

**Date:** Wed 30<sup>th</sup> October 2019

**Time:** 10:30–13:00

**Venue:** Glasgow Caledonian University

**Resources:** [Available here](#)

**MINUTES:**

**Waste Management Topic Support Network Meeting**

**Attendees:**

Al	Clark	University of St Andrews
Cat	Acheson	Formerly Zero Waste Scotland
Ciara	Newell	Forth Valley College
Erik	Smyth	Dew Products
Jill	Burnett	EAUC
Jitka	Fleglova	University of Stirling
Joao Paulo	Estevam de Souza	University of Glasgow
Kerry	Cheek	The University of Edinburgh
Lesley	Thomson	WashR
Louisa	Coursey	Zero Waste Scotland
Nenad	Denkov	UniGreenScheme
Paulo	Cruz	Glasgow Caledonian University
Scott	Whitelaw	WashR
Shona	Cherry	Zero Waste Scotland
Sonya	Peres	EAUC-Scotland
Sophie	Unwin	Remade Network
Steven	Giannandrea	City of Glasgow College
Trudy	Cunningham	University of Dundee

**Apologies:**

Claire	Roxburgh	University of the West of Scotland
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	SUMMARY OF DISCUSSIONS	ACTIONS
1	<p><b>Welcome, Apologies and Introductions</b></p> <p><i>Trudy Cunningham, Co-Convener, University of Dundee</i></p> <p>Everyone was welcomed to the event and invited to introduce themselves to the room and share a waste project they are currently working on.</p>	
2	<p><b>Deposit Return Scheme</b></p> <p><i>Louisa Coursey, Sector Manager Deposit Return Scheme, Zero Waste Scotland</i></p> <p>ZWS has done lots of stakeholder engagement with industry and looked at best practice internationally – we want to select the best elements and what will work best for Scotland.</p> <p>Over 300 stakeholders, communities, business, suppliers etc. It will impact everyone. Scotland 1<sup>st</sup> UK Nation to commit to DRS but England is also consulting on DRS 45 nations already have a DRS and it generally delivers 85-95% capture rates.</p> <p><b>Timeline</b></p> <ul style="list-style-type: none"> <li>• 2009 – Climate Change Act</li> <li>• 2015 – ZWS did feasibility study</li> <li>• 2017 – Scottish Government announced DRS</li> <li>• 2018 – Consultation over 3,000 responses</li> </ul> <p><b>Basics</b></p> <ul style="list-style-type: none"> <li>• Buy drink, pay deposit, get deposit back when return container.</li> <li>• Containers in Scope (PET plastic bottles, glass bottles, steel &amp; aluminium drinks cans)</li> <li>• All retailers will be involved so it should be easy to return</li> </ul> <p><b>Return methods</b></p> <ul style="list-style-type: none"> <li>• Over the counter</li> <li>• Reverse vending machine</li> <li>• Online delivery return</li> </ul> <p><b>Finance</b></p> <ul style="list-style-type: none"> <li>• A scheme administrator will be appointed to run scheme and no one should be out of pocket except a consumer that decides to not return.</li> <li>• There will be an Admin Fee (producer fee), which is a form of extended producer responsibility, and this fee will fund the scheme.</li> <li>• There is also a Handling Fee paid to the retailers to cover the cost collecting the containers (paid on per container basis).</li> <li>• Resale of recycled material is a funding stream.</li> <li>• Unreturned deposits are a funding stream.</li> </ul> <p>Main drivers are climate change, litter &amp; increasing the quality of recyclate. At the moment we recycle 50% of drinks containers and aim to increase this to 90%.</p>	

The 20p deposit is intentionally high to help deliver this.

At present, co-mingling and contamination is very bad in Scotland. Which means the materials have to be downgraded. The DRS will produce very high quality recycle, which is essential to achieving a circular economy.

- Carbon benefit estimated to be 160,000 tCO<sub>2</sub> each year
- Significant litter benefit estimated to be £61 million each year

#### **Retailers & Return points**

- Return to all retailers
- Handling fee on per container basis so should be cost neutral
- Retailers must include the deposit in price and must display the deposit separately
- Materials will be collected free of charge by the scheme administrator so will remove a lot of material from general waste
- Hospitality: Onsite consumption do not need to pay deposit but they will still be charged by the wholesaler and refunded by administrator. Off-site consumption will still charge deposit

#### **Producers**

- All must register with SEPA in order to sell any drinks in Scotland and must include a deposit in the price.
- They will be charged a producer fee and can appoint a scheme administrator to operate on their behalf
- Scheme administrators will be responsible for meeting the 90% target – SEPA will monitor this.

