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# **SUSTAINABILITY IN COUNCIL CATERING AND CLEANING**

## **SUSTAINABLE DEVELOPMENT COMMITTEE**

**17 September 2021**

### **APPENDIX A**

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Bagasse is a by-product from making sugar. When sugarcane stalks are harvested, they are pressed to extract their juices, which then gets processed into sugar. This leaves behind a dry fibrous substance. Using a high heat and pressure process, this material can be moulded into various containers and tableware such as bowls and plates – Bagasse.

#### Benefits and Features of Bagasse Products

Being both Biodegradable and Compostable, it's seen as the most environmentally friendly material currently used in the food service industry, offering a great and more environmentally-friendly alternative to products like Polystyrene Containers.

Packaging made from it and tableware are stronger and better quality than most alternatives.

It has no impact on the taste or aroma of food, unlike some other packaging which leaves a smell or taste.

From start to finish, it requires very little energy to produce, so as well as being fully biodegradable, its impact on our environment is minimal, making it an all-round environmentally friendly material and product.

#### What is Bagasse Suitable For?

Suitable for hot, wet and oily foods, it holds liquids very well and is naturally grease and cut resistant, it's also heat tolerant up to 95C and can even be put in the microwave or the freezer. (Note - extremely hot food may cause sugarcane to lose some of its strength).

#### How long does it take for Bagasse products to disintegrate?

Being plant-based, makes it easily compostable. Starting from the time it's exposed to composting conditions (it will not start biodegrading in storage) it can take a few months to break down. In the right conditions, however, it can disintegrate within a week. It does not require any special processes to recycle.