

Aktiione vum Ministär fir nohalteg Entwécklung  
an Infrastrukturen mat de Gemengen,  
der Chambre des Métiers an der Chambre de Commerce

## CIRCULAR ECONOMY IN GASTRONOMY

*Hotel - Restaurant - Camping - Beverage  
production - Food production - Bakery -  
Pastry - Butcher - ...*

**SDK** RESOURCES  
INNOVATION  
SUSTAINABILITY  
CIRCULAR ECONOMY  
**SuperDrecksKëscht**®



# Waste management

SDK® - your partner for the gastronomic sector

SDK® in cooperation with the Horesca.

Informations at :

**sdk.lu**

Contact :

**info@sdk.lu**

The basic sorting



## The SuperDrecksKëscht® label

The SuperDrecksKëscht® label promotes the image and the environmental activities of a company through an audit of sustainable and ecological waste management. It is certified according to the international standard ISO 14024:2000, which includes, among other things, the inspection procedure and the requirements to be met.

Compliance with the label criteria is checked once a year and is confirmed on a certificate. If the company meets the criteria for five successive years, it will be rewarded with a diploma and will only be audited every two years.

Until today, the quality label has been awarded to over 3,000 companies, including 200 in the Horeca sector.

## The SuperDrecksKëscht® in the Horeca industry

Help restaurateurs to promote a more sustainable gastronomy thanks to its expertise: From advice in waste management, to an adequate basic waste sorting, to the recycling of kitchen

oils and fats to the reduction of food wastage and disposable packaging, SDK® can make the difference for gastronomy!

Are you not ready yet to join the label ?

Knowing that waste management is required by law, the SDK® offers you free assistance in

- the implementation of preventive measures,
- the sorting of all the waste products,
- practical storing, respectful of the environment and in accordance with the law,
- collection of waste by authorized collectors that ensure high-quality and transparent recycling and elimination of waste.

**The basic waste sorting: economical, ecological and in compliance with the law !**

Ask for a counsellor :



Basic sorting :



# Reducing waste management costs and respecting environment at the same time !

■ Waste management **without** selective sorting

■ Waste management **with** label according to the standard DIN ISO 14024



residual waste per year



672 litres

recoverable material per year

0 litre

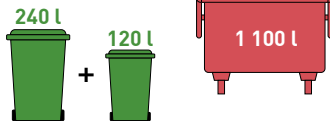
**68%**  
moins de déchets résiduels



volume of residual waste /  
volume of recipients per week



357 liters



cost of recipients  
resp. of elimination



664,50 € / an

economic result



**66%**  
réduction des coûts

Practical example based on a complete sorting



SDK® also offers training courses about waste prevention and management in Luxembourg.

Questions?

Send a message to [training@sdk.lu](mailto:training@sdk.lu)

# ECOBIX

The best waste is the one which is not created at all – so think of reusable packaging instead. We go further if you go with us.

Informations at :

**ecobox.lu**

Contact :

**info@ecobox.lu**



## Why ?

„Love food, hate waste“, one of the values the ECOBOX has committed itself to reduce food wastage in Luxembourg. Around the world, 1.3 billion tonnes of food production perishes

Love Food  
Hate waste



or is discarded (FAO). In the EU, we are talking about 90 million tonnes (180 kg / inhabitant). In Luxembourg, an amount of estimated 68.000 tonnes of food waste was produced in 2015 according to an analysis on food waste done by the Ministry of Sustainable Development & Infrastructure.

In addition to food wastage, packaging waste is also a huge problem. More and more people are ordering take-away meals. Thus, in our waste society fueled by excessive consumption, single-use packaging is ubiquitous. The production of these packages consumes enormous resources and they end up in the trash upon first use. So those not properly recycled pollute our environment by ending up as waste in the incineration !

## The solution

As a result, the SuperDrecksKëscht® has launched the pilot project ECOBOX in collaboration with the Ministry of Sustainable

Be up to date and participate in the circular economy.

Never again order single-use packaging.

Build loyal customers.

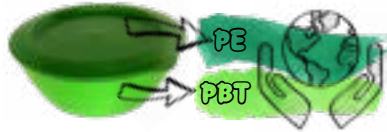
Show your commitment to protecting the environment.

Reduce your waste and its disposal costs.

Save your precious time.

Benefit of free advertising.

Resource potential



A campaign of :



LE GOUVERNEMENT  
DU GRAND-DUCHÉ DE LUXEMBOURG  
Ministère de l'Environnement, du Climat  
et du Développement durable

Administration de l'Environnement

Supported by  
SuperDrecksKëscht®  
and Horesca  
Luxembourg

Development & Infrastructure and HORESCA Luxembourg. It is the first multipurpose deposit system designed for Luxembourg's gastronomy to eliminate food wastage and reduce the use of single-use plastic packaging. This project is based on the principle of the circular economy and the product is designed for multiple reuse.

Interesting is the fact that this deposit system means a reduction in packaging costs for Luxembourg restaurants.

