

US EPA ARCHIVE DOCUMENT

On-Campus Composting

Using the ASP Method

US Environmental Protection Agency
Food Waste Challenge

Peter Moon, P.E.

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Raw Feedstocks



Source Separated Organics

Aerated Static Pile Composting



Composting is a Manufacturing Process

A High Quality Finished Product



Common Methods of Composting

Turned Pile Composting



Small Turned Windrow Composting



Large Turned Windrow Composting



Aerated Static Pile Composting



Free-Standing ASP System

Aerated Static Pile Composting 3-Bin System



3-Bin ASP System – Paragon by Barn Pros

Free-Standing T&G Aerated Bin



O₂Compost Micro-Bin – Perfect for Pilot Projects

Institutional ASP Composting Systems

Philadelphia Prison, PA



Food Waste Produced by 900 Inmates

Walla Walla State Penitentiary, WA



Food Waste Produced by 2,000 Inmates

Burke Rehabilitation Hospital, NY



Free-Standing ASP System

Joint Base Lewis McCord, WA



Pilot Project – All Feedstocks Produced On-Site

Plywood Aerated Bins



Washington State University – Research Project

Syracuse University, NY



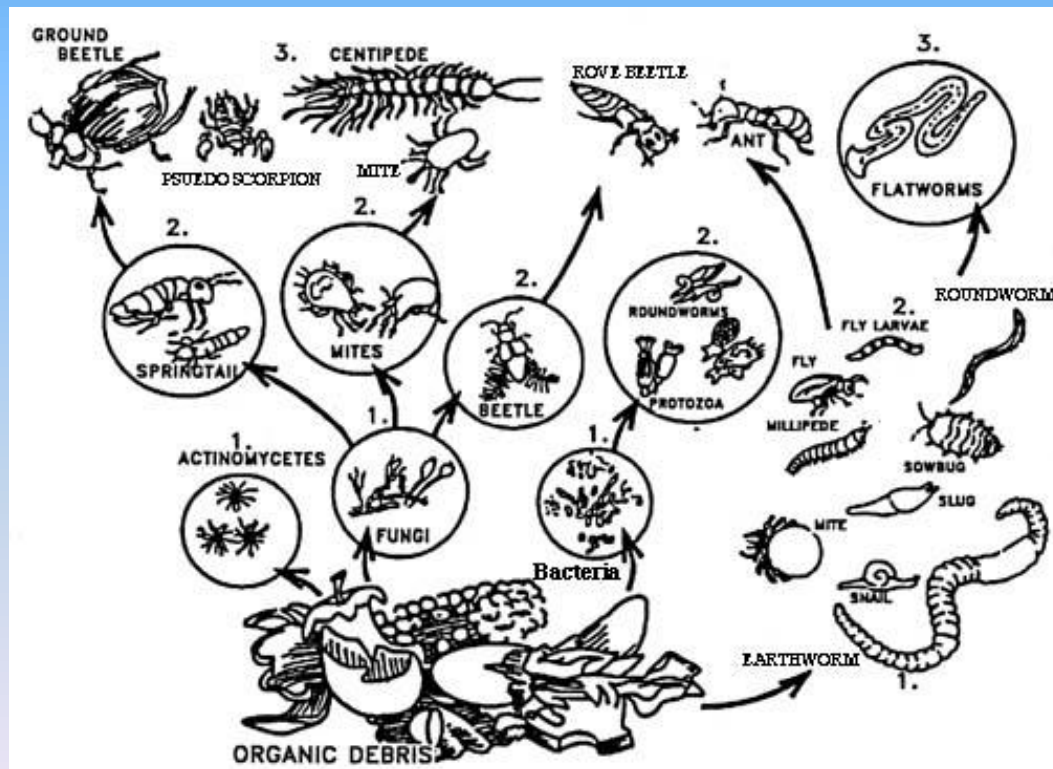
Micro-Bin Pilot Project – Green Campus Initiative

Composting Principles & Parameters

Microbes Break Down Organic Matter to:

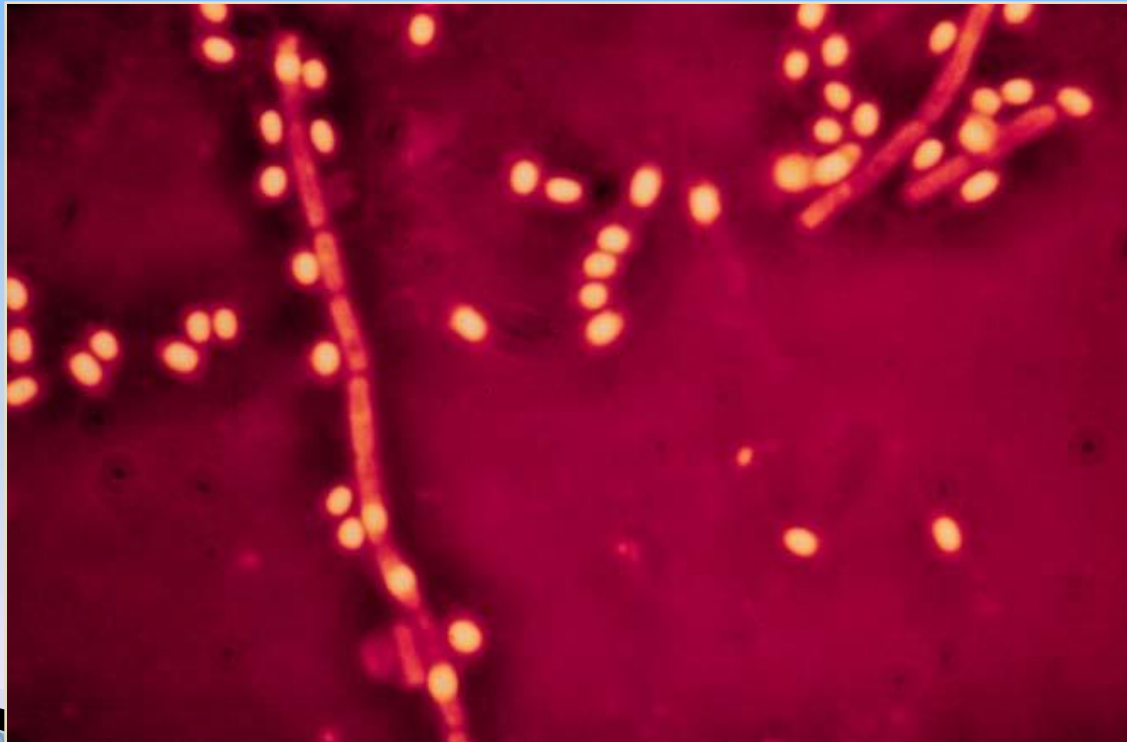
Obtain energy to carry on life processes.

Acquire nutrients (N, P, K) to sustain populations.



