

Announcement November 12, 2023

## **The Ham Trick, a popular circular economy campaign, is to be organized again across Finland**

*The Ham Trick, a circular economy campaign that has become a Christmas season tradition in Finland, will begin on December 18, 2023, and run until January 7, 2024. The national campaign offers households an opportunity to recycle cooking waste fat from the preparation of Christmas dishes. The cooking waste fat will be used as a raw material in the production of Neste MY Renewable Diesel™.*

The eighth Ham Trick encourages households to collect and recycle the cooking waste fat from the preparation of Christmas foods. You can participate in the campaign by bringing your cooking waste fat to its designated recycling container. Ham is the most popular food on Finnish Christmas tables, but you can also bring the cooking waste fat from the preparation of turkey and fish to a recycling point, as well as all vegetable fats.

“Last year, the Ham Trick collected an impressive 45 tons of cooking waste fat. This year, of course, we want to do even better. Our important goal is to inspire and encourage households to think about recycling even at Christmas, and to ensure that no cooking waste fat ends up in the sewers,” says **Pia Vilenius**, Chief Advisor, Bioeconomy and Circular Economy, Chemical Industry Federation of Finland.

### **Cooperation makes it possible to collect cooking waste fat across Finland, from Tammisaari to Sodankylä**

There are nearly 200 Ham Trick recycling points. All K-Citymarket stores and many K-grocery stores have a recycling point, along with Neste K-stations, a few Neste stations and Rinki ecopoints across Finland.

“The 15 organizations involved in the Ham Trick believe in the power of the circular economy. We want to bring the circular economy closer to people’s daily lives, and we offer an easy and practical way to participate,” Vilenius adds.

### **Cooking waste fat is used to produce renewable diesel**

Lassila & Tikanoja will deliver the cooking waste fat from the Ham Trick recycling points to Rasmix for processing. From there, the raw material will be transported to the Neste refinery in Porvoo, where it will be used to produce [Neste MY Renewable Diesel](#).\*

“In combating climate change, all available means and cooperation are needed, which is also the case with the Ham Trick. The benefits of the circular economy materialize when the cooking waste fat delivered to the recycling points is converted into Neste MY Renewable Diesel. The fuel is produced for the Finnish market from 100% waste and residue raw materials, and its use reduces the carbon footprint of driving by an average of 90% compared with the use of fossil diesel,” says **Katri Taskinen**, VP, Marketing & Services, B2C Sales & Network Finland at Neste.

\* Lifetime emissions and reductions of emissions calculated for Neste MY Renewable Diesel in accordance with the Renewable Energy Directive (RED II; (EU) 2018/2001).

## Checklist for successful Christmas recycling

1. Gift wrap can be recycled as mixed waste incinerated for energy. Curling ribbon is also mixed waste. Paper string can be recycled as paperboard.
2. LED candles and light sets that have come to the end of their service life can be recycled as electrical equipment.
3. A box of chocolates must be taken apart after the chocolates have been enjoyed. The box is recycled as paperboard, and its plastic wrapper and the chocolate wrappers are recycled as plastic.
4. Minimize food waste. Christmas leftovers can be used over the days between Christmas and New Year. Carrot casserole leftovers can be added to the dough for bread rolls, and *rosolli* salad is an easy base for beetroot soup. More tips and inspiration can be found [here](#). However, if something cannot be reused, make sure that the leftovers end up in biowaste.
5. Keep the sewers clean. Cooking fat must not be poured into the sewers, as fat will clog them. Fat is the most common reason for household sewer blockages. In the worst case, the fat must be removed from the sewer line by cutting it out. There are nearly 200 Ham Trick recycling points for cooking fat. However, if you cannot find one near your location, you can dispose of cooking fat with bio-waste or mixed waste.

## How to participate in the Ham Trick

- Pour the cooled but still running cooking fat into a milk carton or another paperboard carton. Don't use glass, metal, or plastic packaging, as this will complicate the recycling process.
- Close the carton tightly with tape, for example.
- Allow the fat to congeal in a cool temperature.
- Take the package to the nearest Ham Trick recycling point between December 18, 2023, and January 7, 2024.
- Don't place paperboard cartons in a collection container in a plastic bag. It interferes with processing the fat.

## Additional information:

The locations of the Ham Trick recycling points, more detailed recycling instructions, and answers to frequently asked questions are available at [www.kinkkutemppu.com](http://www.kinkkutemppu.com).

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**The Ham Trick in brief**

*The Ham Trick is a cooperative project initiated by the Chemical Industry Federation to tangibly familiarize consumers with the principles of the circular economy. In addition to the Chemical Industry Federation of Finland, the partners in the Ham Trick include Neste, Lassila & Tikanoja, Rasmix, the Chemical Pool, K Group, Finnish Packaging Recycling RINKI Ltd, Atria, HKScan, Snellman, the Rural Women's Advisory Organization, KIVO Finland and municipal waste plants, the Association of Finnish Municipalities, the Finnish Water Utilities Association, and the Recycling Industries of Finland. More information is available at [www.kinkkutomppu.com](http://www.kinkkutomppu.com).*