

Aktiione vum Ministär fir Ëmwelt, Klima a Biodiversitéit  
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®**

**SuperDrecksKëscht® -  
geliefte Klimaschutz**



# 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. With the SDK label, consumers can identify companies that have a sustainable environmental and climate protection strategy. It is certified according to the international standard ISO 14024:2018, 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 3,442 companies, including 242 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 waste 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 !**





Would you also like a free consultation and a waste management analysis in your company?

Then get in touch with us:

**info@sdk.lu or 488216-1**



**SDK® also offers several training courses on waste prevention and management in Luxembourg.**

**Questions?**

Send a message to [akademie@sdk.lu](mailto:akademie@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**

Love Food  
Hate waste



## 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 or is discarded (FAO). In the EU, we are talking about 90 million tonnes (180 kg / inhabitant). In Luxembourg, an amount of estimated 70.800 tonnes of food waste was produced in 2018/2019 according to an analysis on food waste done by the Ministry of the Environment, Climate and Sustainable Development.

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 pro-

duction 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 Ministry of the Environment, Climate and Sustainable Development has launched the project ECOBOX in collaboration with the SuperDrecksKëscht® 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.

Be up to date and participate in the circular economy.

Never again order single-use packaging.

Build loyal customers.

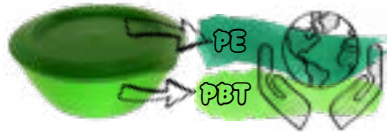
Show your commitment to protecting the environment.

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 de la Biodiversité

Supported by  
SuperDrecksKëscht®  
and Horesca  
Luxembourg

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

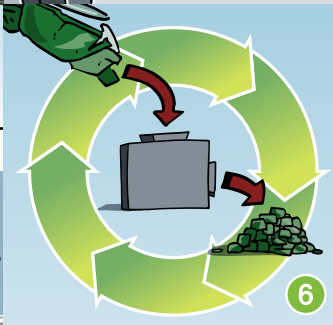
During the production of packagings, most of the energy is consumed during manufacturing. Even if the ECOBOX requires energy during its manufacture, it will recover on its ecological footprint already after its first reuses. In addition, at the end of its life cycle ECOBOX will be demanufactured and returned to raw material for another product, thanks to its very high resource potential.

## Choosing the ECOBOX 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)



- 1 Participating companies are well recognizable by the campaign logo.
- 2 All providers are stocked with a sufficient supply of ECOBOXes, with a deposit of 5 € for each container.
- 3 The guest only receives professionally cleaned ECOBOXes.
- 4 For the deposit of 5 € the customer receives an ECOBOX to take his meal away.
- 5 The pre-cleaned container can be returned after use to a participating restaurant where it will be cleaned professionally once more. The customer picks up the deposit of 5 € or exchanges the ECOBOX and refills it with food.
- 6 Defective ECOBOXes can be exchanged for new containers by the restaurant. These are returned to the manufacturer and can be re-used as raw material for new products.

# 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.

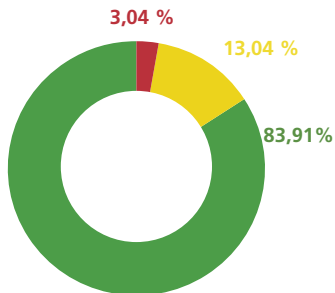
## The importance of organic waste valorization

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

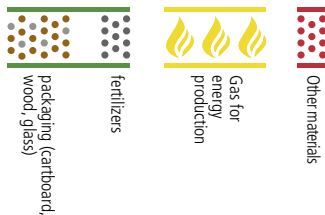
can be applied as soil amendment. Thus, it becomes possible to reintegrate organic waste into the natural cycle of organic matter, which also reduces CO<sub>2</sub> emissions.

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

## Resources potential - organic waste



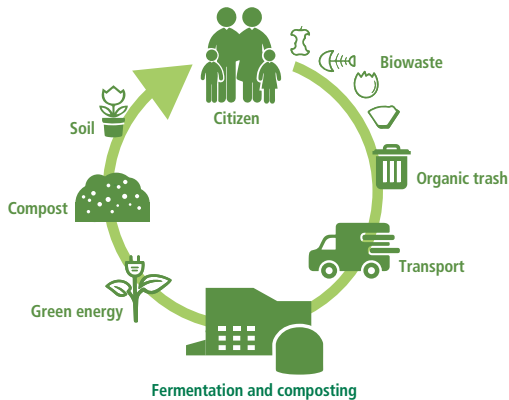
## Most important output streams



- Raw material use
- Energetic use
- Landfill / incineration / losts

How does the collection of organic waste work?

## Elimination and recycling



## Prevention



A balanced nutrition.



Consume more organic products and local.



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 :

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

Contact :

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



Filter the kitchen fats and oils after using, so you can use it longer.



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



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

**BIODIESEL** - 90% of the fats and oils collected are converted into biodiesel and other products, 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 se-



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



Used frying fat,  
cooking fat,  
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.

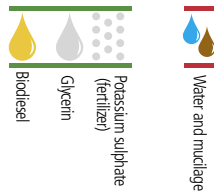
paration of water and foreign substances. The SuperDrecksKëscht® center in Colmar-Berg is heated with waste cooking oils and biodiesel.

**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.

## Resources potential - kitchen fats and oils

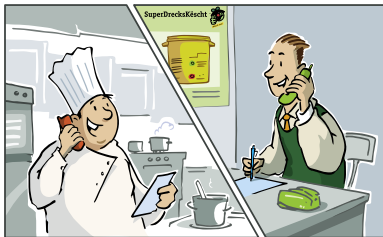


## Most important output streams



- Raw material use
- Energetic use
- Landfill / incineration / losts

How does the collection of used kitchen fats and oils by the SuperDrecksKëscht® 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.

# SDK AKADEMIE

Further training for professional actors

Informations at :

**sdk-akademie.lu**

Contact :

**akademie@sdk.lu**

In addition to the guidance and support of companies in the field of waste and resource management (SDK fir Betriber), the *SDK Akademie* offers further training. On the one hand, our training courses deal with the management of dangerous and problematic products. On the other hand, the topics of intelligent resource and waste management and the transition to the circular economy are also included in our offer.

In order to make the information accessible to companies, we offer the training courses in cooperation with the House of Training and other national institutions for further education.

Informations at : **sdk-akademie.lu**

Contact : **akademie@sdk.lu**

USE SHOP GREEN  
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.

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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 de la Biodiversité

Administration de l'environnement

**CHAMBER  
OF COMMERCE  
LUXEMBOURG**

**M CHAMBRE  
DES MÉTIERS  
LUXEMBOURG**

The SuperDrecksKëscht® (SDK) is an activity of the Ministry of the Environment, Climate and Biodiversity in cooperation with the Chamber of Commerce and the Chamber of Trade.

The SDK's missions are based on the preservation of natural resources and their responsible use.

True to its motto «Gelëte Klimaschutz» (live climate protection), the SuperDrecksKëscht® action is based on an innovative and resource-friendly approach to companies as well as to citizens.

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 or 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 !**