



GOC Technologies works with public and private sector organisations to improve food waste capture, collection and processing. GOC provides advice and support on a range of technologies and is the UK's supplier of the unique GAIA food waste dryer units. This innovative technology enables organisations to comply with the new pre-treatment regulations."

GAIA Food waste treatment technology for:

- Food producers
- Commercial kitchens
- Restaurants
- Hospitals
- Schools

Food waste issues:

1. Breeding ground for salmonella; Escherichia coli and many other pathogens
2. Odorous material leading to unpleasant smells in confined areas
3. Attracts pests, vermin and vagrants
4. Unsightly bags of rubbish in restaurant area
5. Disposal in landfill creates greenhouse gasses and groundwater pollution
6. Changing legislation proposed to ban food waste from landfill
7. Carbon footprint from collection frequency

The Solution

A vacuum drying process that reduces the food waste into a stable safe easy to handle powder

Advantages

- Complete pathogen kill with temperatures in excess of 100°C
- Up to 90% reduction in waste volume and weight
- No waste cold room required
- Compact construction saving value space
- Control over unpleasant odours
- A long term, reliable and environmentally friendly solution
- Full automation for ease of operation
- Reduced stabilised waste leads to cost savings in collection logistics
- End product is suitable for composting or anaerobic digestion