

To make lives healthier



by helping people enjoy fruit and vegetables



at any moment, easy, fast and pleasurable



whilst fostering nature.



# Greenyard Frozen UK Ltd

## Kings Lynn, Norfolk; Boston, Lincolnshire

Food waste inventory – 1<sup>st</sup> July 2018 – 30<sup>th</sup> June 2019



Greenyard Frozen UK Ltd.



# About Greenyard Frozen UK

From our sites in Kings Lynn and Boston, Greenyard Frozen UK processes freshly harvested fruits and vegetables into frozen products. Established in 1987, “Frozen” has been through many identity changes and is now part of a much bigger organisation – Greenyard Foods. The organisation operates out of 26 countries and comprises 3 divisions – Frozen, Fresh and Prepared.

The Frozen Division processes 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.

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.

In the UK, the sites at Kings Lynn and Boston are strategically placed to allow for as short-a-time as possible between the field and our factories.

Greenyard Frozen UK 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.

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



# What we are doing to tackle food waste

Greenyard Frozen UK processes vegetables during the usual harvesting period of June through to December. Raw vegetables are brought into our facilities by the farmer; it is then cleaned, cut to size, pre-cooked and frozen. Total raw product processed during the period July 2018 to June 2019 was 87,709 tonnes of which 13,134 tonnes was 'inedible parts'. After the product is frozen, it is then packed. For the same period we packed 135,130 tonnes of vegetables (including product from our coldstores that has been harvested in previous years). From the packing area 1,837 tonnes of edible food was lost due to spillages and 'burst packs'.

## **New destinations for waste**

Prior to 2014 all the 'waste' would have gone to landfill; however, as part of an overall sustainability programme, we have sourced alternative outlets. In Kings Lynn the food waste goes to an Anaerobic Digestion (AD) plant for the generation of energy; in Boston the food waste is sent to a composting plant to create soil enhancers.

Food waste is generated in 2 areas of our operations: during the 'processing operation' when we remove all the inedible parts before the vegetable is pre-cooked and then frozen; then, when it is packed, product can fall onto the floor at 'spill points' along the lines and from burst bags before they go into the boxes for transportation to the store.

## **Minimising waste in the packing area**

Work is also ongoing in the packing facility to not only reduce the amount of food waste from spillage points but to also improve the quality of the pack so that there are fewer 'burst packs' on the line (which create spillage). This is an ongoing 24 month project to improve the sealing process.

We have managed to reduce the food waste within the packing area by 0.84% during the last 12 months just by asking employees to be more careful and vigilant. However, we have also started to 'trend' where the most prolific spill points are within the packing areas and work will be ongoing to completely cut spillage at these points. We are hoping this will significantly impact our numbers positively in the next reporting period.

Our reduction in waste from our packing operations has driven our food waste percentage to move from 7.3% down to 6.7% in the past year.

Total food produced  
**224,676**  
tonnes

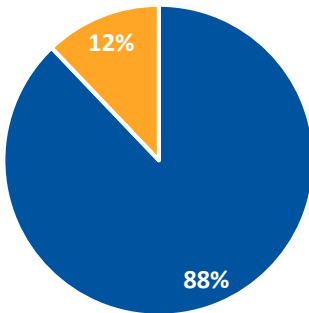
Waste as a % of production

**6.7%**

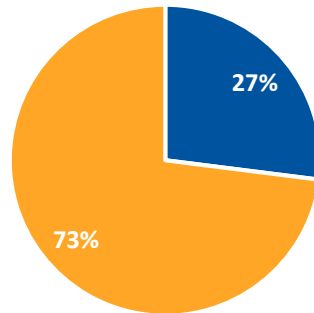
Overall food waste

**14,971** tonnes

Waste by category



Waste by destination



■ Peelings, skins, pods and stalks

■ Product that has fallen on the floor

■ Anaerobic Digestion ■ Compost

## Food waste data commentary

- We measured the food waste from the Kings Lynn and Boston plants for the period 1 July 2018 to 30 June 2019.
- 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 (output) was 224,676 tonnes (74,575 processed; 135,130 packed; 14,971 waste).
- The overall food waste from all areas was 14,971 tonnes of which 88% (13,134 tonnes) was inedible product from our processing plant and was made up of peelings, skins, pods and stalks which were removed during the cleaning, cutting and grading process; 12% (1,837 tonnes) was food waste generated in our packing operations and was made up of product that had spilled from the packing line onto the floor either at spill points or from burst bags.
- The waste from Kings Lynn is sent to Anaerobic Digestion for the generation of energy and the waste from Boston is sent to a composting facility for soil enhancers.