## THIS T&T COMPANY WANTS YOUR USED COOKING OIL

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Images: EcoImpact TT, Alachua County, Maja Dumit, Flickr

Ecoimpact Trinidad collects used cooking oil from large fast food outlets and residents to process and recycle Waste Vegetable Oil (WVO) to be re-used as renewable fuels

Raise your hand if you're guilty of indiscriminately pouring used cooking oil down the drain. We've all done it and whether we're aware of the environmental impacts of improperly disposing of cooking oil or not, times are a'changing. The good news is, as people become more aware of their behaviours and how it affects climate change, especially adverse weather and subsequent flooding, more companies are also investing in renewable energies and greener behaviours too. This is where Trinidad-based company <a href="Ecoimpact"><u>Ecoimpact</u></a> comes in, and here's why you should pay attention.



Back in 2009, Troy Hadeed, Ecoimpact's founder, was inspired to do more for the environment as his consciousness expanded as director of One Yoga Trinidad and Tobago, "I knew I wanted

to positively contribute to the world and society and mother earth. The environment is close to my heart and denying my responsibility to do better is irresponsible." Now a part of the <a href="HADCO Group of Companies">HADCO Group of Companies</a>, Ecoimpact works with local stakeholders to collect, process and export used cooking oil to be used as alternative fuels. The process of recycling used cooking oil or Waste Vegetable Oil (WVO) to produce biofuels not only reduces hazardous waste, but it allows individuals to begin adopting more sustainable lifestyles. Once the oil is filtered, processed and packaged properly, the product is exported to the US and Europe. This eliminates oil dumping, creates <a href="https://opportunities">opportunities</a> for businesses to adopt more socially sustainable practices and creates investment opportunities for those involved.



Considering Trinidad's penchant for fried foods like doubles, fried chicken, Indian delicacies and other culinary mash-ups that ought not to be fried, the volume of cooking oil used on a daily basis is astounding. Now, imagine having to dispose of hundreds of gallons of oil. Where does it all go? Down the drain? What if these businesses poured the viscous remains down the drain and it eventually snakes its way into ocean, destroying ecosystems as it sludges along? What if *you* still do this, though not in the same vast quantity, but frequently? Not the best waste management behaviour definitely, but something that was done a regular basis for many years previously by many uninformed citizens.



Take the example of many major fast food outlets and restaurants who have teamed up with Ecoimpact to collect those gallons of used cooking oil **for free.** If these corporate entities can commit to change, it bodes well for the rest of us mere mortals and other businesses who haven't signed up to follow suit. As the company continues to map and develop their residential waste vegetable oil collection initiative, oil bins are currently placed at **strategic drop-off points**, giving regular residents the opportunity to dispose of their cooking oil properly. Hadeed added, "We have had to expand our collection system and hire more people to complete jobs. Our hope is to expand throughout the Caribbean, making this a stronger business."

While habits are difficult to adjust, it is possible with a few daily reminders. It takes commitment and a desire to give back to our planet, but the push for changing environmentally harmful behaviours is growing. This is especially true coming after the UN General Assembly in September and the biting remarks from actor and current *Aquaman* <u>Jason Momoa</u> during his address at the <u>Midterm Review of the SAMOA Pathway</u>, "Entire marine ecosystems are vanishing with the warming of the seas, and as the waste of our world empties into our waters, we face the devastating crisis of plastic pollution."



As Hadeed and General Manager of <u>Ecoimpact</u> Nicholas de Freitas added, "If we don't speak up, no one would care. It's always money over the environment with no checks, but we see more people are starting to care. We plan on extending our WVO collection bins into villages and areas to make it easier for people to drop-off if they don't feel comfortable with free private collections."



The next time you're at a river lime cooking up a curry for family and friends on the spot, or even at home entertaining for the upcoming holiday season, consider the oil you're *not* using afterwards. It's so easy to wash it all away and forget about it. But with a little planning and care for our country, you can also scrape the remnants of your family feast and pass it along to Ecoimpact. Imagine if we all did that. Imagine the great change we could create. *Imagine*.

For more, visit  $\underline{www.ecoimpacttt.com}$  to check out their  $\underline{brochure}$  or visit them on  $\underline{Facebook}$ .