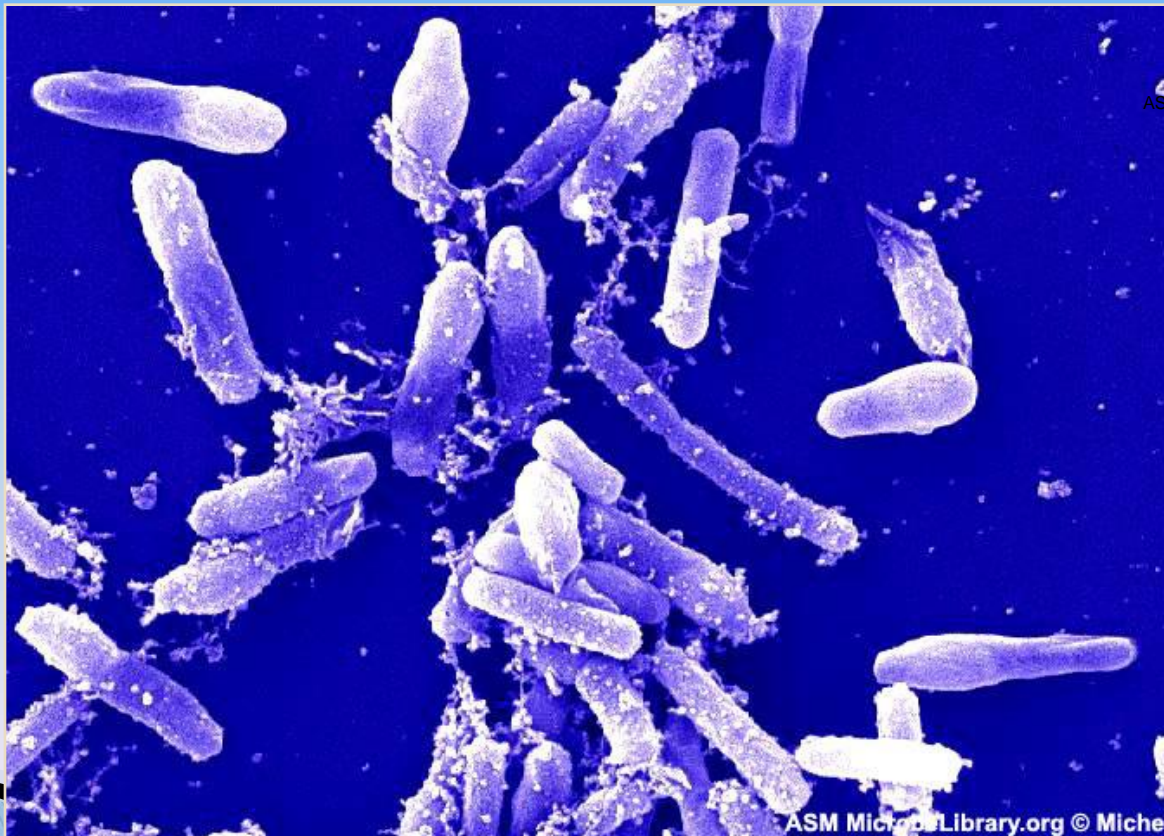
Succession of Microbial Communities During Composting

1. **Mesophilic bacteria** break down soluble, readily degradable compounds (sugars, starches), initiating the compost process



Succession of Microbial Communities

2. **Thermophilic bacteria** take over as the temperature increases, breaking down proteins, fats, cellulose, and hemicellulose.



Frederick Michel
ASM Microbial Library

ASM Microbial Library.org © Michel

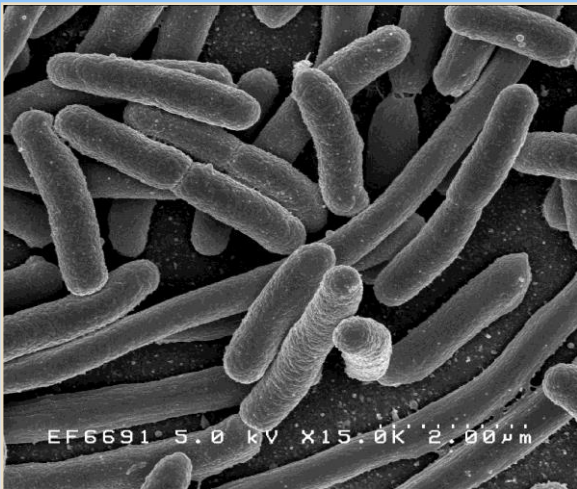
Succession of Microbial Communities

3. **Fungi and actinomycetes** are important during curing phase in attacking the most resistant compounds.

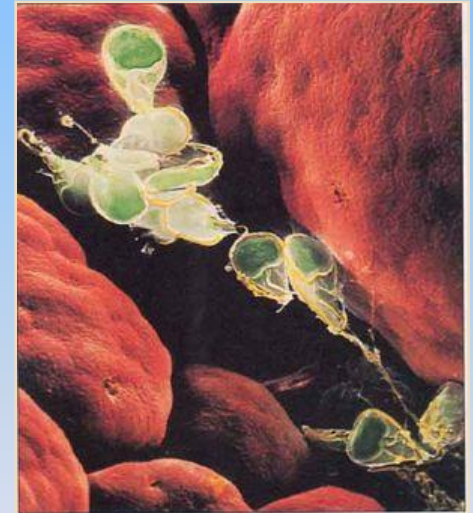


Pathogens

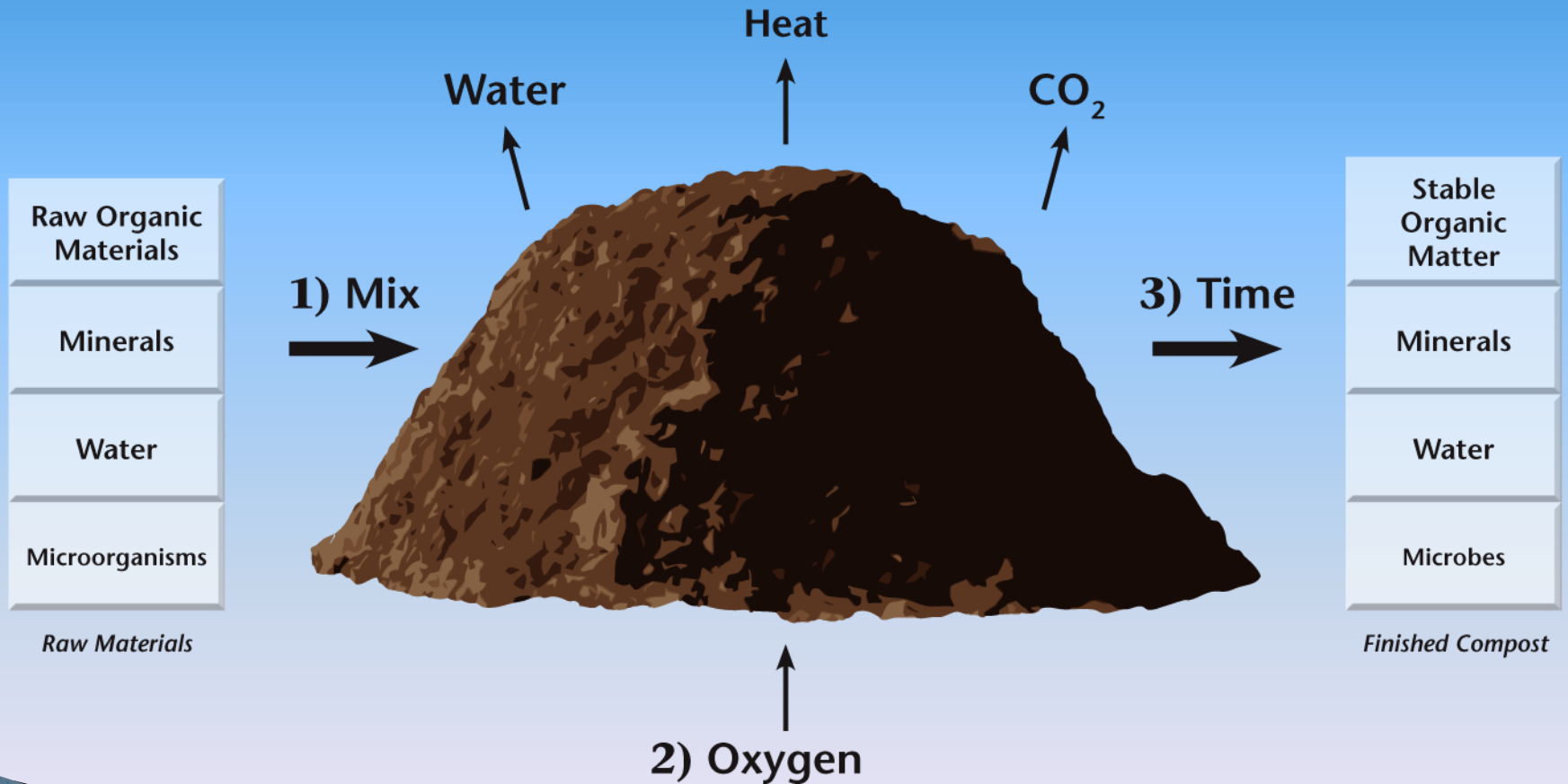
Escherichia coli, Salmonella spp., Staphylococcus aureus, Bacillus subtilis, Cryptosporidium, and Giardia are most common.



