



# **SUSTAINABILITY AT QUEEN VICTORIA MARKET**

# OUR SUSTAINABILITY VISION

---

Queen Victoria Market is passionate about sustainability and creating a great Market for future generations to enjoy.

We are committed to working towards a zero carbon and zero waste environment. These ambitious goals ensure the Market continuously builds upon already strong sustainability initiatives.

As part of management's ongoing commitment to sustainability, investments are being made to improve sustainability and waste management practices as part of the Queen Victoria Market Precinct Renewal Program.

The planning behind the Renewal Program has been awarded a 6 Star-Green Star Communities rating by the Green Building Council of Australia.

---



# WE RECYCLE

The Market recycles

**2,800 TONNES**

of waste per year.



---

## MEAT & FISH WASTE

The leftover bits from our butchers and fishmongers are turned into pet food.



**560 TONNES**

of fish and meat waste is recycled in a year.

---

## COFFEE RECYCLING

We recycle

**OVER 530 KGS**

of coffee grounds a month



from our cafes and restaurants  
which is then converted into compost.

# CARDBOARD

We recycle

**OVER 700 TONNES**

of cardboard, waxed cardboard  
and polystyrene.

That's over

**1.4 MILLION BOXES**

every year!



These come back as more cardboard,  
firestarters, coathangers  
and picture frames.

---

# OIL RECYCLING



Oil waste from Market food stalls  
and restaurants is collected  
and turned into biofuel.



## ORGANICS RECYCLING

Every Market day, we produce

**4 TONNES**

of fruit and vegetable waste.

One tonne (25%) is diverted from landfill through our on-site recycling unit known as the WasteMaster 1000 where it gets converted into a dry, compost-like material weighing 20% of the original waste.

It is then taken offsite to an anaerobic digester. This process produces methane, a biogas, which is then used to generate electricity. The remainder of the fruit & vegetable waste is taken to a recycling facility and converted into compost which is spread onto farms where fruit & vegetables are grown.

The WasteMaster 1000 reduces greenhouse gas emissions by 1.6 tonnes per day. That's 584 tonnes of greenhouse gas saved each year – the equivalent of taking 127 cars off the road.



# FOOD RESCUE

Surplus food from our traders is rescued and given to local charities.



In a year we are able to provide

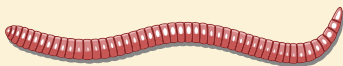
**46,000**

healthy meals to those in need.

---

# WORM FARMS

Our worm farms convert food scraps into compost which is then used on potted trees and plants in the Market.



Each worm farm munches two kilograms of food scraps per day - that's the equivalent of

**1,400 CAULIFLOWERS**

per year!





## SOLAR POWER

In 2003, 1,328 solar panels were installed on the Market's shed roofing. At the time, this was the largest urban grid-connected solar installation in the Southern Hemisphere.

The panels could generate 252,000 kilowatt hours of energy - that's enough to light up 46 homes a year and save almost 370 tonnes of greenhouse gas emissions annually - the equivalent to taking 80 cars off the road every year.

*\*The system will be renewed as part of the Queen Victoria Market Precinct Renewal Program.*



## LIGHTING

Energy efficient LED bulbs are used to light the Market.



## WATER

Fixtures and fittings that reduce the flow of water have been installed in the Market.





## HARVESTING RAINWATER

Rainwater is collected from the Market's roof and piped underground to a 600 litre tank where it is used to flush Market toilets. Up to 15 million litres of water is harvested each year – the equivalent of six Olympic sized swimming pools.

*\*The system will be renewed as part of the Queen Victoria Market Precinct Renewal Program.*

---

## GROUND WATER FILTER

The Market installed 55 stormwater filters to catch solid wastes before they enter the stormwater drainage system. This simple idea has saved millions of items of plastic, paper, fabric and metal debris from polluting our waterways and endangering the health of fresh water and marine animals.

# SINGLE USE PLASTICS



With overwhelming support from customers and stallholders, the Market banned single use plastic bags and plastic straws in 2019.

We're committed to sustainability and continually improving our environmental impact, and going plastic bag and straw free is a major step in reducing the amount of plastic at the Market.

Our Night Markets have been free of single-use plastic bags and tableware since 2012.

---

# HOW CAN YOU GET INVOLVED?

---

**There's so many ways you can shop without plastic.**

**Here's how you can help:**

- BYO bag, basket or shopping trolley.
- Hire a trolley from Market Espresso on Queen Street or purchase a trolley from the hardware shop at the centreway of F Shed.
- Buy a reusable Market bag or straw from our Visitor Information Hub or our traders.
- Take your Market haul home in a cardboard box, visit our Pick-a-Box locations on Queen Street and I Shed.
- We also encourage you to bring your own reusable coffee cups and containers and ask your favourite traders to fill these up for zero-waste shopping.
- Say no to bottled water. We have six water fountains around the Market for you to refill your bottles and reduce plastic waste.

Thank you for supporting our quest to reduce plastic at Queen Vic Market.

## **Workshops**

Join one of our sustainability workshops like beeswax wrap making, pickling, preserving your harvest or how to turn leftovers into delicious meals.

Sign up to our enews or visit our website for updates  
[qvm.com.au/tours](http://qvm.com.au/tours)



# QUEEN VICTORIA MARKET MELBOURNE'S MARKETPLACE

CORNER ELIZABETH & VICTORIA STREETS

TO FIND OUT MORE VISIT  
[QVM.COM.AU/SUSTAINABILITY](http://QVM.COM.AU/SUSTAINABILITY)