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

### 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
**235K LBS**

### TOTAL COMPOST OUTPUT
**100K LBS**

### WHAT TO COMPOST?
- ☑ COFFEE GROUNDS AND FILTERS, TEA BAGS
- ☑ FRUIT & VEGETABLE WASTE
- ☑ SPICES
- ☑ EGG SHELLS

### 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.