

In-Vessel Composting (IVC)

Four enclosed IVC facilities process and treat kitchen and garden waste collected from Greater Manchester households to produce a quality compost for horticulture and agriculture.



Why IVC?

The IVC process uses a natural composting method for organic waste that comprises a number of stages:

- Pre-preparation - the removal of unsuitable materials
- Shredding the waste
- In-Vessel Composting
- Maturation; and
- Product screening and storage prior to dispatch.

In-Vessel Composting (IVC)



How will IVC work across Greater Manchester?

The facilities in Greater Manchester will take only household collected food and green waste. Prior to composting, some waste may be shredded and then passed through a bio-chopper - which aerates it and makes it more even - to ensure that air can pass through all the material.

Once chopping is complete, and any unwanted plastic and metal has been removed, the material will be automatically deposited into the vessels (silo cages) via a series of conveyor belts.

Over the next 10 - 14 days, the material will naturally descend down the cage, passing through a range of temperature zones. The temperature inside the cages is carefully monitored and recorded, as it is critical to the composting process. The maximum temperature of approximately 80°C is typically reached around day four.

The heat generated by the lower layers warms the new material that is added to the silo cage each day. This heat accelerates the activity of the bacteria naturally present in the waste.

When the material reaches the bottom of the cage, it is automatically removed and conveyed to the storage and maturation areas of the plant, where the compost can be processed to meet the requirements of the end user.

What are the advantages of IVC?

The advantages of IVC are:

- Material can be composted on a commercial scale and in one go
- A dry process – less liquid to leach out
- Highly automated – facility can operate continuously and with minimal staff
- Minimises the risk of cross-contamination
- Natural process with little input or disturbance - reduces costs and odours
- Natural and saleable product



For more information, please visit : www.recycleforgreatermanchester.com or contact:

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