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\*Circular











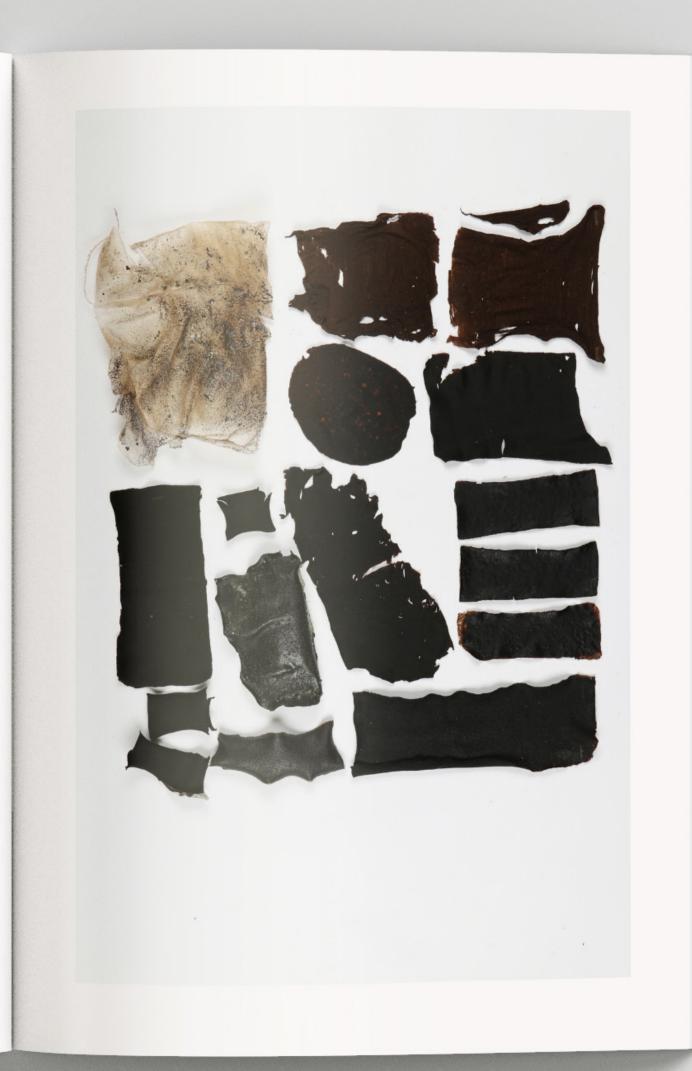














## Egg Shell

Eggshell is abundant on the Isle of Sheppey. This is due to the egg farm and the fact it is a staple in most homes and readily available in every grocery shop.

Being a semi-rural island, most properties have a large back garden, so chickens are a popular and practical pet. The shells are made from Calcium carbonate which is one of the most common resources nature provides, and makes up five percent of Planet Earth.

I sourced my eggshell from The Ferry House which is the field to fork restaurant formerly mentioned. They source their eggs from the family farm less than a mile away, so these eggs do not travel far. The restaurant uses 22 trays of eggs per week. This equates to 7.25kg of shell. In this location however these are not doomed to landfill. They are processed and put back into the kitchen garden compost, some used as a natural slug repellent, and some being

The UK produces over 12 billion eggs annually which means a potential 130 thousand tons of shell per year go to landfill. Decaying eggshells produce odours, attract flies and contribute to methane emissions, which are reduced if the waste is reused before it rots.

fed back to the chicken to make the shells strong.

Each person eats an estimated 200 per year so the estimated egg consumption of the isle of Sheppey is 80.6 million. The estimated weight of eggshell waste from the Isle of Sheppey is over 87 tons.

1 Egg = 11g of shell

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