

# Zero Waste Bornholm

2032

## Bornholm, nicknamed the sunshine island





## The Regional Municipality of Bornholm

- Approx. 40,000 inhabitants
- Popular tourist destination, over 750,000 visitors per year
- BOFA is solid waste management authority and service provider
- Waste incineration plant, landfilling site, recycling center, waste processing center, hazwaste transfer
- Vision of achieving zero waste by 2032(!)

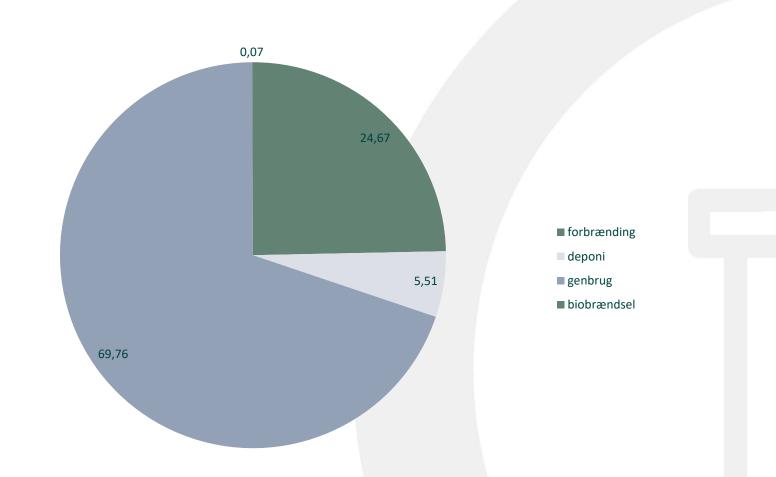
## Bofa

- Established 1986
- •50 employees
- Turn over 120 mio DKK
- Fee based
- Incinerate aprx 20.000 t/year



## **Waste Treatment on Bornholm**

(Sent for) Recycling 69,76%, Incineration 24,67%, Landfilling 5,51% and Biomass as fuel 0,07% in 2022



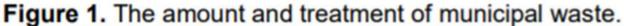


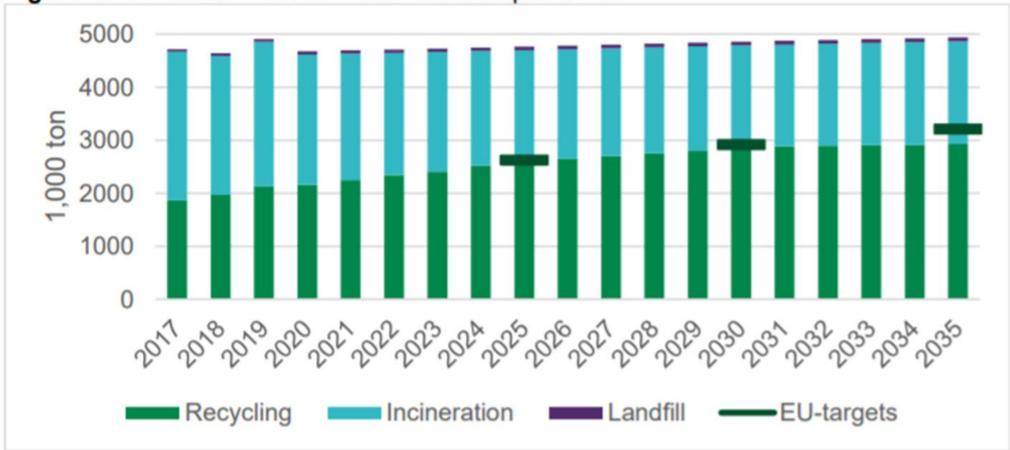
### Governmental Actions



- Agreement made June 16, 2020 with following main points:
- Increased and streamlined waste sorting
- Flexibility for solutions
- More recycling of plastic waste
- A strong recycling sector
- Less incineration and less import of waste for incineration

### MSW Treatment in Denmark 2017-2035







Source: Danish Environmental Protection Agency 2021.

# New Waste Collection Schemes and Food Waste Treatment

Public Procurement Experiences and Plans



# New Waste Collection Schemes through Public Procurement

#### Implementation October 2024

- 12 waste fractions
- Cardboard and paper (co-mingled)
- Plastic and food and beverage cartons (co-mingled)
- Metal and glass (co-mingled)
- Textiles
- Food waste

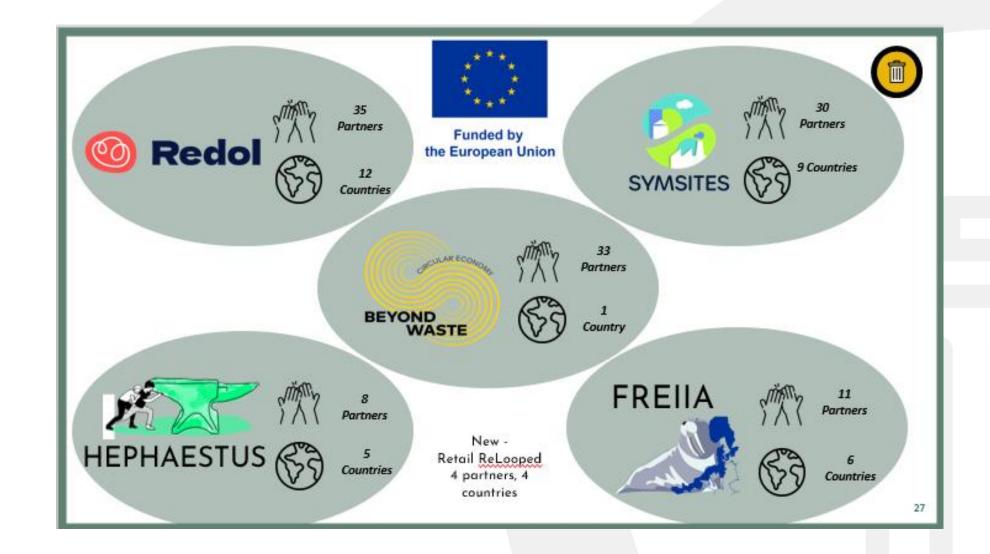


## Waste Collection Systems





## **EU Projects**





## School Partnerships

# Fostering Green Civic Responsibility

# Et formaliseret samarbejde mellem den enkelte skole og BOFA

Introforløb for alle elever og alt personale







Alle elever skal igennem ca. fem besøg i Affaldstårnet inden de afslutter grundskolen









## Commitment





## Bornholm's goals and strategies

- The local council's vision tracks and Bornholm Business Strategy:
- Sustainble growth
- New businesses
- New jobs.
- Turism Strategy:
- Green tourism
- Gastronomy and sustainable local foods
- Business Tourism.

