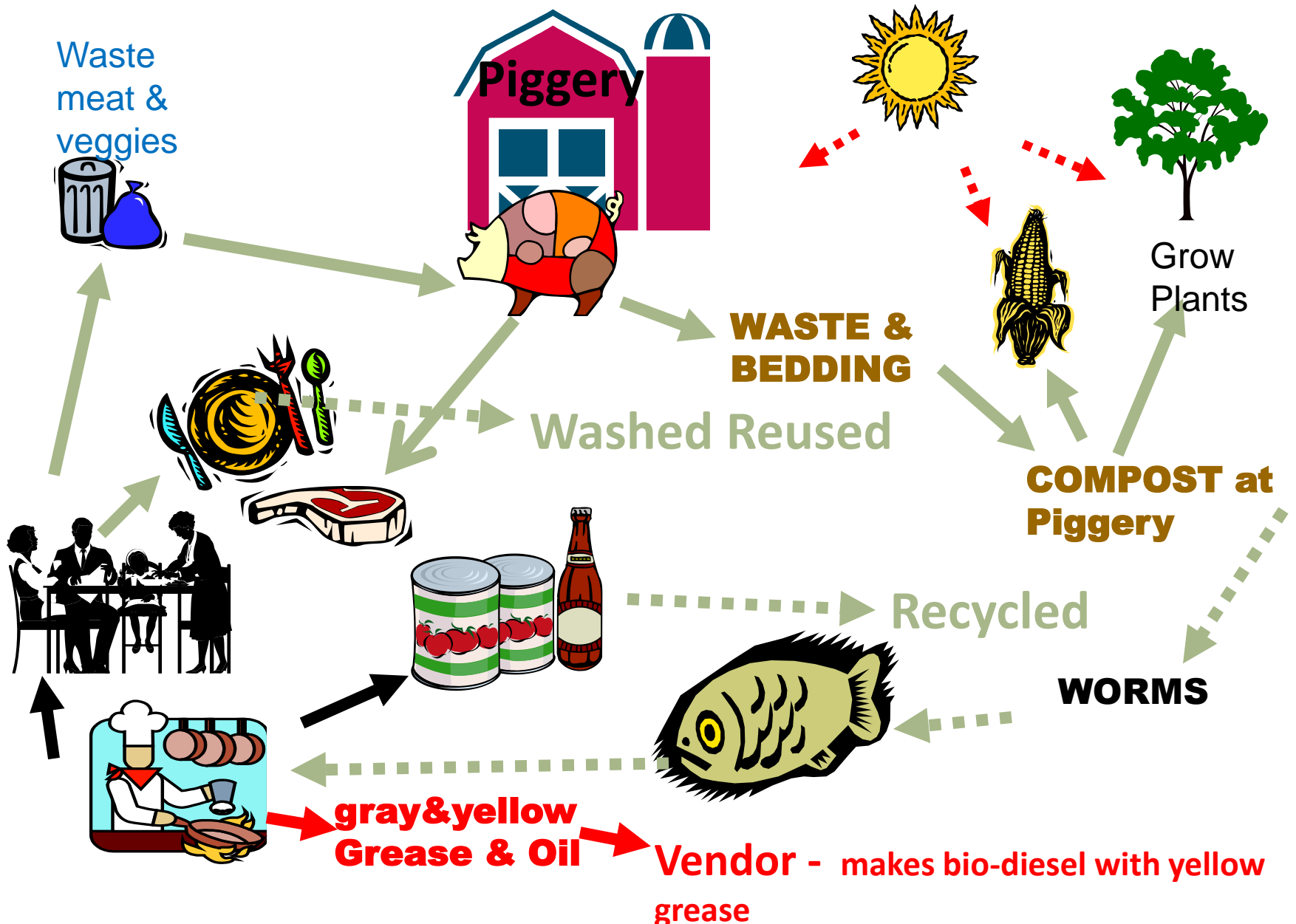


Mohegan's Waste Food to Farm Program

- Avoided Incineration Costs
 - Waste meat and vegetables from Mohegan kitchens and restaurants are picked up every morning by Millaras Piggery (paid for service)
 - Grease from all kitchen and restaurant wastewater is removed by AGRUs and waste fryolator oil is picked up by the vendor and used to make biodiesel. This service produces revenues which go back to the casino operation.

