



WHY ZERO-WASTE?

Our mission is to challenge ourselves to be responsible for our waste as part of our footprint during this project.

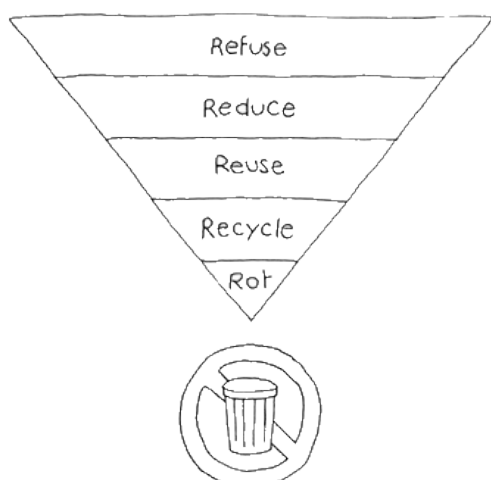
As a sustainability initiative, we take into consideration not only our transportation and energy usage but also our daily consumption of food/supplies, and thus our waste. Plastic pollution is one of the biggest threats to our oceans and wildlife today and packaging makes up 40% of the overall plastic demand (World Economic Forum 2017). Furthermore, all forms of waste (food, human, paper, glass, aluminum, etc.) have an impact on our health and environment when not managed properly.

In alignment with Goal #12 of Agenda 2030: “Responsible consumption and production” we must reduce our waste and consumerism immediately.

The Zero Waste movement aims to create a closed circular system where everything we consume is sustainably regenerated, essentially sending nothing to landfill. It is a lifestyle that reduces waste as much as possible by refusing what is not necessary, swapping disposables for reusables, responsibly recycling when necessary, enriching our soil by composting, and supporting/encouraging sustainable businesses.

During travel and onboard a small boat, waste is evident and accumulates quickly. We want to test and prove that a zero-waste lifestyle is possible, enjoyable, saves money, and simply makes sense onboard a boat. We will actively encourage, inspire and educate crew members, guests and the boat community to start adopting zero waste practices.

THE 5RS OF ZERO WASTE AS PRESENTED BY BÉA JOHNSON:



“Zero Waste offers evident and essential environmental advantages: it reduces pollution (decreasing hazardous solid and vaporous wastes) and encourages conservation (decreasing demand for natural resources).”

WHY SOLAR FOOD?

Our mission is practice conscious and sustainable food sourcing and cooking methods, what we call "Solar Food". It aims to avoid unsustainable practices imposed by large food corporations by reducing our consumption of imported foods, food packaging, pesticides, and factory animal products. Instead we have the opportunity to support local farms, sustainable small scale fisheries/meat production, implement zero waste, eat healthy organic and plant-based meals although not restricted to veganism. Additionally, we take into consideration the energy used to prepare, cook, preserve and store our food as part of our 100% Fossil Fuel Free initiative onboard.

Deforestation and unsustainable agricultural practices are causing rapid loss of biodiversity on earth. This directly affects human livelihood and well being, the extinction of animal, plant and insect populations (1 million species are at risk according to the UN) and also contributes to climate change.

Goal #15 of Agenda 2030 "Life on Land" urges us to eat a locally-based and sustainably sourced diet in order to halt and reverse desertification, land degradation, and biodiversity loss. Purchasing foods that are imported from far away places greatly contributes to carbon emissions during transportation on ships and airplanes. We will favor locally sourced ingredients that are fresher, more trustworthy and culturally relevant to our project.

Toxic pesticides, herbicides and fungicides used in agriculture are not only harmful to human health but also detrimental to the soil, waters, and wildlife. By choosing organic produce and ingredients we make a healthy contribution to ourselves and the planet.

Mono-crop agriculture, genetic modification and inhumane factory farming are detrimental to biodiversity, animal welfare, human health and contribute to climate change. By supporting small-batch local farms and sustainable wild sources of food, we vote with our wallets for food sovereignty.

"While substantial environmental impacts from food occur in the production phase (agriculture, food processing), house-holds influence these impacts through their dietary choices and habits. This consequently affects the environment through food-related energy consumption and waste generation."

United Nations in Goal #12 of Agenda 2030 "Responsible consumption and production"

ZERO WASTE & SOLAR FOOD POLICY

1. TIMELINE

Zero Waste and Solar Food Policy is in effect from the sealing of the plug at sail-off ceremony in Stockholm (June 5th) until arrival ceremony in Oslo (August date TBD). Policy applies to all crew members only during their participation "on duty" meaning when onboard the boat and within close surrounding areas at marinas, etc.

2. ZERO SINGLE-USE PLASTICS

NO single-use plastics (hereafter referred to as "SUP") will be brought onboard or used by crew members while on duty for the duration of the project. SUP is any plastic item designed for one use only, including but not limited to plastic flatware, bags, plates, cups, bottles, food packaged, etc. Even if SUP can be used several times (washing plastic cutlery, etc.) we choose to eliminate SUP all together. Reusable alternatives will be provided to crew members.