#### **Next Steps**

Draft regulations introduced 10th Sept and currently [out for consultation](#). Once legislation process is complete businesses will have 12 months to get ready.

#### **Questions**

**AC:** How frequent will the collections be?

**LC:** Frequency will vary depending on how much storage is available on site and the volumes received. Generally sales volume will quite closely match your returns volume. This should give a good idea of collection frequency but we would like there to be an exceptional circumstances collection.

**TC:** Lots of waste is seasonal. Packed lunches for conferences are sometimes taken offsite. Previous DRS was a glass reuse scheme where in this one the glass will be smashed rather than reused.

**LC:** ZWS looked at this but no appetite from business and this is declining internationally as well.

**TC:** Does Scotland have plastic recycling facilities to deal with this?

	<p><b>LC:</b> ZWS is looking to get plastic recycling plants set up in Scotland and there is interest as the quality will be so good. The English plants are almost at capacity.</p> <p><b>TC:</b> Also we really need to educate the public about buying goods made from recycled plastic/glass</p> <p><b>LC:</b> There will be a massive consumer campaign to support this. Also under some of the proposals in Westminster there is a requirement that producers use a minimum of 30% recycled PET in packaging. Some companies are trying to go 100% PET.</p> <p><b>AC:</b> Will DRS effect Household Waste Charter?</p> <p><b>LC:</b> Yes, we are currently looking to revise this and are working with all LA's to model how DRS will impact this.</p> <p><b>TC:</b> Can cans &amp; plastics be co-mingled?</p> <p><b>LC:</b> Yes, that is what ZWS are proposing.</p> <p><b>PC:</b> What about waste contractor's charges? Where do you store valuable waste? Would like to revisit? Are universities retailers?</p> <p><b>LC:</b> Happy to come along again.</p>	
<p><b>3</b></p>	<p><b>Changing Student Behaviors to Prevent Food Waste</b> <i>Cat Acheson, previously Zero Waste Scotland</i></p> <p>Food waste is a massive issue – in Scotland we waste 600,000 tonnes a year &amp; 60% could have been eaten. 18-34year olds waste more than other age groups.</p> <p>Looked at how much food waste costs students, what foods are wasted, why it gets wasted and what would help?</p> <p>Worked with Dr Ellsworth-Krebs at the University of St Andrews. Students did a 7 day food waste diary which was part of assessment for Level 1 Sustainability module so we got really good data.</p> <p>155 diaries completed &amp; 130 also did a survey</p> <ul style="list-style-type: none"> <li>• 81% female, 18% male, 1% not specified</li> <li>• All 1<sup>st</sup> or 2<sup>nd</sup> year students</li> <li>• Very international class</li> <li>• Over half lived in catered residence</li> </ul> <p>Average cost of avoidable food waste per student per week £5.25 (£273 per year)</p> <p>Most commonly wasted types of food: left over meals, fresh fruit &amp; veg, potatoes, eggs &amp; dairy.</p> <p>Main reason for waste - they didn't like it. Potentially an issue with people's attitudes to food value and quality.</p> <p>Food management was still an issue: portion control, selling in too big quantity, no access to adequate facilities to store food.</p> <p>Specific issues to halls of residence:</p> <ul style="list-style-type: none"> <li>• Over piling plates to get your money's worth</li> <li>• Perception that food can be wasted without consequence</li> </ul>	

	<p><b><u>Recommendations</u></b></p> <ul style="list-style-type: none"> <li>• Increase food skills, use nudge techniques, and challenge perceptions of food value</li> <li>• Separate approach need for catered and non-catered student accommodation</li> <li>• Embed sustainable food education into curriculum</li> <li>• Effective nudge – removing trays from halls of residence canteens</li> <li>• Personalise the issue – food waste reduction competitions</li> </ul> <p><b><u>Questions &amp; Comments</u></b></p> <p><b>TC:</b> We have done competitions in the past but hard as students don't control energy</p> <p><b>SP:</b> University of Edinburgh has residence awards – sometimes do a shared pantry which has been successful (mainly non-perishable).</p>	
<p><b>4</b></p>	<p><b>ReMade Network</b> <i>Sophie Unwin, Founder &amp; Director</i></p> <p>Setting up reuse &amp; repair centres in Scotland and how it links into the FHE Sector Inspired by a scheme in Flanders of reuse centres run by local government Set up a social enterprise in Brixton which is now a thriving community hub Next set up in Edinburgh with support from ZWS (from £60 - £220,000 in 6 years) Now working to set up more hubs across Scotland and test out the model in different types of places with development trusts (City, Town, Rural &amp; Island). Glasgow, Borders, Huntly &amp; Mull.</p> <p>Glasgow City Council interested in having a series of facilities throughout the city.</p> <p>In Edinburgh one of the key partnerships was with University of Edinburgh who donated IT kit which could be refurbished and resold - cut previous waste costs and community benefits for the university.</p> <p>Also looking to develop an academy around repair skills that would help to boost rural employment and create a network that adds value to the existing sector. Repair creates 10% as many jobs as recycling.</p> <p>Lots of ways to collaborate with the FHE sector – curriculum, repurposing waste streams, apprenticeships.</p>	
<p><b>5</b></p>	<p><b>UniGreenScheme</b> <i>Nenad Denkov, Scotland Business Manager</i></p> <p>Asset resale service for universities – collect, store &amp; sell surplus equipment for universities. Lots of lab equipment, which is often very expensive but then becomes obsolete at the end of a research project and there are barriers to reuse/sale.</p> <p>Key barriers: Time, space &amp; risk</p>	

