, it will be downgraded to trash.

**CULTIVATED offers reusable vessels, utensils, water coolers and water cooler service. Speak to your CULTIVATED sales representative for information.*

If disposables are needed, your best options are the following:

A) Post-consumer recycled plastic: These are made from recycled plastics and can be recycled again after use. CULTIVATED offers post-consumer recycled plastic disposables.

B) Paper, fibrous, bamboo, organic and unbleached materials: Even though these materials must be trashed, as they cannot be recycled nor composted at our local facilities, organic and unbleached materials are more sustainable than "virgin" plastic in production and in their afterlife.

Avoid the following materials, if possible:

- Styrofoam
- Soft plastics
- Virgin plastics
- Compostable PLA and biodegradable plastics²

**CULTIVATED offers paper or fibrous materials where post-consumer recycled plastic is not available.*

2

While compostable PLA or biodegradable plastics are made from more environmentally friendly materials than virgin plastics, they are not recyclable nor compostable at local facilities, so must be trashed, and take nearly as long as virgin plastic to break down.

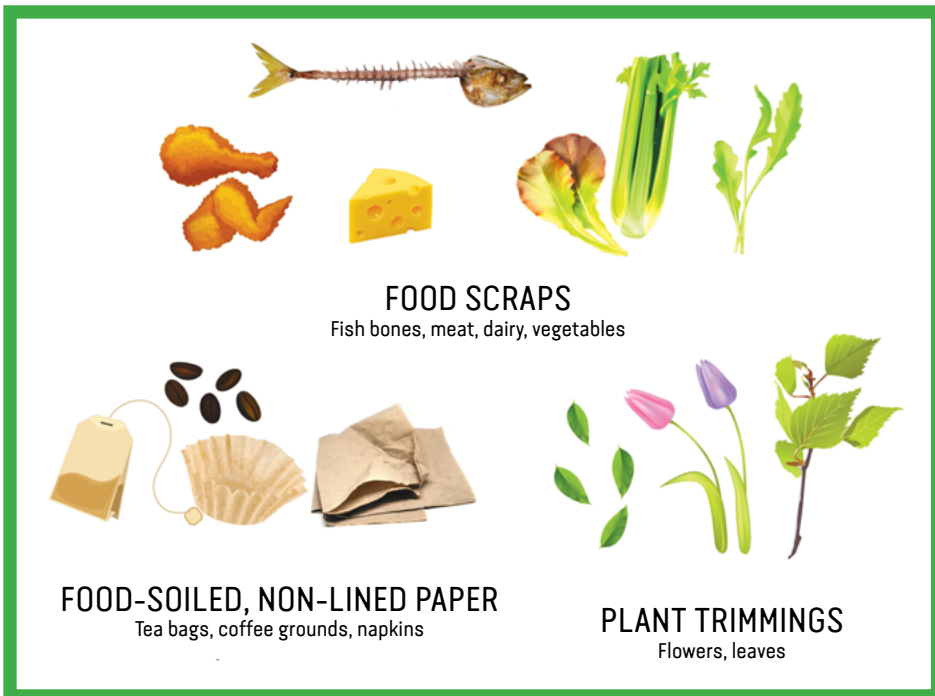
IF IT MUST BE LANDFILLED

Choose paper, fibrous, bamboo, organic and unbleached materials over virgin plastics and Styrofoam.



COMPOSTING AT THE JAVITS CENTER

Accepted compost materials



Not accepted