Color-enhanced scanning electron micrograph showing *Salmonella typhimurium* (red) invading cultured human cells



The Composting Process

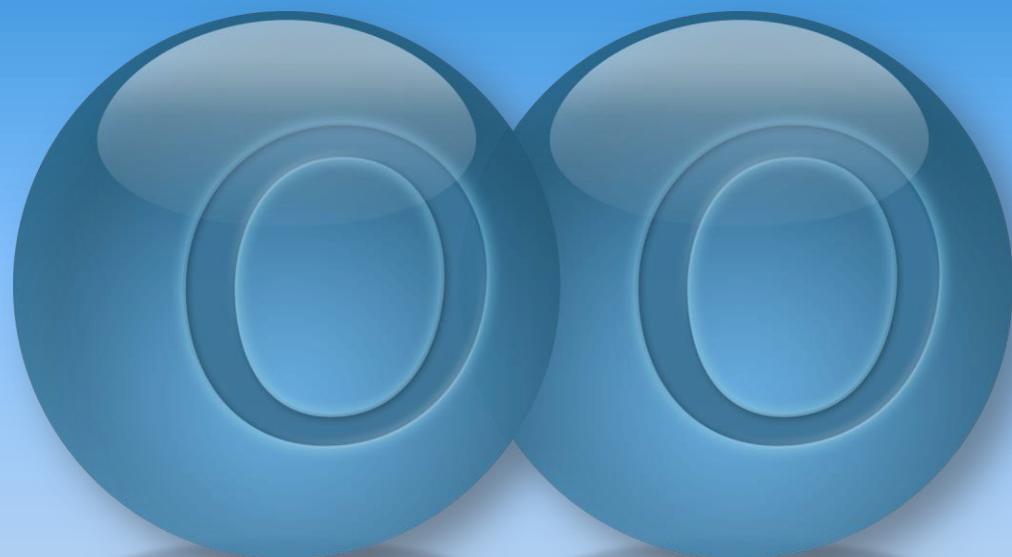


Compost Mix

4 Critical Parameters

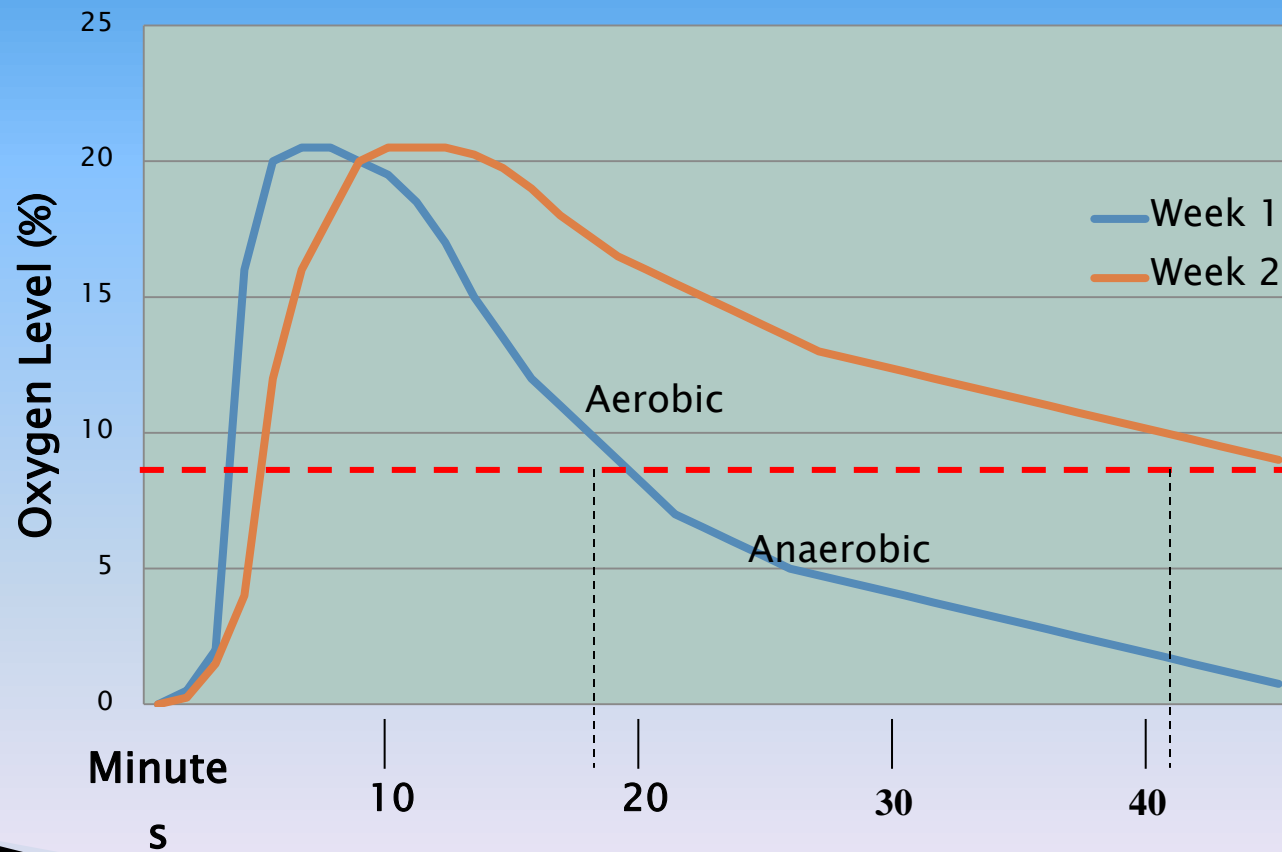
- ▶ Carbon to Nitrogen Ratio (C:N ~ 30:1)
- ▶ Porosity: Volume of Void Space
 - Bucket Test to Determine Bulk Density and Free Air Space
- ▶ Moisture Content (60 – 65%)
 - Squeeze Test to produce a drip or two from a handful of mix
- ▶ Homogeneous Blend of Materials

The Secret to Composting is...