During the production of packagings, most of the energy is consumed during manufacturing. Even if the ECOBOX requires energy during its manufacture, it will recover on its ecological footprint already after its first reuses. In addition, at the end of its life cycle ECOBOX will be

demanufactured and returned to raw material for another product, thanks to its very high resource potential.

**Choosing l'ECOBX is saying yes to ecological behaviour.**

Thus, each person opting for the ECOBOX will help avoiding the ecological footprint of single-use packaging and supports anti-food waste behaviour. A pioneering project in sustainability for gastronomy !

**Questions?**

Send a message to [info@ecobox.lu](mailto:info@ecobox.lu)

# ORGANIC WASTE IN THE GASTRONOMY SECTOR

Avoid first, then valorize !

Informations at :

[sdk.lu](http://sdk.lu)

Contact :

[info@sdk.lu](mailto:info@sdk.lu)



The situation in terms of recovery of food waste has changed significantly. Since the 1990s, biogas facilities are being built in Luxembourg. These facilities can only accept food residues since the legislative situation at EU level concerning animal by-products not intended for human consumption has been adapted.

## Prevention first, then recovery

First and foremost, the priority is to prevent food wastage. It's all about empowering and educating consumers. A change of mentality is necessary so that the quality of a restaurant is no longer assimilated mainly to the size of the portions or the wide variety of meals.

## Recovery of organic waste in biogas facilities

The biogas facilities installed in Luxembourg produce electrical and thermal energy with cogeneration, or directly supply the natural gas network. Among the various existing biogas fa-

cilities in Luxembourg, only a part of the installations are authorized to recover organic waste.

## The introduction of garbage bins for organic waste

Following the development of the recovery of organic waste, a large number of municipalities or and associations of local authorities have introduced a garbage bin for organic waste. In addition, there is meanwhile a large number of authorized companies for the collection of food waste from restaurants. The use of the bin for residual waste is no longer necessary to eliminate food residues.

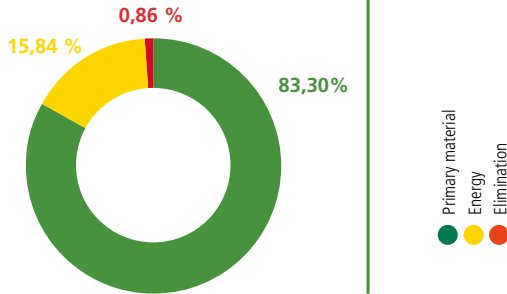
## The importance of organic waste valorization

Organic waste is a renewable source of energy. Thus, the energy produced by the recovery of organic waste in fermentation plants substitutes other fuels and fossil fuels. In addition to energy production, fermentation facilities produce a digestate that

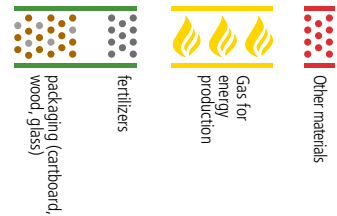
can be applied as soil amendment. Thus, it becomes possible to reintegrate organic waste into the natural cycle of organic matter, which also reduces CO<sub>2</sub> emissions.

If you have any additional questions, do not hesitate to contact the SuperDrecksKëscht®

## Resource potential



## The most important flows



## Elimination and recycling



## Prevention



A balanced nutrition



Consume more organic products



Consum less meat



Buy responsible

# RECYCLING OF KITCHEN FATS AND OILS

Protection of climate and energetic resources by using used kitchen fats and oils

Informations at : Contact :

**sdk.lu** | **info@sdk.lu**



Kitchen fats and oils should never be poured into the sink.



Filter the frying residues after using the oil, so you can use it longer.



Use the free SuperDrecksKëscht®-bucket for the collection of used kitchen fats and oils.



## What can be filled in the SuperDrecksKëscht® -BUCKET ?



Used frying fat, cooking fat, and oil from fryers, marinated dishes oil



Oils above 80 °C mineral oil, motor oil, lubricating oil, sewing machine oil, marinades, salad dressings and the like.

**BIO-DIESEL** - 90% of the fats and oils collected are converted into biodiesel, which is for example used in diesel vehicles or biological thermal power plants. Biodiesel from used kitchen oils is CO<sub>2</sub> neutral and helps to protect the climate.

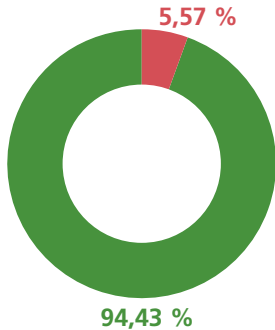
**HEATING** - kitchen fats and oils can also be used directly as a source of energy after separation of water and foreign substances. The

SuperDrecksKëscht® center in Colmar-Berg is partially heated with waste cooking oils and biodiesel.

**ENERGY** - The minor part of used kitchen fats and oils, e.g. contaminated with mineral oil, can still be recycled thermally, i.e. burned with energy production.



## Resource potential



## The most important flows



Biodiesel



Glycerine



Potassium sulphate  
(fertilizer)



Eau et mucklage

- Resources
- Energy
- Elimination

How does the collection of used kitchen fats and oils by the SuperDrecksKëscht® / SDK® work?



