

FERMENTING CHANGE IN THE CRAFT BEVERAGE INDUSTRY

Brewcycling Collaborative, Inc. is a tax-exempt nonprofit organization under 501(c)(3). Federal Tax ID number/EIN: 92-1650819



To empower craft beverage companies and organizations to lead the sustainability movement in their industry by offering innovative recycling solutions and educating the community on best sustainable practices.



Brewscraps RECYCLING PROGRAM

BrewSCRAPS is the first program in San Diego to provide a recycling solution for **shrink wrap** and **malt/grain bags**. These materials are harmful for the environment and are not accepted for recycling through local traditional curbside programs.

We also ensure that **cardboard** and **aluminum cans** are properly sorted and recycled. Though these materials are curbside recyclable, there are risks of them ending up in landfills due to improper recycling practices and contamination.

















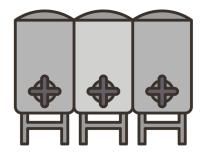
Brewscraps RECYCLING PROGRAM

Brewcycling Collaborative is currently a 100% volunteer ran organization. As part of this model, Participating Breweries are responsible for sorting and transporting the materials to our main hub: JuneShine Scripps Ranch.

JuneShine employees then bale the materials and hold them onsite until they have enough volume for our private recycling hauler to come pick them up from LA.

Participating Breweries include: Pizza Port, Mission, Helia, Coronado, Second Chance, Kings & Convicts, Eppig, Harland and Barrel & Stave.

Our goal is to start offering transportation services to breweries in 2024.





CRAFT BEER'S

MALT BAG CONUNDRUM



THE PROBLEM: •160+ BREWERIES IN SD DISPOSING OF THEM DAILY NOT CURBSIDE RECYCLABLE •0VERFLOWING LANDFILLS

Malt bags can contaminate other recyclables and shut down entire recycling lines when they get tangled up in star screens and other machinery





They are made of a low value plastic so most waste haulers have no interest in recycling them. It is especially challenging if they cannot get them source separated and in large volumes.

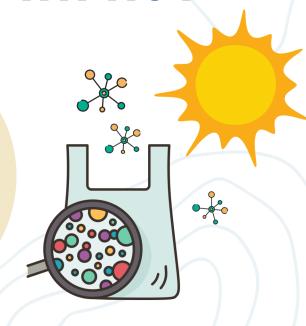
CRAFT BEER'S

MALT BAG CONUNDRUM



ENVIRONMENTAL IMPACT

Malt bags start to photodegrade in 4-6 months when exposed to the sun, breaking down into microplastics





Microplastics contaminate our soil and water locally, making their way into the food chain CRAFT BEER'S

MALT BAG CONUNDRUM



THE BREWCYCLING SOLUTION: COLLABORATION, EDUCATION & NEGOTIATION

If breweries band together, we can collect enough malt bags, bale them and sell them to a private waste hauler





Brewcycling provides the tools and education to sort and separate the material, avoid contamination and retain its ability to be recycled

By also recycling high value commodities like cardboard and aluminum, we are able to keep the waste haulers interested in accepting low value plastics and offset the costs of transportation and labor





Being a Brewcycler can result in financial benefits for your business. Some of our participants have reported significant savings in their waste bills after joining our program.

Since all breweries operate differently, our team of recycling experts would be happy to do an audit of your facility and operations to see how joining Brewcycling Collaborative would impact your business.

We will take a look at your different waste streams, current trash and recycling services, business size and the resources you have available such as labor, space, time and budget.

We will then make recommendations on ways you can improve your waste management operations while saving money and doing something good for the environment.



BREWCYCLING PARTICIPANT & PARTNER SINCE SUMMER 2021

JUNESHINE'S MONTHLY WASTE BILL:

PRE-BREWCYCLING: \$4,000.00 POST BREWCYCLING: \$1,300.00

MONTHLY SAVINGS: \$2,700.00

YEARLY SAVINGS: \$32,400.00

(does not include rebate from sold bales)

Labor Investment: 10 hours per week 2 employees dedicated to it daily

Production Size: 72K bbls in 2022



IMPRESS YOUR CUSTOMERS THROUGH LOCAL ACTION

Studies show that 75% of U.S consumers are concerned about the environmental impact of the products they buy.

Brewcycling Collaborative provides your company and employees with education, tools and the necessary training to share with your patrons how much you care about conserving the environment and how you are taking action locally.

As a result, you will build a stronger relationship with them based on loyalty, trust and respect for the planet we share.







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