

Coffee Grounds Recycling

Turning coffee grinds into energy

Your coffee ground recycling

Did you know we drink 95 million cups of coffee in the UK every day, causing huge volumes of waste to enter landfill as a result. But it doesn't have to be that way.

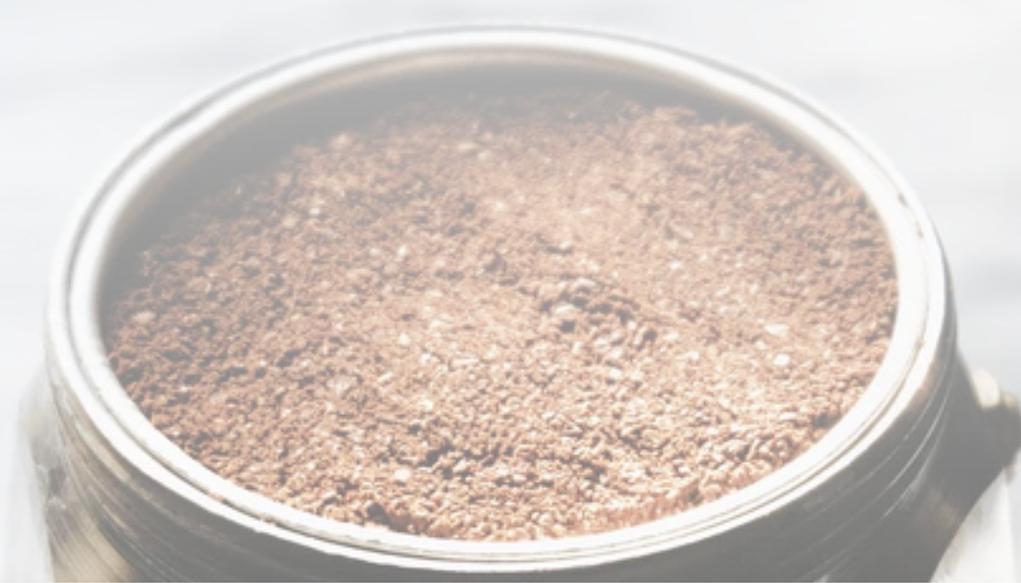
Recycling your coffee grounds produces 80% less CO2 emissions than if they were sent to landfill, while also being more beneficial than disposing of them in your general waste. They can then be repurposed into new sustainable products, allowing you to reuse your coffee in new ways and boost your businesses' sustainability credentials.

Coffee grounds contain beneficial nutrients that can be reused into fertiliser for your garden or as a natural cleaning scrub and even as an exfoliator for your skin.

Grinding away emissions

Alongside our coffee cup recycling services, we also offer a waste collection service for your coffee grounds. So whether you're making coffee every day, working in a cafe, bar or restaurant, Bywaters can provide your business with the right recycling solution. We arrange collections for a time that suits you using our low emissions Euro 6 fleet.

The coffee grounds are then transported to a specialist facility where they are converted into biofuels that make coffee logs and compressed pellets. This process prevents them from being wasted through general food recycling streams and releasing greenhouse gases. Instead, these new products offer a carbon-neutral alternative to wood-burning that burns hotter for longer.



Coffee ground recycling waste process