Avoided Incineration – Mitigation of the Food Cycle



RECYCLING SUMMARY 2008-2013

Department Name	2008	2009	2010	2011	2012	2013
Regular Trash & Recyclables (Earth/Sky/Wind Casinos)	Tons	Tons	Tons	Tons	Tons	Tons
Trash (non-segregated)	8911	8074	8015	8168	7530	6775
Co-mingled bottles & cans (metal, glass & plastic)	537	562	607	577	587	553
Cardboard	706	581	723	726	686	637
Scrap Metal	84	82	55	69	64	96
Office Paper – Earth Dock	77	66	6	0	0	0
EnviroShred (Office Paper)	0	119	142	164	134	128
Mixed Paper	0	38	104	122	128	107
AGRU Grease/Fryolator Oil	399	394	352	330	343	345
Millaras Piggery						
Number of Barrels/Year	11,384	9616	9120	7720	7647	6343
Food Waste in Tons (using 250lbs/barrel)	1423	1202	1140	965	956	793

Overall Features of Mohegan Sun Food Waste Recycling System

- Collection stations follow the logical flow of food waste from five distinct streams in the casino:
 - Employee dining room (Uncas Grill)
 - Sit down dining rooms
 - Banquet dining
 - Room service
 - Pot room—leftover food

Overall Food Waste System, continued

- 13 Somat machines pulverize, mix, and press water out of most food waste
- This vastly reduces the volume and weight of the food waste sent to the piggery; moreover, it reduces the excess water consumed by the pigs, which can be a problem.
- Piggery charges a flat rate per barrel (not per pound) however, more food fits in each barrel when water is removed holding costs down.

Overall Food Waste System, continued

- Other stations, including the pot room, simply scrape food waste into a barrel
- The food waste is moved with wheeled gurneys to refrigerated locations, to await pickup by the farmer.
- Waste oil is divided into two types—the more valuable, yellow grease, which is spent oil from the Frylulators (vats for deep frying) provides revenue to casino operation.
- The “brown” grease is grease removed from kitchen wastewater by AGRU (skimmer units) provides lesser revenues than yellow grease.

Yellow Grease/Brown Grease

- Waste yellow grease is placed in tanks and used to make bio-diesel by Grease Lightening (vendor)
- Brown grease is removed from wastewater by Automated Grease Removal Units (AGRUs), stored in drums and used in various products by Grease Lightening (vendor)

Some Continuing Issues

- “Fast food,” from food court vendors at the casino, is lost to regular trash .
- Millaras Piggery is the end destination, so going to compostable tableware and food packaging would not help here.
- Food from Mohegan owned restaurants goes to the piggery.
- Tenant owned restaurants scrap food goes to the regular trash.
- Covanta sent warning letters to the hauler based on >10% recyclables in regular trash in 2013 and 2014.

Tray Collection Belt in Employee Dining Room



Banquet Plate and Food Waste



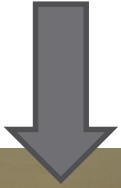
Room Service Before



Room Service After



Shells go in the Trash/Pot Room with Barrel



Food Conducting Trough for the Somat Machine



Somat Machine extracts water from the food



Gurneys Used to Transport Barrels to Refrigerator or Pump Room



Food Waste Barrels



Yellow Grease Barrels at the Pump Room



The Farmer Washes the Barrels Squeaky Clean at the Farm



Yellow Grease Collection Tank to the right of the office paper dumpster is filled from the Pump Room



Interceptor for Trap (Brown) Grease and Residual Food Waste



Brown Grease Barrels have heavy
mill plastic taped over the top



Brown Grease Barrels Ready for Vacuuming out by Grease Lightning



The End
Questions ?