ABOUT BIOWASTE TECHNOLOGY LLC

CTUIR is working with BIO-waste Technologies LLC, owned and operated by Tribal member DeArcie Abraham. We are excited to be partnering with BIO-waste Technology LLC on our food waste assessment,

data collection, community engagement, and anaerobic digester operations. DeArcie brings many years of working with composting and food waste expertise to this project. This project will begin in Spring 2024 and continue through 2026.





Want to learn more about the project or get involved?

PROVIDE FOOD WASTE

Do you live in the Mission area? We are looking for Housing residents to participate in food waste collection

RECEIVE COMPOST TEA



Do you garden or landscape? We are looking for families to receive liquid plant fertilizer produced by the biodigester

VOLUNTEER WITH US!



We have many opportunities to earn a stipend and build your expertise with First Foods Policy Program

Contact First Foods Policy Program

- FirstFoods@CTUIR.org
- (\$41) 429-7247

Contact BIO-waste Technology LLC

@biowastetechnologyllc

NIXYAAWII, AWKÚ ČÁWPAM ÁKAATTA!

"NIXYAAWII, DON'T THROW IT AWAY!" PROJECT





HOW DOES ANAEROBIC DIGESTION WORK?

An anaerobic digester is a sealed environment where formerly living "biodegradeable" matter decomposes with the help of active microorganisms. These tiny critters create methane as they help break this matter down, and leave behind a nutrient-rich liquid, known as "compost tea." This methane is harnessed for energy, and compost tea for fertilizer.

What is Methane?

Methane is a potent greenhouse gas made of one carbon atom and four hydrogen atoms. All living matter releases carbon when it decomposes, but when this decomposition happens without oxygen, like in landfills, it creates methane, which is released and contributes to global heating. Methane has 25 times the heating power of carbon dioxide in the short term, and 80 times greater in the long term. This gas can also be ignited to provide energy.

WHAT IS FOOD WASTE?

Food is thrown away every day — from uneaten leftovers to spoiled produce to parts of fruits and vegetables that could be eaten or repurposed. This food ends up in landfills, where it decomposes, most often in environments without oxygen.



WHY DOES FOOD WASTE MATTER?

One-third of all food in the United States goes uneaten. Preventing food from going to waste is one of the easiest and most powerful actions you can take to reducing greenhouse gas emissions.

Environmental Impacts of U.S. Food Waste: SEPA



 Greenhouse gas
 Enough water

 emissions of more
 and energy to

 than 42 coal-fired
 supply more than

 power plants
 50 million homes





An **area of agricultural land** - equal to California and New York



Learn more: www.epa.gov/land-research/farm-kitchen-environmental-impacts-us-food-waste