What a waste! ... 「Merry’s System」 reduces CO2 emissions, and returns leftovers and used chopsticks to farmlands
The Merry Corporation:
Merry in making customers happy, in contributing to society, in doing good business.

Merry’s System:
A cycle/peace* in which one participates and is merry

* In Japanese, the characters for “cycle” 輪 and “peace” 和 are homophones pronounced as wa
The Recycling Loop of Merry’s System

Ministry of the Environment: Stop Global Warming “One Village One Product” Campaign, 2009 National Special Award “All-Regional Partnership” Minister’s Award

Merry’s System

A Merry Cycle (Peace) that Cuts Waste, Expenses, and CO2

By renting waste processors, quickly reduce waste at the waste production site without odors

Restaurants
Food manufacturers
Local gov’t

Safety
Peace of mind

Waste processor rental

Organic, certified agri. products

Lighter environmental burden

CERES: Safe bamboo chopstick recycling

Bamboo charcoal
After recycling, carbonize

Recycle Center

Merry’s Japan, Co., Ltd.
The Merry Corp.

Composting after 2-3 fermentation cycles

Collections occur once/ mo.

Purchase of agri. products

Sales of agri. products

Local farmers on contract produce safe agri. products

Compost provision

2008-2009 Ministry of Ag, Forestry, and Fisheries Restaurant Industry Biomass Project

2008-2009 Ministry of Ag, Forestry, and Fisheries Restaurant Industry Biomass Project

Enjoyable uses

Enjoyable uses
Key Features of Merry’s System

Merry’s System

A Merry Cycle (Peace) that Cuts Waste, Expenses, and CO2

By renting waste processors, quickly reduce waste at the waste production site without odors

Impact on Environmental Burden

2008 Reductions in CO2 (8000 ton reduction in kitchen waste)

1) Collection/Incineration: 604 tons CO2 emitted
2) Merry’s System
346 tons CO2 emitted

Reduction Impact (1-2) = 258 tons CO2 (130,000 m3) reduced

Carbon Offset

Life Cycle Assessment (LCA) of CO2 emissions Kitakyushu City University Prof. Matsumoto

Merry’s System: 346 tons CO2 emitted over the year
Carbon Offset:
JPY 1,211,000 / year
JPY 100,917 / month

Over the year, 604 tons CO2 reduced; realization of “Carbon Free”

Economic Merits (with Rental)

- Cost reduction
- No need for initial investment
- No need for asset capitalization/lease-based accounting
- No need for asset maintenance expenses or processing costs
Waste Recycling through participation in Merry’s System

- Decreasing food waste
- Cutting CO2 emissions
- Reducing costs
- A safe food cycle
- An Earth that is also pleased
Partnerships with welfare facilities for safe chopsticks recycling

Disposable bamboo chopsticks

The Merry Corp.

Restaurant Industry

Welfare facilities

(16 in Japan)

Produce Bamboo Charcoal

Kitchen waste processing machine

Microbe implantation / Recycled bamboo charcoal

Merry’s System Recycle System

Utilize recycled bamboo charcoal; produce compost

Charcoal kiln in a welfare facility

2008: Provided 400,000 pairs of chopsticks
Hokkaido Toyako Summit
Looking ahead: Composting with Merry’s System

With continued aerobic fermentation, foul odor is broken down:

- The odor emitted when composting mostly comes from mixing the composted substance.

- The easy-jet sends air at 50x pressure of a blower into the compost, and the oxygen penetrates into the interior. Thus, mixing is not necessary.

- Organic materials ferment aerobically and ammonia breaks down into odorless nitric acid salts. The compost produced is also odorless.

Labor / Energy / Cost / Space – saving

And yet...

Compost is finished in only 60 days.
**A Small Regional Cycle**

- Organic, low-fertilizer agricultural products
- Unheated
- Bad odors stopped by an aerobic environment
- Labor and energy saving
- Space saving and efficient
- No shipment cost
- No need for investing in expensive equipment
- Cost and energy saving
- Space saving and efficient

- Tested in partnerships; recycling where you know your neighbors
- Recycling with visible CO₂
- Recycling with peace of mind
- Support of expert groups
- Detaches “reducing” from “reusing”; always invigorating microbes

**Within 20~30 km**
A merry cycle/ peace that reduces waste, expenses, and CO2

Merry’s System

Composting kitchen waste through the action of microbes and using chopsticks as charcoal, the Merry’s System, which cycles healthy agricultural products created on farmland and in turn stores up carbon in that farmland, is an “all happy” mechanism that shares merits in accordance with established rules and roles among all participating “hummingbirds.” The “Merry” of Merry’s System is that of “Merry Christmas” and “Merry-go-round”; it will happily continue to invigorate and harmonize the economy, environment, and social welfare, and in the process, greatly reduce CO2 emissions.