3. ZERO FOSSIL FUEL

We will use NO fossil fuels (i.e. butane, propane , etc.) for cooking or water heating. Instead we will explore sustainable cooking options, including solar oven, solar-powered induction hot plate, alcohol-burner, wonder-bag slow cooking, etc. Energy for cooking/heating will be generated by:

SUN: Solar ovens and battery storage from solar panels

WIND/WATER: Battery storage from hydro generation

FIRE: Sustainable and safe open fires without use of lighter-fluid

4. EXCEPTIONS

Exceptions to the Policy may be made for necessary medications, first-aid-kit, and emergency preparedness.

5. THE FIVE Rs

We will implement our interpretation of the 5 Rs in order:

1) REFUSE:

We will refuse all SUP and any items/freebies that are not absolutely needed for the project. We will request that our sponsored supplies or purchases we make are sent with plastic-free shipping materials that are 100% recyclable (i.e. cardboard only).

2) REDUCE:

Supplies onboard the boat will be re-evaluated prior to the launch of the project, reducing unnecessary items and convenience goods that cause waste. Crew members are asked to pack minimally and keep SUP items at home. In the rare case that a SUP must be brought onboard (medication, etc.), it is of the responsibility of the crew member to take it back with them.

3) REUSE:

The boat will be equipped with reusable bags, wrappers and containers for zero-waste grocery shopping and take-out food. Crew members are encouraged to swap their own disposable items for reusables and guidance for this will be available.

4) RECYCLE:

Supplies that cannot be refused, reduced or reused, can be purchased in 100% recyclable packaging, with preference of paper, glass or aluminum over plastic. Local recycling polices will be researched as we enter into different cities/countries and all recyclables consumed by crew members on duty will be saved in a designated container onboard for Guri* to document and sort. NO recyclables will be dumped overboard.

5) ROT

All food scraps and compostable items will either be composted in our onboard composter or saved to compost on land, buried in small quantities underground or brought to farms we visit. NO food scraps will be dumped overboard.

See more in 12. FOOD WASTE.

Additionally we've added a 6th R "Return" below to account for failures and unexpected landfill waste we may encounter. Our zero waste policy is an experiment and educational effort above all:

6) RETURN

We will be 100% honest about our waste management and work together as a team to help each other change our habits. Any waste that fails to meet the 5 Rs in our policy above (anything that would go to landfill) will be collected in a "zero-waste fails" container for the duration of the project. It will be displayed to the public, and when possible returned by mail to the producer/supplier with a suggestion for an alternative. Any plastic and litter we find at sea or during the project will be collected in a separate container to be displayed at the end of the project and offered to a chosen artist as materials for a sculpture art statement.

6. PROVISIONS

All food ingredients will be bought package-free and sourced directly from small local organic farms whenever possible. Animal products we choose to consume will only be sustainable meats, fish, dairy and eggs from humanly raised and/or wild sources. It is our ambition to see the animal product sources first hand during farm visits. Secondly to select animal products produced under certifications that we trust. Our dry plant-based groceries will be purchased package free in bulk where we can provide our own reusable bags and containers. Findings will be added to the online resource map, Zero Waste Home Bulk App by Bea Johnson. Food sourcing and groceries are the responsibility of Guri* and provided to all crew members.

7. FOOD STORAGE

Refrigerator onboard is solar powered, additionally a solar cooler/freezer may be used.

8. OFF BOARD

Our off-board food preparation by Guri* for provisions to be brought onboard will be zero-waste and will use sustainable energy providers whenever possible. Food prep by outside sources or by crew members do not need to meet zero-waste policy when off board, however once bringing the prepared food onboard it must be in zero-waste containers and free from SUP.

9. BRINGING FOOD/DRINK ONBOARD

Food and water is provided by 100% Sun Wind Water for all crew members on duty. If crew members wish to bring food, drinks or alcohol onboard it must meet Zero Waste policy and be discussed in advance. Zero waste is mandatory on duty (see 1. TIMELINE) and encouraged off-board when eating out at restaurants, events, race galas, and ordering take-out. Any unavoidable food packaging (ideally recyclable) will be accounted for by all crew members while on duty.

10. DRINKING WATER

Potable filtered drinking water will be provided to all crew members on duty in their reusable water bottles. SUP water bottles are strictly prohibited.

11. CLEANING

Soap, detergents, port-a-potty liquid, sunscreen and personal toiletries brought onboard will be free from harmful chemicals and instead derived from natural compostable ingredients. Sponges, toilet paper and other cleaning supplies used onboard will be biodegradable (i.e. compostable). These supplies are provided to crew members.

12. FOOD WASTE

To avoid food waste, meals onboard will be self portioned, leftovers saved and eaten before spoilage. We will meal-plan, use as much of our ingredients as possible and account for perishable foods.

13. GREY WATER

Waste water from dishes, cooking, and cleaning will be responsibly released into the sea with no chemical contaminants (see 11. CLEANING).

14. BLACK WATER

Water from liquid and solid human waste will be collected in containers and responsibly disposed of either in septic collecting facilities or buried on land with no chemical contaminants (see 11. CLEANING). These measures are taken due to the baltic sea algae overgrowth and dead sea beds.

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