	<p>UniGreenScheme will collect items, store offsite, arrange sale, sell and split profit with university.</p> <p>Will also provide a full report on carbon reductions</p> <p>With help of ZWS have opened a Scottish site in Dunfrise &amp; Galloway. Glasgow Caledonian University (GCU) was one of the first universities to participate.</p> <p>Since established 4 years ago over 700 collections, 15,000 items collected, £150k rebate paid to universities.</p> <p>We sell to dealers, general markets &amp; lab specific markets. About 70% of the equipment is sold in UK.</p> <p><b><u>Questions &amp; Comments</u></b></p> <p><b>PC:</b> GCU faced all the issues highlighted and the space saving element is very attractive. The rebate is also attractive but the space saving is the main appeal to our staff.</p>	
<p><b>6</b></p>	<p><b>WashR</b></p> <p><i>Lesley Thomson, CEO</i></p> <p>Focussed on helping people make sustainable convenient choices and the first area looking at is cup waste and supporting reusable cup use.</p> <p>Latte Levy to be introduced and there will be a ban on single use cups in a closed environment. One of the big issues is no washing facilities for reusable cups</p> <p>Have developed a reusable cup cleaning station that cleans in 30 sec. No detergents are used just rinse decontaminate and dry so the cup will be ready to reuse. Will also be a drinking fountain and hot water station.</p> <p>Have worked with RBS on a 4-week trial and reduced cup waste by 50%.</p> <p>Carbon impact of a single-use cup is 3.5 times higher than a reusable cup so over one year RBS would save 440,000 kg of CO<sub>2</sub>e.</p> <p><b><u>Questions</u></b></p> <p><b>ES:</b> Can you just rinse rather than full wash each time.</p> <p><b>SW:</b> Yes looking at eco cycle.</p> <p><b>TC:</b> How much will the unit cost?</p> <p><b>LT:</b> Looking at monthly fee of £180. Looking to try to create a model that will show savings from different aspects.</p>	
<p><b>7</b></p>	<p><b>Dew Products</b></p> <p><i>Erik Smyth, CEO</i></p> <p>Electrolysed water cleaning products. Typically not very stable but we have been able to stabilize and bottle it.</p>	

	<p>Catholyte Makes a degreaser and Anolyte makes a disinfectant both are very safe and environmentally friendly. Complies with all European Standards. Use ATP testing to show that all germs are removed.</p> <p>Can also supply a fogging service for cleaning complex environments</p> <p>Have set up a refill station in Dundee.</p> <p>Each 20 litre refill station will reduce carbon emissions by 16 kg of CO<sub>2</sub> and saves money refills are very cheap.</p> <p><a href="#">Please get in touch if you would like to host a refill station.</a></p>	
<b>8</b>	<p><b>EAUC Update</b></p> <p><i>Jill Burnett, Carbon &amp; Estates Project Officer, EAUC-Scotland</i></p> <ul style="list-style-type: none"> <li>• Conference on Nov 26<sup>th</sup> at the Lighthouse in Glasgow.</li> <li>• Green Gown Awards same evening in the Glasgow Science Centre.</li> </ul>	
<b>9</b>	<p><b>AOCB</b></p> <p><i>Aaron Fraser (APUC)</i></p> <p>Update on Framework – looking to get it in place by mid-December and will keep everyone up to date.</p>	
<b>10</b>	<p><b>Next meeting:</b></p> <p>Any ideas for future TSN send to JB.</p> <p><b>AC:</b> University of St Andrews finding huge issue with what to do with remanufactured furniture.</p>	
<b>11</b>	<p><b>Thanks and close</b></p>	