



A Front seat for Resource Recovery

Ahilya by the Sea:
A Zero Waste Journey



Tucked away in a quiet corner of Dolphin Bay in Nerul, **Ahilya by the Sea (ABTS)** is a serene and private escape. It is the sister property of the renowned Ahilya Fort in central India. With just nine rooms and 1 restaurant, it provides guests with a feeling of staying in a family home, surrounded by nature. What more, this is one resort where waste is upgraded and given the front seat.

The Journey Towards Zero-Waste

ABTS was our first customer when we began operations in Goa five years ago, and they continue to be our sustainability partners till date.

We provide decentralized holistic waste management services to ABTS, which involves an end-to-end solution to deal with different kinds of solid waste. This includes dry/recyclable waste, food waste, and horticulture waste.

The resort generates



Here's a breakdown of how we tackle each kind of waste at the resort premises.



Dry Waste Management

The resort generates about **15-20 kgs of dry/ recyclable waste per day** and on an average about **450 kgs in a month** (April 2024-December 2024). This dry/recyclable waste usually consists of rigid and flexible plastic packaging, carton boxes, aluminum cans/foil, Tetra Pak cartons, glass and paper packaging.

There is a good segregation at source that has now been institutionalised across the resort. Additionally, we have trained the resort staff to sort the dry/recyclable waste on site and store the sorted waste in different bags as per their categories. They store it in a shed just outside the kitchen. Twice a month, or when the total dry waste is accumulated to about 300 kgs in the shed, we send our own vehicle for pickup and bring all this sorted dry/recyclable waste to our Material Recovery Facility (MRF) at SAIM-MRF in Nessai where it is further sorted.



Field staff weighing the segregated dry waste



Dry waste being sorted into different categories at the resort

Our **MRF, SAIM (Sustainable Approach to Integrated Waste Management)** has a capacity to handle about **7.5 tonnes of dry/ recyclable waste per day**. The dry/recyclable waste that we pick up from ABTS is brought here and further segregated into **30+ categories**. Each category of waste is then baled, aggregated and sent to authorized recyclers or is sent to cement kilns for co-processing.

[Click to know more about SAIM](#)

Food Waste Management

The resort generates about **40 kgs of food waste in a day** and on an average about **588 kgs per month** (April 2024-December 2024).

To deal with this food waste, we have installed a large vertical composting system called Orbin Stax as well as a drum composter on the premises. Together these composters have a capacity to process up to 40 kgs of food waste in a day, which perfectly matches the resort's criteria. SZW has trained one dedicated worker to use & maintain this composting system at the premises. We also have a part-time supervisor who makes a field visit every week.



Orbin Stax
food waste composter



Drum
composter



Compost generated
from food & horticulture waste

This composting system produces a quality compost that goes back into feeding the resort's thriving kitchen herb garden. The herbs from which, are used in the resort's kitchen to cook delicious and healthy food for the guests.

Thus, we have managed to create a circular system to complete the loop, in turn generating zero food waste on the resort premises.

Horticulture Waste Management

The resort generates on an average about **40-60 kgs of horticulture waste each month**(April 2024-December 2024).

To deal with this waste, we have installed shredders at the premises, which shred the larger horticulture waste such as twigs and branches so as to accelerate the composting process.

We have also set up leaf composters to manage this waste. The crushed horticulture waste is put into this composter.



Shredding larger horticulture waste



Field staff with the leaf composter

Compost generated for the Resort

The resort thus generates about 60 kgs of compost on an average each month from both the food waste as well as the horticulture waste.



Field staff loading the Orbin Stax composter with kitchen waste



Food waste inside the Orbin Stax composter



Harvested compost kept for sun drying



Herbs grown using compost generated from food and horticulture waste

Tracking The Waste Through Our Zoho MIS

Saahas Zero Waste (SZW) uses a MIS platform called Zoho for measuring the input and output and every customer has access to this Zoho MIS system.

