

# A Handy Guide to Camile's Compostable Packaging

## What's the best thing to do?

The brown bin at home is the perfect place to put your containers from Camile. These contents get shipped to compost facilities in warmer regions, which helps them break down faster. No cleaning of cups necessary - just toss the whole thing in!

## Can I recycle it?

It is surprisingly difficult to recycle packaging where paper + lining are fused together, even if the lining is compostable. We'd recommend you **do not put Camile containers in your recycling bins**. Note this goes for anything with fused materials or food residue (think pizza boxes). It's really easy to contaminate your recycling - please check out [Team Green's](#) work for more info on this!

## Can I put it in my personal compost bin?

If you don't have brown bin access, but do have an at-home compost bin, you could put our packaging there. Just keep in mind that things break down at different paces, so we'd suggest tearing up the packaging to speed up the process. You can also bring organic waste to civic amenity centres to be composted - Google can tell you where your local one is.

## I don't have any compost solution. Help!

If you live in a building without composting, no space for your own bin, and no ability to get to a local amenity centre, it is better to place our packaging in the standard bin. This way, it won't contaminate your recycling. Fortunately, the compostable lining does not emit toxic fumes when incinerated - however, landfills won't have enough circulating oxygen to effectively break down the material. This is why better solutions are so needed in Ireland!

## We know we're not perfect

At the end of the day, our compostable packaging is a band-aid for a practice we think the world should move away from - single use packaging. Before the pandemic, we were working hard to trial a reusable container deposit system in our stores. For obvious reasons, we had to put this initiative on pause. Still, we're committed to finding better solutions in the future within the company and beyond it.

## Tell us your story!

We want to improve our sustainability practices at Camile - but we also know Ireland has a long road to improving its waste disposal accessibility as a country. We want to hear your experiences about your experience with compost bins and general waste disposal so we can make the best roadmap for next year's initiatives. Reach out to us on Instagram [@camilethai](#)

## Camile Sustainability Practices

### Recycling and Compost Systems

Our stores have recycling and compost bins in multiple locations around our kitchens. While we aim to have as little cooked food waste as possible, leftovers from dine in guests are always composted, and any packaging that comes from wholesale deliveries is recycled. In terms of unused ingredients, Camile restaurants closely monitors food wastage and typically produces under 1% per store.

### Water Reducing Woks

A standard wok station is built to have water flowing continuously around the gas rings, so that they can clean everything around the woks. At Camile, water flow is tied to a sensor so if nobody is at the wok station, the water stops flowing. Once someone walks back to it, it starts flowing again. During quiet times the water is reduced as it is not flowing. This is a great way to save water during our open hours!

### Commercial Grade Composter

Camile is currently trialling a commercial grade composter for all food waste, which would allow us to keep what we produce within Ireland as a closed loop system. This could allow us to create compost that could serve local gardens and communities!

