



Greenyard Frozen UK



Kings Lynn, Norfolk; Boston, Lincolnshire

Food waste inventory – August 2017 to July 2018



About Greenyard Frozen UK

From our sites in Kings Lynn and Boston, Greenyard Frozen UK turns freshly harvested fruits and vegetables into frozen products. Our products respond to the needs of today’s consumers who want to enjoy healthy and tasty food, with a minimum of preparation time. We help people to enjoy the benefits of freshly harvested fruits and vegetables every day of the year.

Greenyard Foods operates out of 27 countries worldwide and is made up of four divisions – Frozen, Fresh, Prepared and Horticulture.

The Frozen Division process some 450,000 tonnes of vegetables a year using state-of-the-art instant freezing technology which ‘pauses’ the vegetables at the peak of perfection, retaining their freshness when frozen.

In the UK, our sites at Kings Lynn and Boston are strategically placed to allow for as short a time as possible between field and factory. Once the product is frozen, we pack and supply it to major retailers, food service customers and wholesalers. In total, we are contracted to grow 101,000 tonnes of vegetables per year – that’s the equivalent of 1.3 billion portions of 5-a-day!

At Greenyard Frozen UK we have a clear purpose to improve people’s lives through the food we produce and in the way we operate. Our Sustainability Strategy is aligned with the UN Sustainable Development Goals so that we can focus on the issues that matter. This is also underpinned by our commitment to working alongside Tesco to tackle food waste.

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

Greenyard Frozen UK process a range of fruit and vegetables during the usual harvesting period of June through to December. Raw vegetables, fruits and herbs are brought into our facilities by the farmer; they are then cleaned, cut to size, blanched and frozen before packing. Between August 2017 and July 2018, we processed 100,212 tonnes of raw vegetables. Vegetables are then packed into our customer's own packaging. For the same period we packed 126,239 tonnes of vegetables.

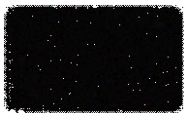
The majority of our food waste (60%) comes from the preparation of raw vegetables. Whether it's vegetable peelings, skins, pods and stalks. The rest of our waste is generated during packing, and can be the result of vegetables that fall outside of specifications or have become spilled onto the floor. To combat food waste in our operations, we are focusing on three main areas:

Transforming ugly vegetables into new products

We are working to identify innovative ways to reduce food waste by transforming 'ugly vegetables' into rice products; cubes; sauces and dips. For example...



We are turning broccoli stems into prepared Broccoli rice



We're turning celery into frozen cubes



We're turning purple carrot stems into sauces and dips

Reducing food waste during packing

Work is also ongoing in our packing facility to not only reduce the amount of food waste from spillage points but to improve the quality of the pack so that there are fewer 'burst packs' on the line. This is an ongoing project to improve the sealing process.

Making use of peelings, pods, skins and stalks

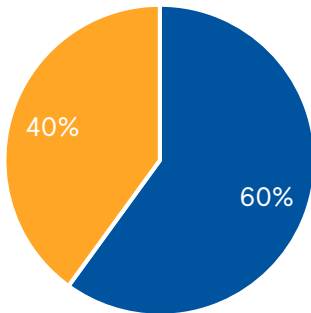
Prior to 2014 all of our food waste would have gone to landfill; however, as part of our sustainability programme, we have worked to identify alternative destinations. For example, In Kings Lynn our food waste goes to an Anaerobic Digestion (AD) plant to generate electricity; in Boston our food waste is sent to a composting plant to create soil enhancers.

Total food produced
226,451
tonnes

Waste as a % of production
7.3%

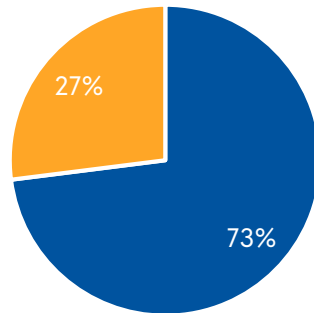
Overall food waste
16,452 tonnes

Waste by category



■ Inedible product (peelings, skin, pods, stalks)

Waste by destination



■ Anaerobic Digestion
■ Compost

Food waste data commentary

- We measured food waste from our Kings Lynn and Boston plants for the period 1 August 2017 to 31 July 2018.
- The waste is generated from two areas of both operations – processing and packing. All food waste from these areas were included. The total food produced was 226,451 tonnes (100,212 processed; 126,239 packed).
- The overall food waste from all areas was 16,452 tonnes of which 60% (9,809 tonnes) is inedible product from our processing plant made up of peelings, skins, pods and stalks which are removed during the cleaning, cutting and grading process; 40% (6,643 tonnes) is food waste generated in our packing operations and is made up of vegetables which do not meet specifications and product that has spilled from the packing line onto the floor.
- The waste from our Kings Lynn plant is sent to Anaerobic Digestion for the generation of electricity and the waste from our Boston plant is sent to a composting facility for soil enhancers.