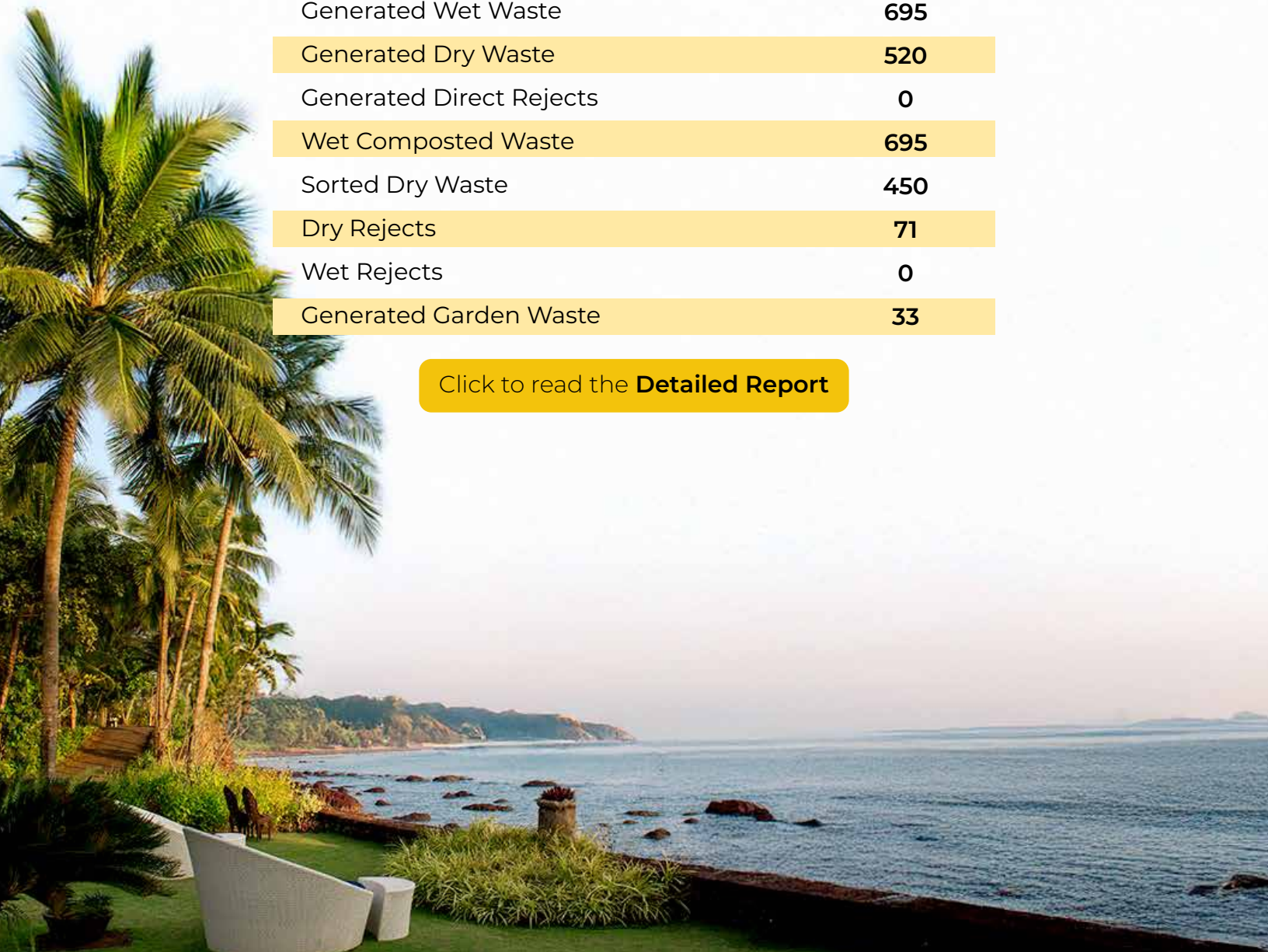
We have a supervisor who inputs the waste processed at each site, into this MIS at the end of each day and all this data is stored into the cloud.

The MIS helps generate detailed reports called 'Summary of waste managed' based on the inputted data. These reports show the exact amount of waste and the kind of waste that is processed at the premises.

Summary of Waste Managed

Waste Type	Total (kgs)
Generated Wet Waste	695
Generated Dry Waste	520
Generated Direct Rejects	0
Wet Composted Waste	695
Sorted Dry Waste	450
Dry Rejects	71
Wet Rejects	0
Generated Garden Waste	33

[Click to read the Detailed Report](#)



This is the kind of promise we fulfill to our customers so that they know exactly how much waste they are generating & where their waste is going.

Managing waste at source with this level of detail is only possible when the waste generator works collaboratively with a service provider like SZW. There is also a service fee component which is very essential if we have to comply with all the regulations including paying minimum wages and ensuring social security for the field team.



GoaTalks featuring Ahilya by the Sea


For more details about SZW
and our business model
for holistic waste management,
visit our website





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[Our Journey](#)



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