



PASSIONATE CAFÉ PIONEERS COMPOSTING COLLECTIONS IN BRISTOL, UK



Bristol UK's Café Matariki is a small and passionate business producing delicious dishes made with locally-sourced ingredients. It uses organic flours, sugar, and eggs in its baking, organic eggs in its frittatas and tarts, and Brutten dairy organic milk in its drinks.

The café is dedicated to identifying local producers and suppliers, to help in reducing its green footprint.

It's also passionate about the environment, and wants to limit its impact on the world.

The café has always used compostable packaging, and subscribed to Vegware's Close the Loop composting collection service when it launched in the region in 2018. All of the café's food waste and catering disposables is being put to good use, creating compost.

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It is so refreshing that Vegware not only provides fantastic compostable and sustainable packaging, but have also offered a solution of its disposal.

Vegware's Close the Loop composting collection service is amazing! We love that our used catering disposables and food waste gets collected weekly where it is turned into compost for the fields of Gloucestershire... how wonderful.

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Janice Heskett, Café Manager

Café Matariki, Bristol, UK

COMPOSTING COLLECTIVE



As the next phase in its sustainable approach, the café has joined the Composting Collective, a bring-back scheme to capture used Vegware for composting.

The Composting Collective unites local cafés, creating a network of bring-back points for consumers to access composting. Collectively, cafés can ensure their compostable cups, containers, and cutlery are composted.

Cafés with a composting scheme for used Vegware can choose to join the Composting Collective. That means they:

- Accept used Vegware that consumers bring in for composting, even if it was bought elsewhere
- Display the window sticker and in-café poster
- Encourage customers to visit other Composting Collective cafés – to return used Vegware, and buy another coffee!



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To know that we can tell customers that our takeaway packaging can be taken to other independents for food waste disposal, and that their customers can bring their used Vegware for our Close the Loop bin, is brilliant. It shows the community of Bristol working together to support one another and reduce our waste.

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Janice Heskett, Café Manager

Café Matariki, Bristol, UK