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Pike Place Market Installs WISErg Harvester™ to Recycle Food Waste
Sealed tank liquefies large volumes of landfill-bound food scraps into ingredients for WISErganic Liquid Fertilizer

SEATTLE – The Pike Place Market Preservation and Development Authority (PDA) announced today a major next step in its commitment to sustainable practices, an initiative to recycle landfill-bound food scraps into organic liquid fertilizer developed by WISErg, a biotech company located in Redmond, Wash. This step is part of a larger initiative within Pike Place Market to create a sustainable public market for future generations.

The installation of the WISErg Harvester unit begins Wednesday, March 16 at 7 p.m. and will continue through March 23. Training and demonstrations are scheduled for Market vendors the week of March 28-April 1.

The Harvester will be located on the west side of Pike Place between Pike and Pine Streets and will process food scraps from 19 food vendors, including: Chinese Cuisine, Choice Produce, City Fish Co., DeLaurenti Specialty Food and Wine, Don & Joe’s Meats, Emmett Watson’s Oyster Bar, Frank’s Quality Produce, Juice Emporium, Le Panier, Lina’s Produce, Mama Angelina’s Produce, Manzo Brothers
Produce, Market Grill, Mee Sum Pastry, Michou Deli, Pike Place Fish, Pure Food Fish, Sea Breeze Farm and Sosio’s Produce.

The installment of the Harvester is made possible through a partnership with Seattle Public Utilities, which will utilize data collected in quarterly reports on the sources and environmental profile of food scraps. The closed tank will divert organics from the Market’s waste stream, reducing food waste tonnage and CO2-equivalent emissions and provide savings on landfill and transportation costs.

“The PDA Council, our vendors and staff are really excited about this opportunity to reduce our environmental footprint and further our mission to create a sustainable market for future generations,” Franz-Knight said. “From reducing our landfill waste with an ice melting station and changing thousands of incandescent light bulbs with more efficient LED bulbs, to the installment of a WISErg Harvester, we are committed to creating a more sustainable Pike Place Market.”

“How it works: The Harvester processes food scraps into a nutrient rich solution. The solution is stabilized in a fully enclosed, odor free tank. After being processed in the Harvester, the materials are transferred to a nearby WISErg facility, where they are converted into WISErganic Liquid Fertilizer.

According to the Environmental Protection Agency (EPA), in 2013 more than 37 million tons of food waste was generated, with only five percent diverted from landfills and incinerators for composting. The EPA estimates that more food reaches landfills and incinerators than any other single material in our everyday trash, constituting 21 percent of discarded municipal solid waste.

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**Pike Place Market** is Seattle’s original farmers market, founded in 1907, and is one of the oldest continuously operating public markets in the U.S. The market operates within a nine-acre historic district and is a bustling neighborhood of hundreds of vendors, residents and businesses, including farmers, craftspeople, independent shops, buskers, and residents, many of whom are low-income seniors, and five social service agencies. [www.pikeplacemarket.org](http://www.pikeplacemarket.org)

**The Pike Place Market Preservation & Development Authority (PDA)** is a not-for-profit, public corporation chartered by the City of Seattle in 1973 to manage the properties in the nine-acre Market Historic District. The PDA is required to preserve, rehabilitate and protect the Market’s buildings, increase opportunities for farm and food retailing in the Market, incubate and support small and marginal businesses, and provide services and affordable housing for low-income people.

**WISErg**, Headquartered in Redmond, Washington, is a privately held bio-clean technology company that diverts landfill bound food waste into highly productive fertilizer approved for use on organic crop production. The company utilizes a patent-pending, oxidative conversion technology to intercept nutrients from food before they become waste. For more information, please visit [www.wiserg.com](http://www.wiserg.com).