Oxygen!

Oxygen Depletion in Compost Pile

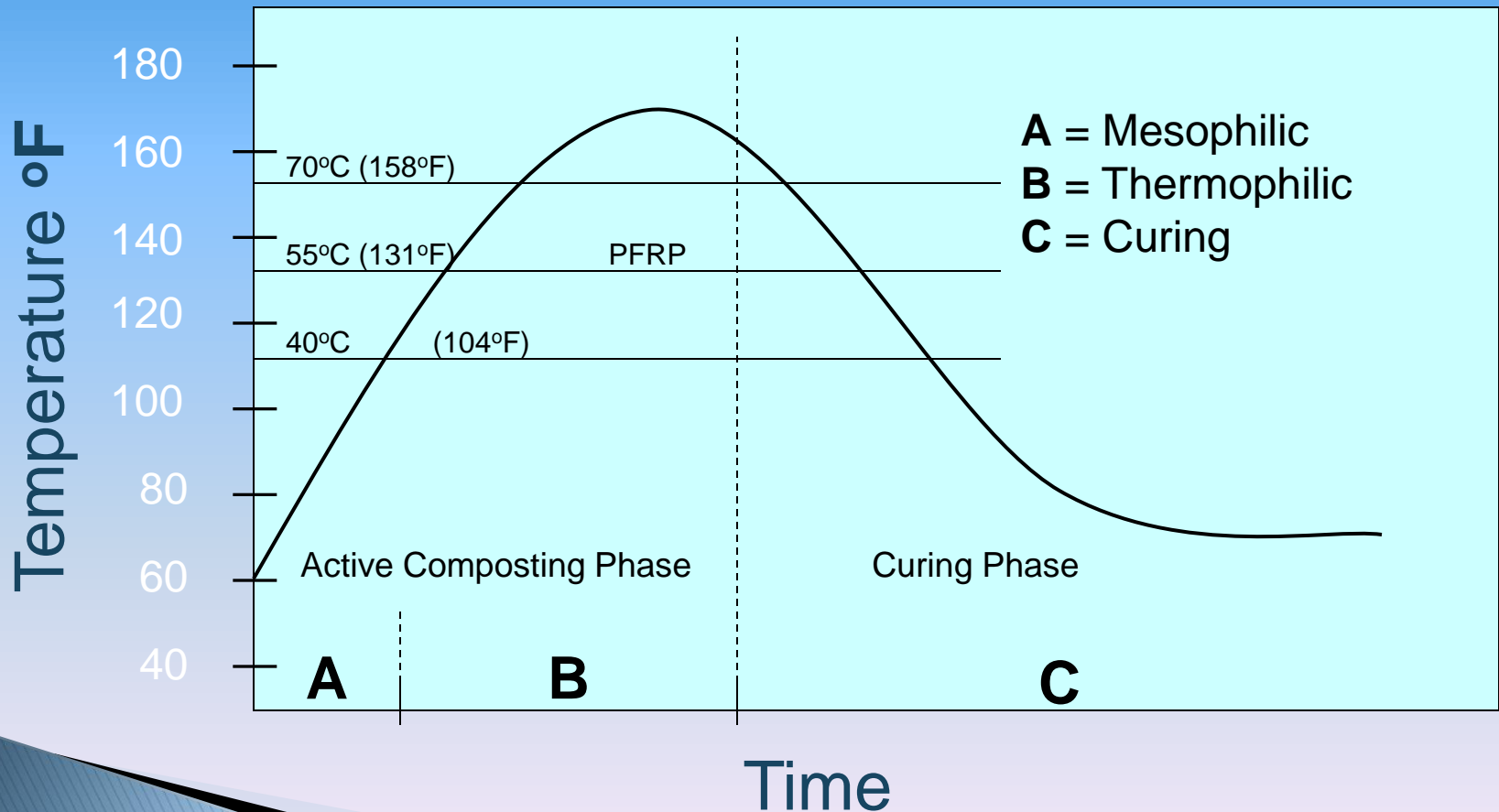


Aeration

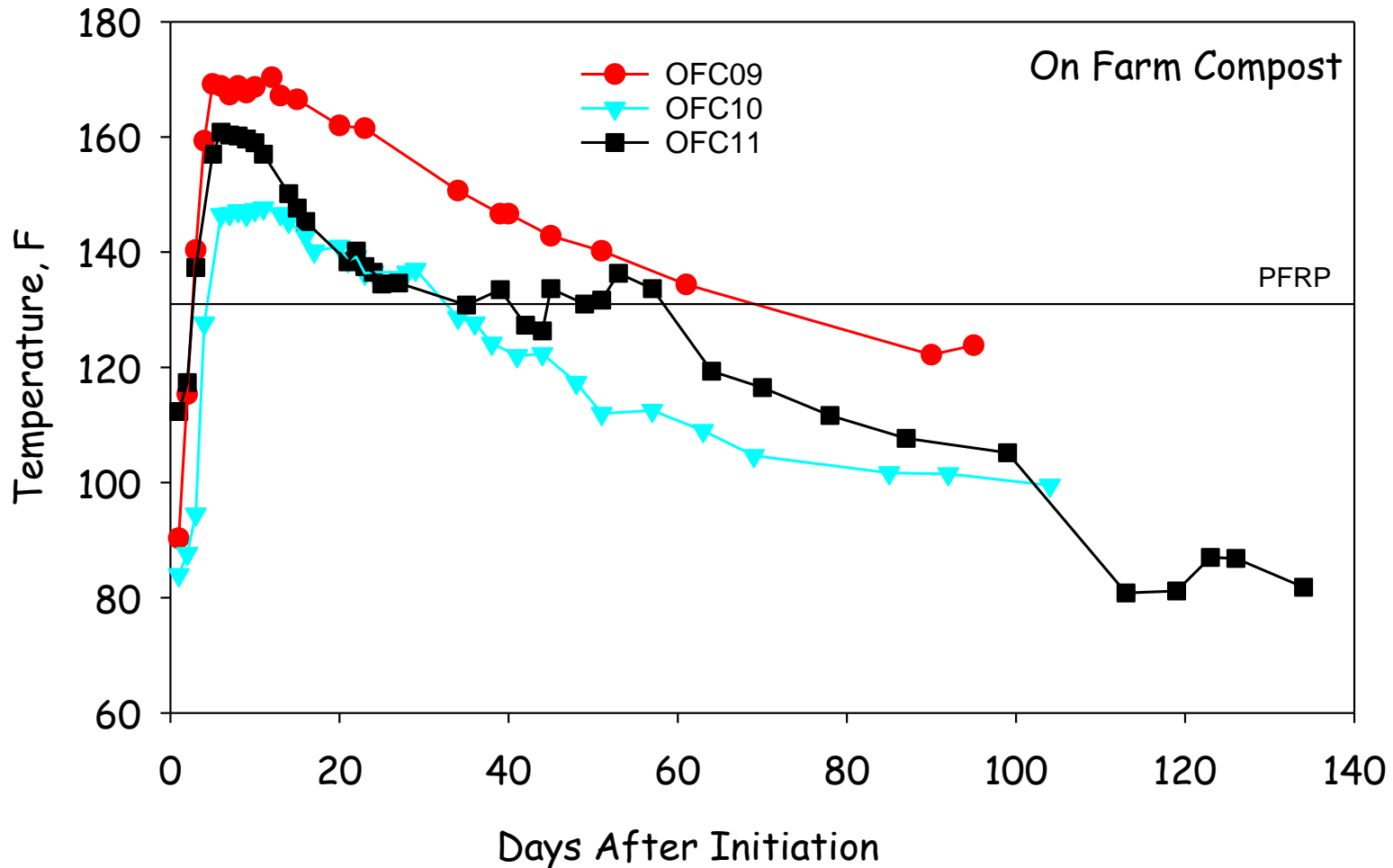
Allows the Operator to:

