

FACT SHEET

Onsite Foodwaste Processing Demonstration Project – City of Seattle & Fremont Brewing Co.

Deliverables

- 1. Selection of Eligible Technology
- 2. Log of organic feedstocks diverted
- 3. Log of energy created
- 4. Log of field and laboratory testing results
- 5. Quarterly reports required by City of Seattle
- 6. Quarterly reports required by King County



Set up and begin project implementation
Ongoing implementation, monitoring and reporting

April 25, 2016 Summer, 2017







Summary

Impact Bioenergy was awarded a technology pilot project at Fremont Brewing Company in Seattle. <u>City of Seattle</u> awarded a grant for this project to demonstrate new diversion technology for commercial source separated organic waste (which is prohibited from disposal starting in 2015), and reporting performance for public record and educational purposes.

The project uses a living system to convert 25 tons per year of non-residential (commercial) food waste into 750 – 1,000 therms per year of renewable energy and 5,400 gallons per year of liquid soil amendment with zero waste. The specific focus of this project is how anaerobically digested food waste can be processed onsite, minimizing waste transport and reliance on distant facilities. The outputs will be used beneficially within the community, thereby avoiding trucking, export from the city, and the associated greenhouse gas emissions and loss of soil carbon. Renewable energy will be used off-grid to charge electric vehicles. Brewery residuals (yeast, wort, trub, grain) will be processed by themselves and then combined with commercial food waste collected from restaurants and groceries. Returning water, nutrients, carbon, and beneficial microbes to the soil goes a long way toward supporting farm-to-table food production and Seattle's "Grow Local" Food Action Plan.

The City is trying to build a farm-to-plate pipeline to better connect local farmers and communities. This project will build reliable data to both show the brewery how to be zerowaste and how digested food waste has a local market and can strengthen the local food initiative.