



A Mindset of Sustainability

Our Mission

Soil Cycle strives to simplify sustainable living and encourage citizens and businesses to reduce and recycle wasted food.

By diverting food from the landfill and processing quality soil, we hope to create a more sustainable and healthy community.

What does that look like?



- Missoulians eat. They save the organic “soil potential.”
- We collect it by bike.
- Soil Cycle and volunteers compost materials.
- We deliver compost, education, and big dreams!



Compost Pedallers, Austin



Scraps, Denver



Boot Strap, Boston

ReSoil, Sacramento



Over 50,000lbs of Food Diverted by Bicycle





Wasted Food is No Joke

- Roughly 40-50% of all produce in the United States is thrown away—some 60 million tons (or \$160 billion) worth of produce annually, an amount constituting “one third of all food.” -EPA



Missoula

Missoula Landfill in 2018

27% paper

15% is food

13% yard waste and

13% plastics

10% is rubber, leather and textiles

22% Metal, wood, glass

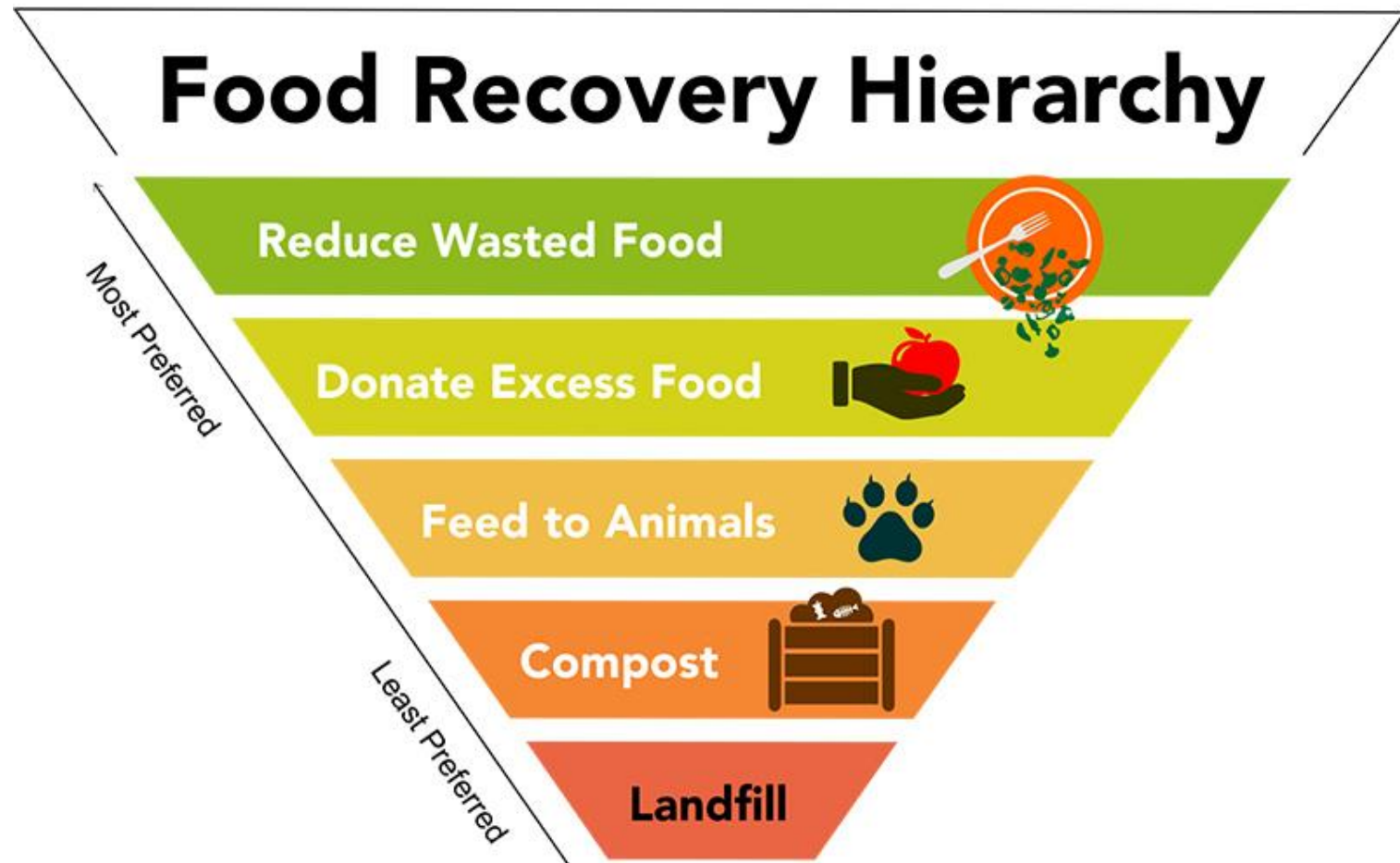
(About 65% of that is compostable!)

Between 91,000 and 112,000 tons of municipal solid waste

Zero by Fifty- Reduce waste in Missoula 90% by 2050



Food Hierarchy



Why Compost?

- By participating in composting and using compost in the garden, you can literally fight climate change
- Creates much needed soil
- Protects watersheds
- Shrinks a person's carbon footprint
- Go towards ZERO waste goals
- Decreases production of methane gas
- Saves our landfill and much MORE!

Changing Mindsets



To Complete Cycles



Reducing Food Waste

- Plan shopping trips by meals
- Buy smaller, local amounts
- Store foods appropriately
- Eat older food first
- Reuse when possible
- Carry to-go containers out to eat
- Save your food scraps and compost them!





**We don't need a
handful of people
doing zero waste
perfectly.
we need millions of
people doing it
imperfectly.**

Anne Marie Bonneau & Zero Waste Chef