- ▶ Maintain Aerobic Conditions
- ▶ Mitigate Impacts from Objectionable Odors
- ▶ Manage Pile Temperatures
- ▶ Reduce the Loss of Nutrients
- ▶ Expedite the Rate of Composting & Curing
- ▶ Produce Superior Compost Products

Temperature Change in a Typical Compost Pile



Actual Compost Temperature Data



The ASP Process with a 3-Bin System

3-Bin Top Down Compost System

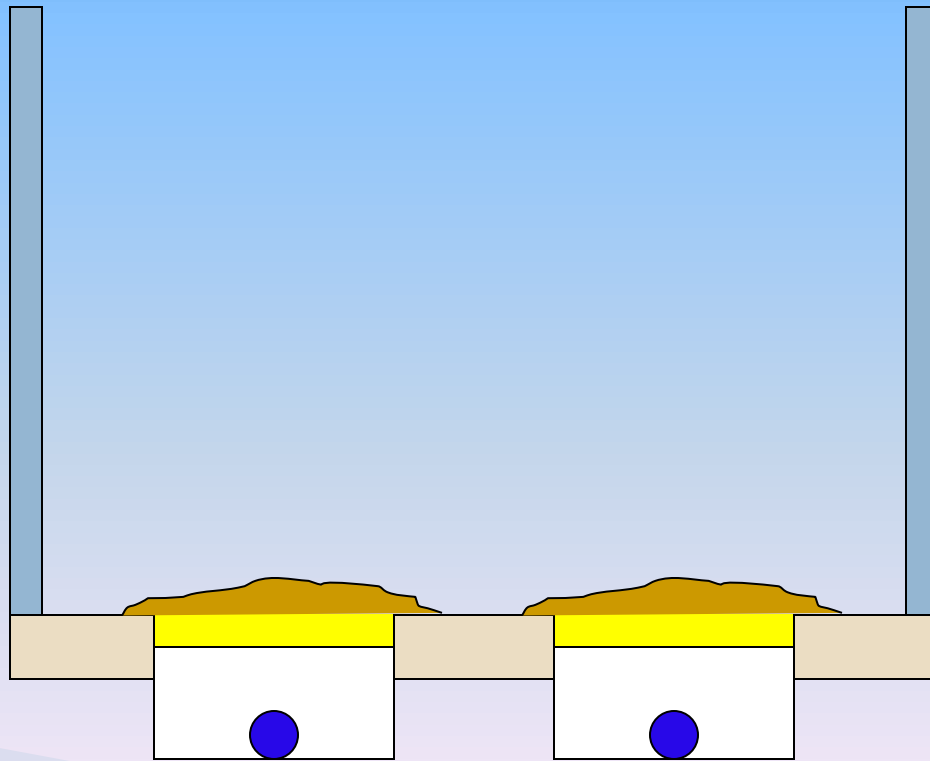


