



G's Fresh

Ely, Cambridgeshire

Food waste inventory – 1st May 2018 to 30th April 2019



About G's Fresh

G's Fresh is a grower and packer of fresh salads and vegetables based in Ely, Cambridgeshire. We have farming locations in the UK, Spain, Poland, the Czech Republic and Senegal.

Today G's is one of Tesco's largest produce suppliers, supplying various fresh and prepared vegetables, particularly lettuce and salads, to the UK, Ireland and Central Europe.

The business is a third generation family farming business, founded in 1952, and has been a regular supplier of fresh salads to Tesco since the early 1980s. In 1985, G's started farming in southern Spain in order to supply fresh produce all year round.

To ensure we maintain the highest possible standards, G's controls the whole supply chain process, from farm to fork, including growing, harvesting and distribution when supplying salads to Tesco.

By collaborating with Tesco, we have developed an innovative supply chain model, delivering the freshest produce from G's Spanish farms directly into Tesco depots, rather than holding this at a G's UK facility. This has increased the freshness of produce sold by an average of 43 hours, giving Tesco shoppers longer to enjoy the product, while reducing field, store and home waste year on year.

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

At G's we are always looking for ways to reduce food waste from seed to shelf. We seek to make specifications as wide as possible to ensure more of the crop is utilised and stays fresher for longer. Additionally we seek ways to maximise crop utilisation. Through growing improvements on our farms we reduce waste by using precision farming techniques in conjunction with new technology and materials. However when surplus does arise, donations of edible and nutritious products are increased in collaboration with the local and wider community. Some of the measures we are taking include:

Growing improvements: Each season we expand our capabilities for drip tape irrigation, which is a reusable tape laid onto the soil which trickles water directly to the roots of plants, rather than spraying water onto the leaves. This produces a more consistent product, which reduces waste and water consumption. Re-usable crop protection netting and biodegradable mulches have greatly reduced the number of spoiled heads due to weeds and pests. Another improvement is precision farming techniques such as capturing aerial imagery with drones which allows us to GPS map and identify individual plants to plan our growing and harvest more efficiently.

'Ready to eat' crop utilisation: To reduce waste from the 'ready to eat' celery stick pack factory in Spain, G's supplies Congelados Navarra, another Tesco supplier, with the celery butts and outer stalks from the G's factory (43 tonnes). Congelados use these cuts in frozen vegetable mixes meaning they are no longer sent to compost.

Gleaning in Senegal: G's started farming in Senegal in 2010, growing 425 hectares of spring onions and radish, while helping the community to improve health, education and farming infrastructure. Since January local communities have gleaned 37 tonnes of over-mature onions to provide food for their families and for livestock when grass feed supplies are low. Gleaning is when leftover food is gathered after harvest and plays an important role in reducing food waste; hence we are looking to implement it in our UK operations. Food waste reporting has not commenced in G's Senegal farms yet, but will be included in future scope.

Redistributing surplus food: G's hosted workshops at farms, factories and packing sites to further strengthen the relationship with FareShare. This enabled us to identify untapped, harder-to-reach surplus to increase the 300,000 meals created from G's surplus. This has resulted in G's donating produce equating to around 80,000 meals this year, adding to the previous donation figure. This helps G's to better manage and reduce surplus, while providing healthy fresh produce for people in need.



Gleaning over-mature salad onions, Senegal



³ *Precision Farming with drones, UK*

Total food produced
335,178
 tonnes

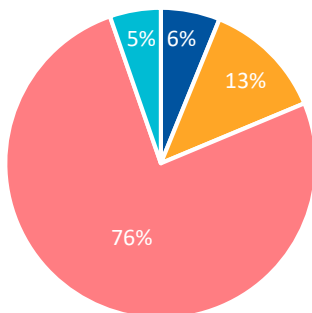
Waste as a % of production

11.3%

Overall food waste

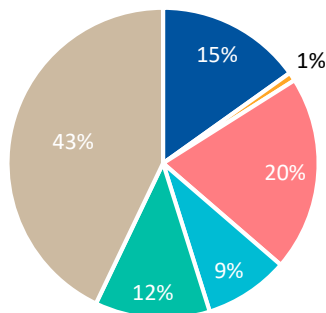
37,894 tonnes

Waste by category



- Mushrooms
- Veg (Onions, garlic and organic brassica)
- Salads
- Prepared salads and beetroot

Waste by destination



- AD
- Compost
- Unharvested
- Combustion (energy)
- Land application
- Unharvested (yield)

Food waste data commentary

- G's Fresh food waste was measured across UK and Spain growing, packing and processing sites from May 2018 to April 2019 (excluding inedible parts). Total production for this period was 335,178 tonnes. Overall food waste has been calculated as 37,894 tonnes, equating to 11.3% of food produced, including crop unharvested in the field. This is a 22% reduction of 10,836 tonnes of food waste volume compared to last year. Of G's crops, onions and celery had the most significant waste reductions compared with last year. Onion waste was reduced by moving surplus up the waste hierarchy to processing and animal feed through the maximisation of specifications. Celery surplus from unharvested crop was reduced also, due to growing improvements improving crop quality and uniformity pre-harvest meaning yields were higher.
- 55% of our food waste is unharvested product. This comprises 43% lost during harvest as the product is damaged or hasn't grown to our usual high standards. The remaining 12% is due to changes in customer demand caused by the weather.
- Post harvest waste (packing and grading) from damaged and out of specification crop is sent to anaerobic digestion (15%). This is used to produce heat and power for our mushroom farm and organic fertiliser which is used to reduce fertiliser application. Anaerobic digestion waste is significantly down, 32%, compared to last year, which is mainly due to more onion waste being used for animal feed, preventing the need to send it for anaerobic digestion.
- 20% of our surplus product is better suited to composting than anaerobic digestion, which also reduces the use of fertiliser on our farms. This is a similar share of waste reutilisation to last year.
- 9% of waste product is directly applied back onto the land. This comprises mushroom and radish crop that does not meet quality standards. Finally, a small percentage (1%) is used for energy in combustion if surplus product is wasted after packing due to variations in consumer demand. These are similar percentages to last year.