

# On-Site Pretreatment Equipment 101

NYC Food Waste Fair

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# All Three Solutions Are Needed

Prevention

Recovery

**Recycling**

# No Silver Bullet

- All recycling options have trade-offs, e.g., storage space for collection containers vs. management of outputs of on-site pretreatment systems
- Recycling decisions are **not** one size fits all - they must be tailored to your facility and operations
  - Before you commit, **visit** and **talk** to users
  - Ensure your selection is in compliance with local regulations

# On-Site vs. Off-Site Choices

- Preprocessing: Slurry or dehydrate, then collection for off-site management
- **Pretreatment: Conversion step with output requiring final treatment**
- Complete treatment: Typically multi-week composting or dehydrating with composting or curing
- Off-site: On-site separation + collection service



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# Primary Pretreatment Options

# Biodigesters/Liquefiers

- Utilize fresh water and often biological additives like enzymes or microbes to liquify food waste
  - Reduces biochemical oxygen demand (BOD) and total suspended solids (TSS) prior to discharge
- Most systems have built-in grinder or shredder

# Biodigesters/Liquefiers

- Output is a liquid effluent that must meet municipal sewer discharge requirements
- Is only “recycling” if biosolids generated at WWTP are recycled. Otherwise, only landfill diversion

# Biodigesters/Liquefiers

Establishments covered by the NYC commercial organics rules are required to register on-site processing systems with DSNY, which in turn notifies the NYC Department of Environmental Protection about the installation.

NYCDEP continues to assess impact of effluent loadings from on-site systems on sewers and wastewater treatment systems.

# Center for EcoTechnology's “On-Site Systems for Managing Food Waste” Report

Materials Accepted  
Capacity  
Output Material/Mmgt.  
Dimensions  
Price Range  
Lease/Rental Availability

Additional Inputs Required  
Power Requirements  
Energy Use  
Maintenance Requirements  
Maintenance Costs  
Annual Operating Costs

# Dehydrators

- Use heat (thermal process) to evaporate liquid in the food waste
- Built-in grinder or fed by a food waste pulper
- Does not use biological process to reduce pathogens and decompose food waste into a stable substance

# Dehydrator Output

- Dry biomass often described by vendors as ready-to-use soil amendment or plant fertilizer. Typically requires additional “curing” prior to use.
- Effluent is primarily reconstituted steam

# In-Vessel Accelerated Composting

- Typically a composting drum; food waste is mixed with an amendment such as sawdust or wood chips
- May be paired with pulper or shredder
- “Accelerated” because manufacturer states unit produces “ready-to-use” compost in 4-7 days
- Different from on-site composting systems with distinguishable composting and curing phases

# User Experiences:

## Dehydrators vs. Biodigesters

- Dehydrators can tolerate soiled paper, waxed cardboard and napkins; biodigesters cannot.
- Biodigesters require significantly higher amounts of water than dehydrators.
- Dehydrators use more electricity than biodigesters.

# User Experiences:

## Dehydrators vs. Biodigesters


- Most dehydrators are batch systems; biodigesters are continuous.
- Biodigesters are more prone to effluent composition issues related to biochemical oxygen demand (BOD), a measure of how much organic material is in discharge liquid. If too high, it can cause wastewater-related problems.

# User Experiences:

## Dehydrators vs. Biodigesters

- Some dehydrators are designed to be coupled with pulpers as a pretreatment step, which can benefit consistency of the end product.
- On-site source separation of food waste, including all contamination, is necessary with both pretreatment technologies.

**Both dehydrators and biodigesters present waste collection savings compared to the traditional separate, collect, haul model of organics diversion.**

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# Recent Interviews With Users

- **NFL Stadium with Biodigester:** BOD and TSS levels too high to discharge to on-site wastewater treatment facility; levels significantly beyond vendor specification
- **University with Dehydrator:** Dehydrated product has to be added as an amendment to soil that it composts once it is applied
- **Biodigester at Commercial Communal Kitchen:** Input had a lot of citrus and acid caused “upset” with enzymes leading to insufficient decomposition and effluent clogging drains

# Case Study: Fairway Market, NYC

- Biodigester units installed at 15 stores
- Capturing from 500 to 1,500 lbs/day of food waste
- Have maintenance contract with vendor; every 2 months do recharge of microorganisms and any necessary mechanical service
- All units plumbed to discharge through grease trap



# Due Diligence Questions: Biodigesters

- What is water and energy usage?
- What are labor and time requirements?
- Does food waste need to be pulped or shredded prior to loading or is that built into unit?
- Is there a guarantee on BOD and TSS reduction if discharge limitations are adopted by wastewater authority?

# Due Diligence Questions: **Biodigesters**

- Can you provide third-party verification performance documentation of effluent quality from similar installations?
- Are there limitations on food waste inputs, e.g., high loads of citrus, bones, or grease?
- What are tolerance limits of the enzymes or microorganisms?
- What are costs to operate, e.g., purchase of enzymes or microorganisms?

# Due Diligence Questions: Dehydrators

- What is the energy usage?
- Does food waste need to be pulped or shredded prior to loading or is that built into unit?
- Any limitations on food waste inputs, e.g., bones, meat, fish, and grease?
- Can items like soiled paper or shredded waxed corrugate be added?

# Due Diligence Questions: Dehydrators

- What is stability of the dehydrated output, i.e., is it still biologically active if it becomes wet?
- Can the finished product be used on-site without further processing? For what applications? What applications should be avoided?
- Is there third-party analysis of dehydrated food waste, including seedling germination tests?

# Resources

- <https://www.biocycle.net/2017/07/05/site-food-waste-pretreatment/>
  - Links to CalRecycle Guidance on Food Waste Dehydrators and Liquefiers
  - Links to BioCycle 2-part Analysis of Biodigesters and Dehydrators
- Copy of presentation: [biocycle.net/nycfair.pdf](https://www.biocycle.net/nycfair.pdf)