Liberty Bell Farm, Snohomish

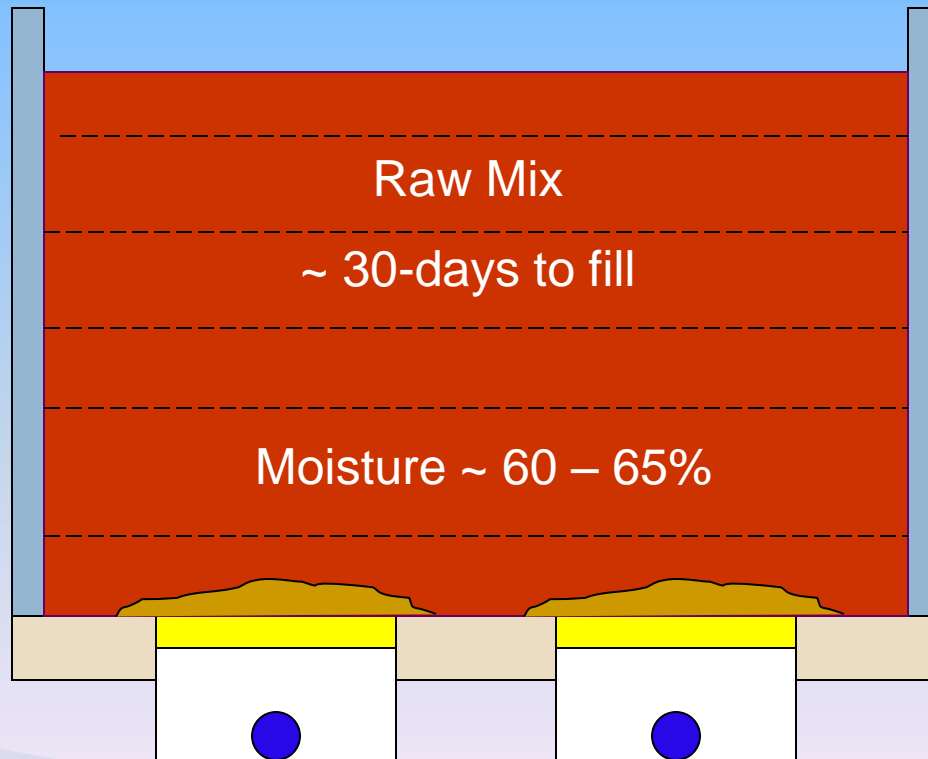
Completed Aeration System



Cross Section of an Aerated Bay

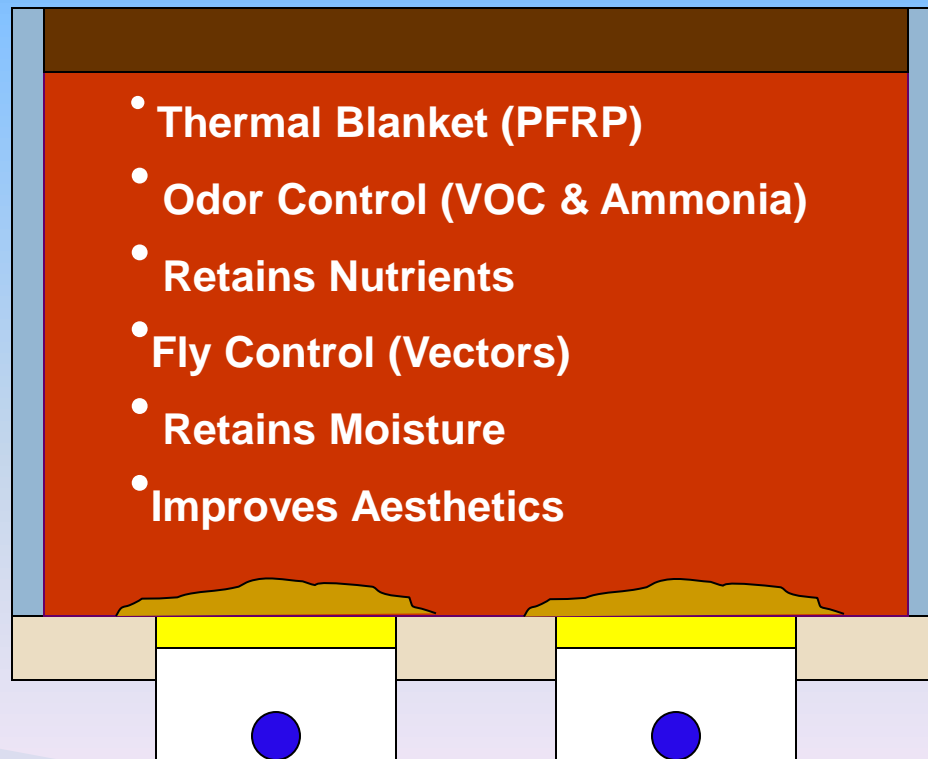


Filling the Bin



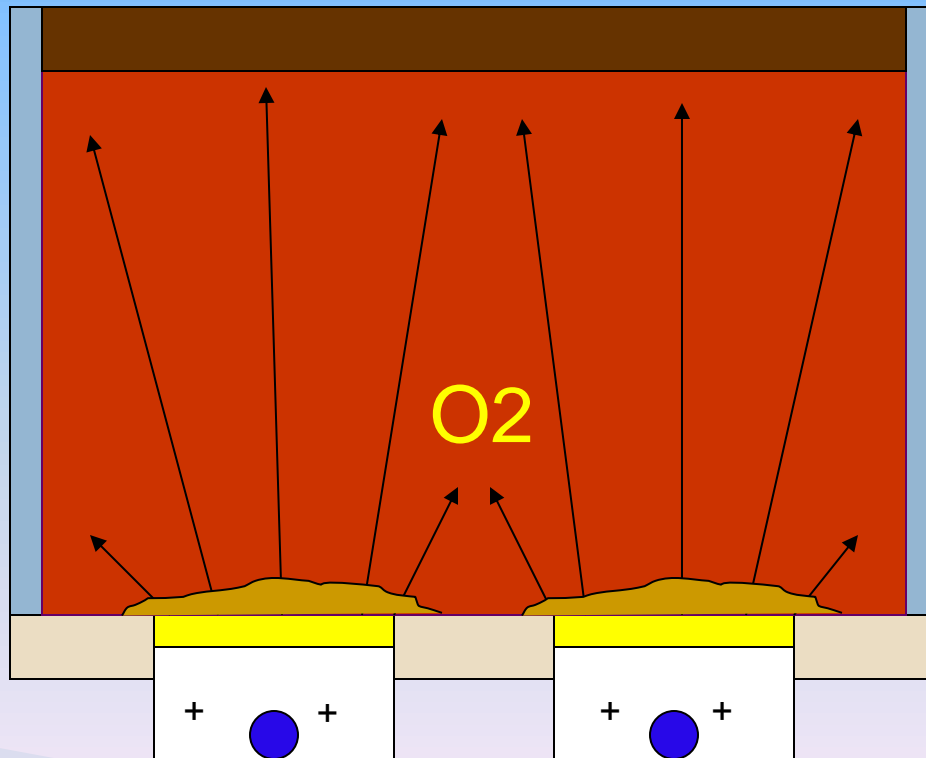
Placing the Compost Cover

Compost Cover



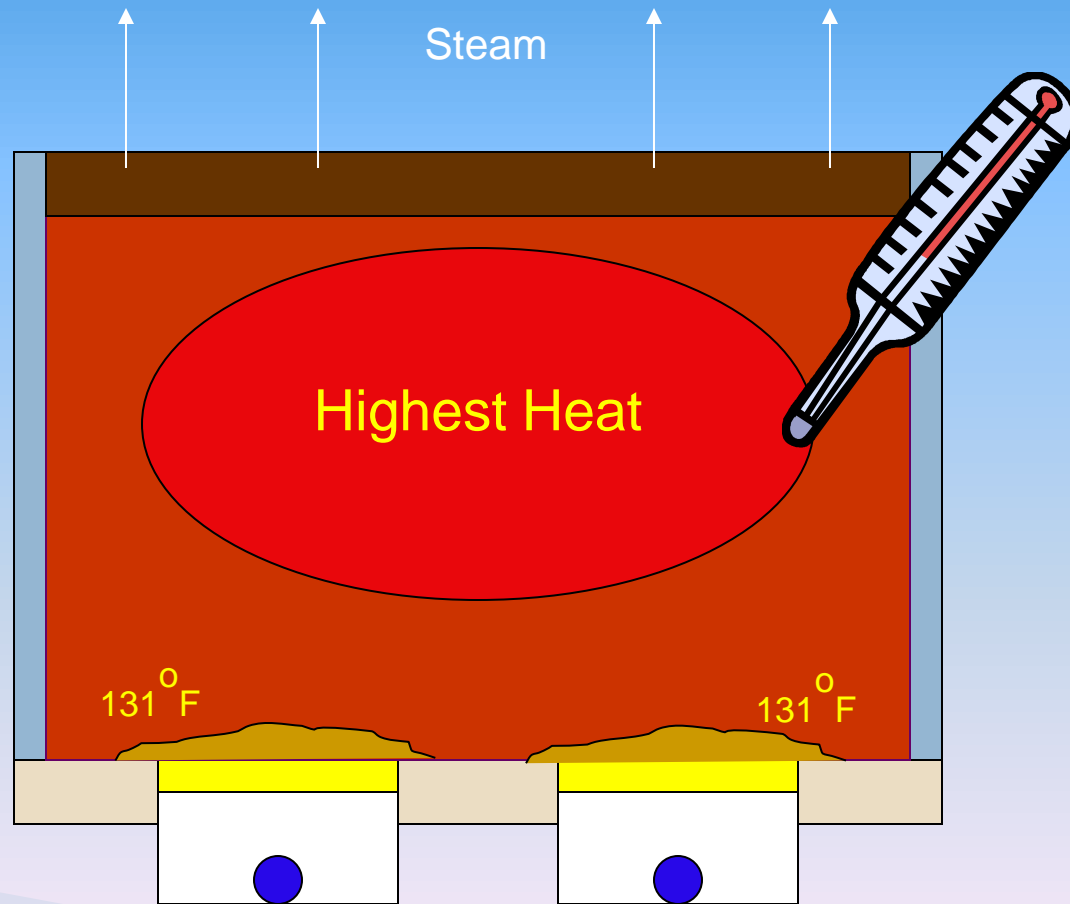
Turning On the Airflow

Typical Aeration Cycle: 2-min ON & 30-min OFF



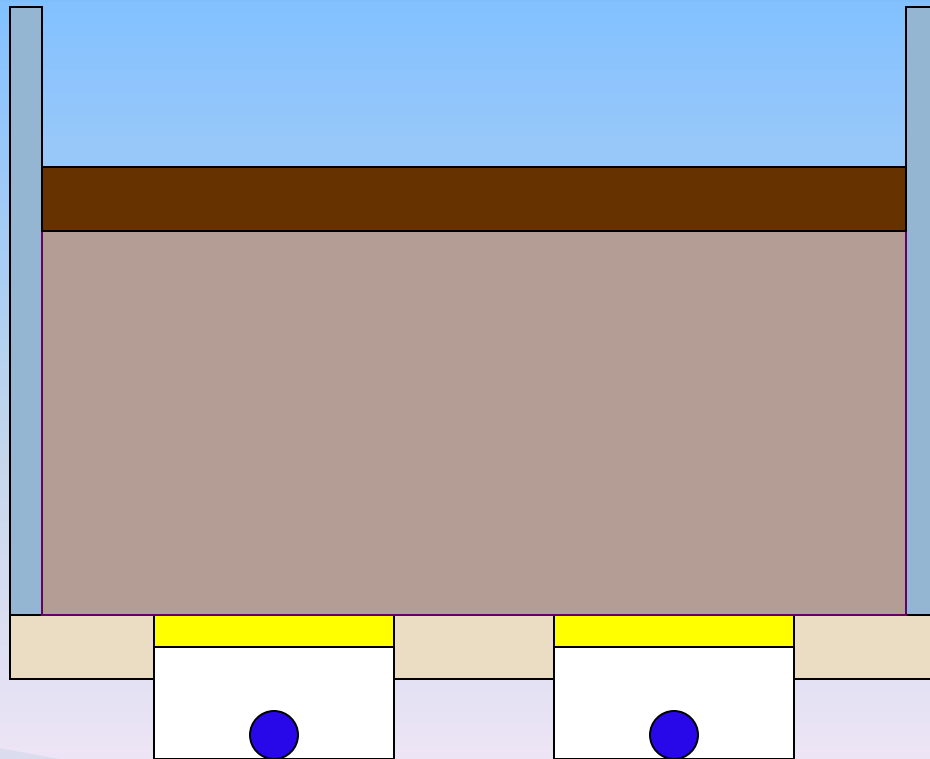
No Turning!