1. Call 488 216-1 for fixing an appointment
2. Inventory and concept by the councilor of the SuperDrecksKëscht®
3. Decision for the affiliation to the SuperDrecksKëscht®
4. Delivery of 30 l buckets required
5. Agreement on regular or on-call collection

# TRAINING COURSES FOR CLEANING IN THE HORECA-SECTOR

Cleanliness, a quality approach in your  
establishment

Informations at : | Contact :

**sdk.lu** | **info@sdk.lu**



Hygiene and cleanliness have always been major issues in the image and responsibilities of the company towards its customers.

In the gastronomy sector, the cleaning agent is a person who must take on a great responsibility. The problem: most people believe that everyone knows how to clean. In this sense SuperDrecksKëscht® in collaboration with HORESCA Luxembourg offers the following trainings :

The upvaluation of the cleaning profession is requested. Skills and qualifications are needed to meet the quality requirements of companies.

Does your staff really know about cleaning and disinfection techniques or how to use the products correctly? Some cleaning products require knowledge in microbiology and chemistry to understand their use, and to take safety precautions (mixtures to avoid, for example).

The use of suitable equipment which is in good condition is also important. But did the staff learn the correct handling of the cleaning equipment?

Note that jobs in the hygiene and cleanliness sector are difficult jobs. Indeed, work schedules are often early in the morning and late at night. On the other hand, the job is very promising and offers possibilities of evolution.

## The ABC of cleaning in the Horeca sector

Raising awareness and adapt participants' know-how to appropriate behavior when handling cleaning products, preferably environmentally friendly products. Know-ledge about product components and the mode of application are important building blocks of workplace safety. Modern materials (microfibres, mops, ...), used correctly, can optimize and facilitate the work.

Language : FR - Duration: 3 heures

Locality: SuperDrecksKëscht®-Center, Colmar-Berg

## Ecological cleaning - Team captain

To give the opportunity to better plan and organize their activities; to better understand the composition of cleaning products and ensure the safety of employees at the workplace. The development of work plans is a prerequisite for the proper functioning of the tasks related to cleaning, also in case of change of staff.

Language : FR - Duration: 4 heures

Locality: SuperDrecksKëscht®-Center, Colmar-Berg

## Ecological cleaning – the ABC of cleaning

Raising awareness and adapt participants' know-how to appropriate behavior when handling cleaning products, preferably environmentally friendly products. Know-ledge about product components and the mode of application are important building blocks of workplace safety. Modern materials (microfibres, mops, ...), used correctly, can optimize and facilitate the work.

Language : FR - Duration: 7 heures  
Locality: SuperDrecksKëscht®-Center, Colmar-Berg

## Ecological cleaning – the ABC of soil maintenance

The 'ABC of soil maintenance' training goes into the details of the different types of soils and the corresponding cleaning techniques with or without machines. Knowing how to identify the different types of soils is essential for the choice of the correct cleaning product and the cleaning method to apply, i.e. which mop, which machine, which pad. The theoretical elements are concretized directly in many practical exercises.

Language : FR - Duration: 7 heures  
Locality: SuperDrecksKëscht® - Center, Colmar-Berg



USE "CLEVER AKAFEN"  
PRODUCTS

RECYCLE PACKAGES OR  
USE REFILLS

USE THE RIGHT DOSE OF  
THE CLEANING PRODUCT

USE MICROFIBER CLOTHS

HEALTHY AND  
ECOLOGICAL  
CLEANING

REDUCE THE NUMBER  
OF CLEANING PRODUCTS

AVOID UNNECESSARY PRODUCTS

# THE SDK® WHAT IS IT ? WHO IS IT ?

We go further if you go with us.

Informations at :

**sdk.lu**

Contact :

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**SDK** RESOURCES  
INNOVATION  
SUSTAINABILITY  
CIRCULAR ECONOMY  
**SuperDrecksKëscht®**



LE GOUVERNEMENT  
DU GRAND-DUCHÉ DE LUXEMBOURG  
Ministère de l'Environnement, du Climat  
et du Développement durable

**CHAMBER  
OF COMMERCE  
LUXEMBOURG**

**CHAMBRE  
DES METIERS  
Luxembourg**

The SuperDrecksKëscht® in Luxembourg is an activity of the Ministry of Sustainable Development and Infrastructure in cooperation with the municipalities, the Chamber of Crafts and the Chamber of Commerce in the framework of national waste management.

Resources - Innovation - Sustainability - Circular Economy - these four values define the activities of the SuperDrecksKëscht®.

SDK® is a brand that has been developed as part of the Luxembourg State's waste management tasks. It is based on the strategy prescribed by the EU. This places prevention first, followed by preparation for reuse, recycling and any other recovery (e.g. energy recovery) and waste disposal.

SDK® activities are also recognized by the European Commission, which has awarded it with the „best practice“ label in the field of preservation of natural resources and climate protection.

SuperDrecksKëscht® - your partner in the Horeca-sector  
SuperDrecksKëscht® - in collaboration with HORESCA Luxembourg

**Reduce cost of waste and respect  
the environment at the same time !**

