WHAT IS COMPOSTING?
Composting is a process that turns organic waste (usually food scraps) into nutrient-rich soil.

CROPS GROWN WITH COMPOST
- Are healthier against plant diseases
- Require less fertilizer to flourish
- Resist parasites and kill weeds

BENEFITS
- REDUCES CARBON FOOTPRINT
  Stony Brook uses an AEROBIC composter. LESS WASTE gets carted by diesel trucks to LANDFILLS and LESS METHANE GAS is released into the atmosphere.
- RECYCLES LOCAL WASTE
  In order to create compost, we need nitrogen, carbon, air, and time. Food waste creates nitrogen. Our carbon element is locally sourced sawdust, the waste product of a cabinet manufacturer, which binds the matter into a product good for the environment.

WHAT WE COMPOST
- FRUIT & VEGETABLE WASTE (INCLUDING RINDS AND CORES)
- COFFEE GROUNDS AND FILTERS, TEA BAGS
- SPICES
- EGG SHELLS

A CROSS-CAMPUS EFFORT
- CAMPUS DINING collects the food scraps that FSA VOLUNTEERS load into the composter and track the progress. After THREE WEEKS, CAMPUS OPERATIONS AND MAINTENANCE unloads the compost to be cured and DISTRIBUTED IN THE LANDSCAPING and flower beds throughout campus.

TOTAL WASTE COLLECTED TO DATE
200K LBS

TOTAL COMPOST OUTPUT
85K LBS