

FOR IMMEDIATE RELEASE

ORCA Technology Offers Food Waste Solution to New NYC Mandated Commercial Organics Law 1162-A

New York City, NY, August 11th 2016 – It's official. NYC newly mandated commercial organics law (1162-A) will hold certain foodservice establishments to a higher standard of food waste management and many operators have no real understanding of how this can negatively affect their business. ORCA is proud to announce the perfect solution for diverting food waste from landfills and incineration that is 100% compliant and easy to implement. Introducing ORCA – the approved solution.

"This is a serious issue for many of New York City's high volume restaurants and hotels" states Spiro Frangos, Director of Business Development for ORCA. "Our ORCA system is specifically designed to address and immediately solve the problem. Our patented technology converts ordinary food waste into a liquid effluent that is safely discharged through any municipal waste system."

Organic waste makes up approximately one third of the waste produced by food-generating businesses in NYC. Last month Mayor de Blasio's Zero Waste Challenge, an initiative aimed at diverting waste from landfills or incineration, came to a close with nearly 37,000 tons of waste being successfully diverted. A select group of businesses were involved in the program including two prominent NYC hotels, The Peninsula New York and the Hilton Garden Inn Staten Island – both achieving a 66% diversion of their waste from landfills and incineration using the ORCA.

"In a short amount of time, the ORCA has become an integral part of our kitchen," states Chef Linder of the Peninsula New York Hotel. "It's great knowing that when we 'feed the ORCA' we're making a positive impact on the environment and we're reducing our hauling costs at the same time. It's a win-win for any NYC hotel."

The law effecting NYC went into effect July 19th, 2016 and will be enforced in January of 2017 which means that the operations effected by the mandate will need to have a plan in place for their food waste by that time. If you are not sure if you fall under the umbrella of the mandate

you can call ORCA to discuss your operations organic waste volume directly. Below is a list of the types of operations effected by this law:

- **FOOD MANUFACTURER**
 - Minimum of 25,000 sf. of floor area
- **FOOD WHOLESALER**
 - Minimum of 20,000 sf. of floor area
- **ARENA OR STADIUM**
 - Minimum of 15,000 seating capacity
- **HOTEL**
 - Minimum of 150 sleeping rooms

At the same time the ORCA machine brings you into compliance it creates meaningful cost savings as a viable solution to other alternatives. ORCA offers a sustainable future vision, fast delivery, leading edge technology, and a comprehensive service plan. Once the system is installed, it works on its own with little monitoring.

“Adding an ORCA to your operation has an immediate positive impact on the environment and it’s better for your business’ bottom line,” comments Spiro. “Garbage is expensive and it will keep getting more expensive as economic and environmental issues continue to evolve. We have a very efficient solution that helps the bottom line and is also extremely environmentally friendly. Less tonnage from your garbage means less cost in hauling and more money in your pocket.”

If you’re interested in learning more, ORCA is offering a free trial of the product to new customers. For more information on ORCA, visit www.feedtheorca.com or contact the company directly at 1-855-355-6722.

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