



**Local Energy ADventure Partnership
Micro Anaerobic Digestion**

Don't waste food waste!



Revolutionise your school's food waste management



- Save Energy Costs**
- Generate Clean Energy**
- Reduce your carbon footprint**
- Participate in our waste-to-energy educational activities**

Find out more contact LEAP on

07587 200811 or leap@creativehealthlab.com

www.creativehealthlab.com/leap



A not for profit partnership integrating social and environmental solutions with waste-to-energy technology.

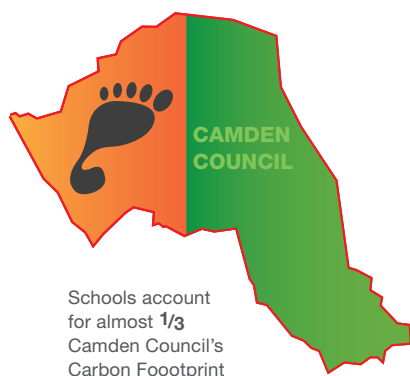
Local Energy ADventure Partnership

Micro Anaerobic Digestion

A Camden-based social enterprise partnership is working to develop cost-effective, micro anaerobic digestion (AD) systems suitable for use in schools and universities.

AD is a renewable technology utilising natural biological processes to transform food waste into biogas, liquid fertiliser and soil conditioner. Biogas can be used to produce heat and electricity while liquid fertiliser and soil conditioner can be used on school grounds and for food growing activities.

Tackling food waste on site saves disposal costs and transport emissions. It also reduces methane emissions from landfill - **a greenhouse gas 33 times more potent than CO2.**



Currently, most food and oil waste from schools is not recycled and schools contribute almost one third of Camden Council's total carbon footprint.



Educational Opportunities

Alongside the technology development we are planning an exciting educational programme:

- We need school groups to participate in our research phase; calculating the amount of food waste each school produces and estimating how much biogas, heat, energy and fertiliser could be generated.
- University and school students to co-design waste-to-energy demonstration kits based on previous phase findings for use in schools.
- Workshops offered to help students produce artwork, installations and short films communicating waste-to-energy concepts.
- Work exhibited in a range of public spaces such as schools, libraries, local markets, galleries and museums and used as a resource for further educational activities.

On-site food waste recycling can save money and the environment!



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