



A Gomez LTD

Canterbury, UK

Food waste inventory – September 2017 to July 2018

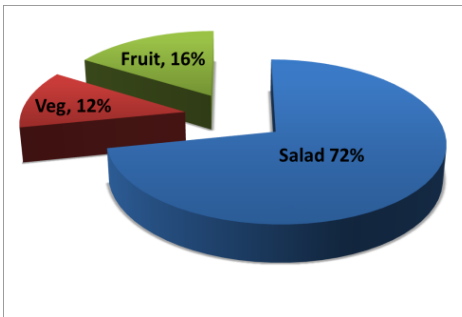


About A Gomez Ltd.

A Gomez Ltd is a Tesco dedicated fresh produce business located in Bridge, near Canterbury in Kent. The business was established over sixty years ago, and is one of Tesco's longest serving fresh produce suppliers, with 2017 marking 50 years of supplying Tesco.

Gomez supplies a wide range of fresh produce across multiple categories, including tomatoes, peppers, cucumbers, sweet potatoes, courgettes, grapes, stone fruit, berries, exotics and prepped veg.

The below chart shows an overview of our products.



In 2017 we made a commitment to reduce food waste in our global operations by 50% by 2030

What we are doing to tackle food waste

Although perfectly edible, some product isn't included in our standard product lines due to minor defects such as blemishes or misshapes.

Whilst we were able to absorb some of this product into the Wonky and Farm Range lines, a portion of it was unfortunately wasted. We identified that if we could develop a prepared product, we would be able to use this slightly imperfect fresh produce and provide Tesco shoppers with a better, fresher prepared produce offer.

To help reduce our food waste, we invested over £2 million in a bespoke, high care facility to deliver a new prepared vegetable offering exclusively for Tesco. With no previous experience in this type of product we set about assembling a team of experts and building a production site.

This now means that:

- Our best fruit is packed for our standard Tesco product lines
- Slightly imperfect fruit is packed for Tesco's Wonky and Farm Brand lines
- More blemished or damaged fruit is used for chopped and prepared lines.
- If a product is perfectly edible but does not meet the specifications for any of the products above, our prep facility and wholesale market channels absorb some of this surplus product.
- The rest of our food surplus is unsuitable for human consumption is sent to animal feed (2,218 tonnes)

As a result of our new prepared product lines an additional 3,500 tonnes of peppers and 1,000 tonnes of courgettes and tomatoes are turned into new products each year.



Total food produced

98,971
tonnes

Waste as a % of production

2.3%



Overall food waste

2,276 tonnes

Waste by destination



100% to landfill

Food waste data commentary

- We measured our food waste from September 2017 to July 2018 from our pack houses in Canterbury, Kent
- Our total food production for this period was 98,971 tonnes and we have calculated our overall food waste to be 2,276 tonnes (2.3%) which all currently goes to landfill.
- Our food waste comes from produce which has degraded due to rot or breakdown or produce which has reached the end of its shelf life. Where we're unable to supply the product for animal feed, the waste goes to landfill. This material includes waste stonefruit, as the stones make the product unsuitable for animal feed. The highest tonnage for waste is ambient salads as it's the largest volume product which goes through our operation and the waste is unsuitable for consumption.
- We also collect significant amounts of waste product through the year after selecting sweet potatoes, which need to be stored after harvest in the autumn. The waste is typically from rotting produce or potatoes with too short a shelf life to supply to customers.
- We are actively trying to reduce the amount of product sent to landfill, and we have already greatly reduced the figure from where it was a few years ago. Every year we are able to send more product to animal feed as we build our contacts with local farmers. We are also investigating other outlets such as food sharing schemes.