Monitoring Pile Temperatures



Active Composting to Curing

Volume Loss 25% – 40% in 4 weeks



Stall Management



Removing Solid Manure



Moisture Conditioning the Mix



Dumping Cart into Compost System



Adding Final Cover Layer



Adding the Final Touch

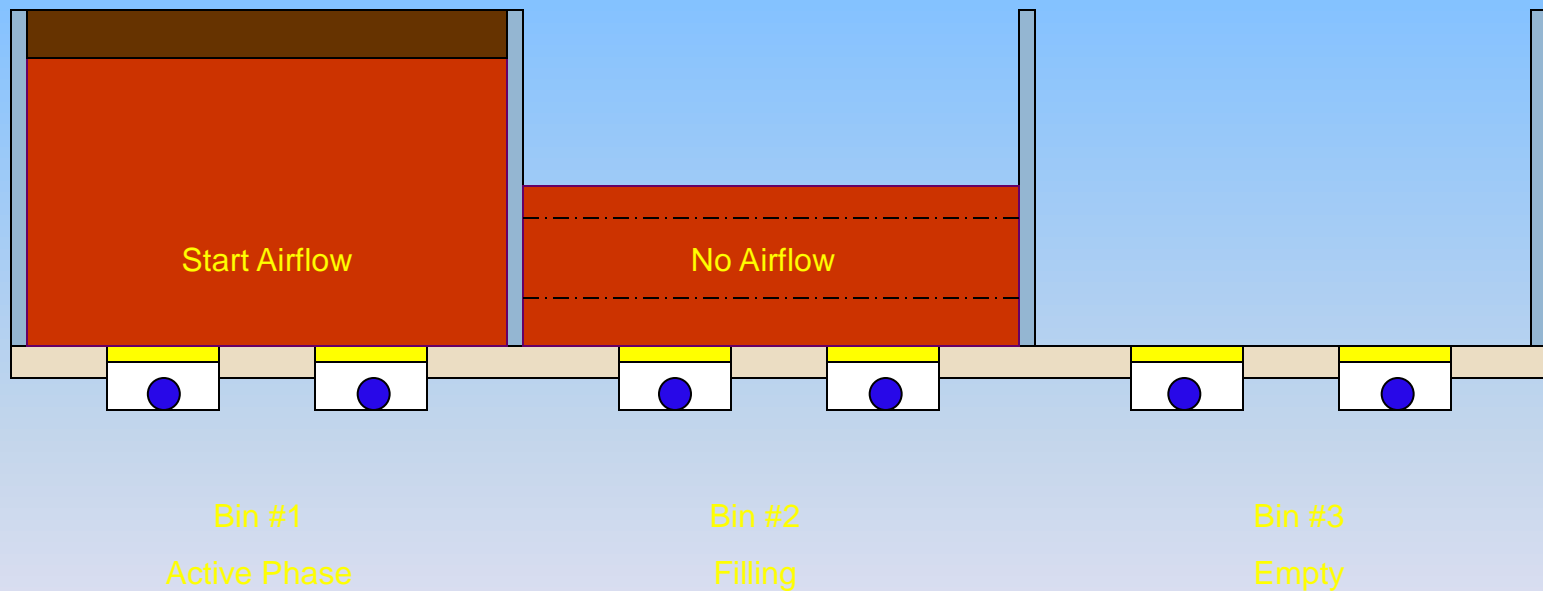


Monitoring Compost Temperatures



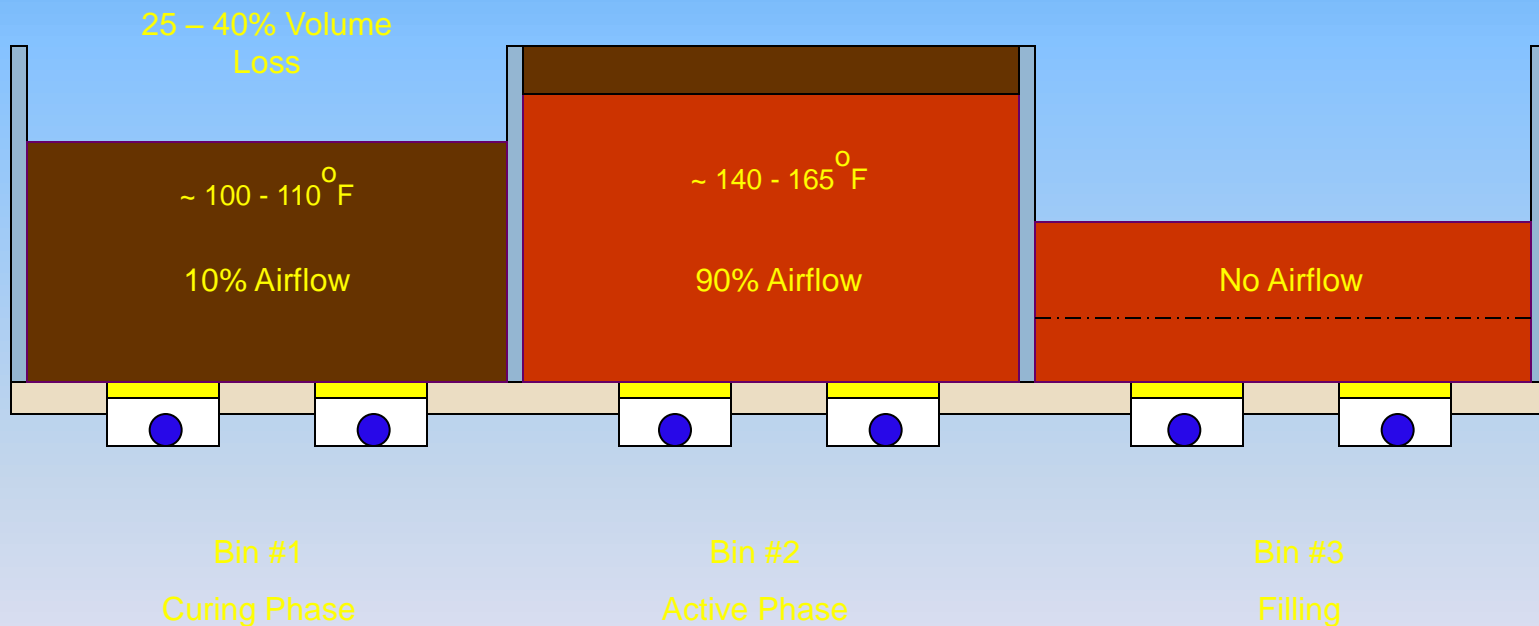
Cross Section of a 3-Bay System

Stage 1



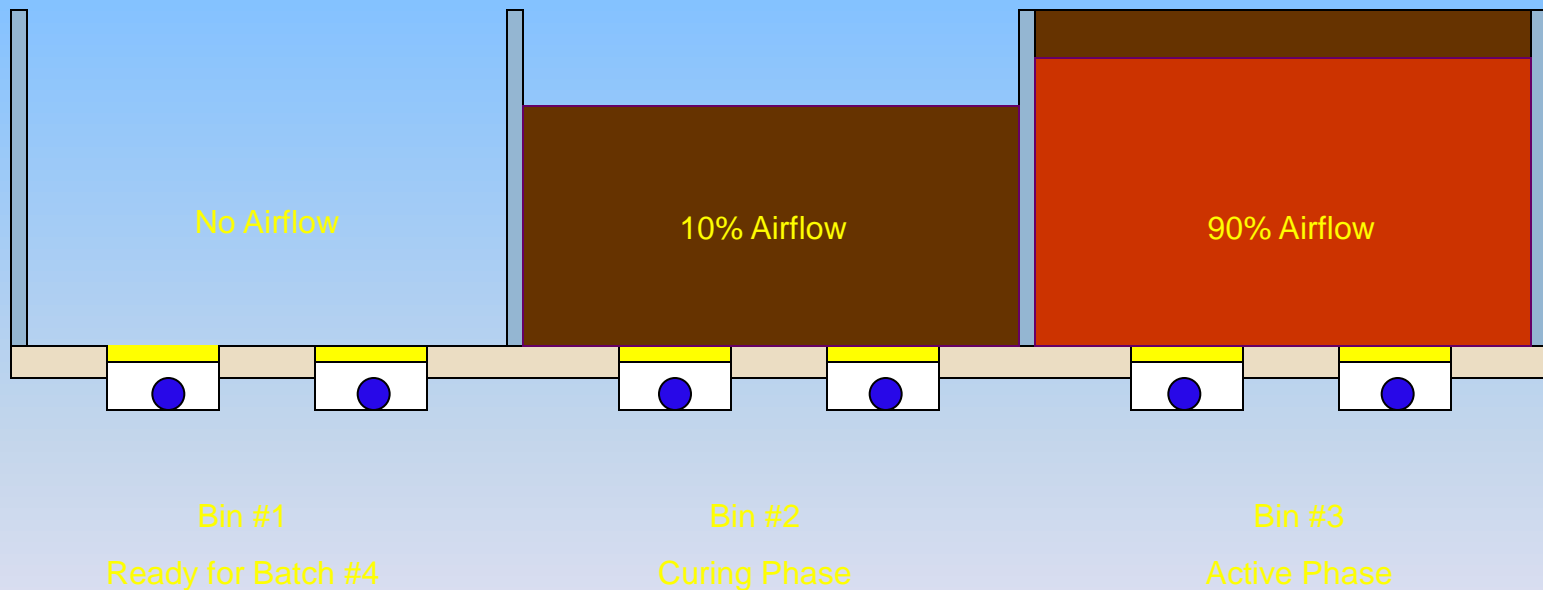
Cross Section of a 3-Bay System

Stage 2



Cross Section of a 3-Bay System

Stage 3



University Composting Source Separated Organics



3-Bin Aerated Compost System



Food Waste Produced in Campus Kitchens
And by Food Vendors / Coffee Shops

Prior Attempts at Composting



Worked Well but Limited Capacity for SJU

During Construction



Constructed by the Student
Sustainability Coordinators in 2011

In-Floor Aeration System



Blower / Timer and Aeration Channels

St. John's University, NY



Collecting and Transporting the SSO

St. John's University, NY



Tom Goldsmith, Facilities Manager



SSO Mixing Pad

Mix Recipe? The Art of Composting

Mixing Area – Blending Materials

St. John's University, NY



Mixing and Filling a Bin

St. John's University, NY



30-Days Active
Composting then Curing



St. John's University, NY



Curing and then Screening

St. John's University, NY



Student “Pea Patch”
& Biology Instruction



Sustainability²



Juniors and Seniors Cross-Training
Freshmen and Sophomores

Getting Started with a Pilot Project

Pilot Project



Plywood Aerated Bins

Very Simple and Inexpensive

Allows the University to:

- ▶ Quickly and inexpensively test the feasibility of on-campus composting
- ▶ Provide hands-on training in the Science and Art of Composting
- ▶ Produce finished compost to test in the lab and marketplace
- ▶ Identify logistical constraints and propose / test solutions

Student's Take Action



Allows the University to:

- ▶ Enroll the participation of Student Sustainability Coordinators.
- ▶ Integrate composting into the science and engineering curriculum
- ▶ Answer the question, “Is on-campus composting, socially, economically and environmentally sustainable?”

Bridge the Gap Between Theory & Practice

Allows the University to:

- ▶ Quantify the reduction in carbon footprint
- ▶ Conduct a cost-benefit analysis to determine Return on Investment
- ▶ Reach a Go / No-Go decision quickly and at minimal cost
- ▶ Establish basis for full scale system design.



US Composting Council's
Annual Conference

January 26 – 29, 2014

Oakland, California

www.compostingcouncil.org



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www.o2compost.com

360.568.8085

peter@o2compost.com