



Richard Hochfeld Ltd

Borough Green, Kent, England

Food waste inventory – 1st January 2018 to 31st December 2018



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About Richard Hochfeld Ltd

Richard Hochfeld Ltd sources, imports, packs and supplies fresh fruits to Tesco. The company was founded in 1937 and has been supplying Tesco with fresh produce since the 1970s.

At Richard Hochfeld we've been bringing quality produce to the UK from leading growers around the world for over 80 years. By adapting to the changing environment we've remained at the forefront of fresh fruit supply.

We have long term relationships with English apple and pear growers to supply British apples and pears to Tesco.

Our modern storage and packing facility in Kent produces punnetted grapes and apples wrapped via state-of-the-art packing lines.

We aim to reduce waste at all possible points, including use of waste heat from one of our coldstorage plants to heat the water then used by staff. Rain water from the roofs is also captured and used to irrigate the neighbouring farm crops. Additionally, we have solar panels on our largest coldstore to capture Kent sunshine.

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

At Richard Hochfeld, we have been working to reduce waste over many years - including waste to landfill, as well as plastic, card and fruit - and have been looking to increase how much we are able to re-use or recycle wherever possible. We have been measuring all our inputs and waste streams since 2012.

One key innovation is in our use of grapes. We import grapes from 13 different countries around the world. Any grapes that are loose, damaged, or fail to meet supermarket specifications can't be sold as fresh. The grapes' juice still tastes great, so why waste it!

Richard Hochfeld Ltd has collaborated with Foxhole Spirits to upcycle waste table grapes to produce HYKE gin. This new brand of gin is the UK's first to be made from surplus grapes and went on sale exclusively at 300 Tesco stores from the 18th March 2019.

In the production of HYKE gin we crush the grape and use the juice to ferment into wine, which is distilled to produce a grape spirit. This leaves the skin, pulp and pips (a dry mixture known as pomace approx. 8-10% by weight of the starting product) which is then sent for anaerobic digestion. Using table grapes rather than wine grapes gives HYKE a consistent and unique flavour profile across each and every batch. The spirit is flavoured with a blend of botanicals inspired by the grapes' African and South American origins, including coriander, myrrh and roibos.



Total food produced

31,002
tonnes

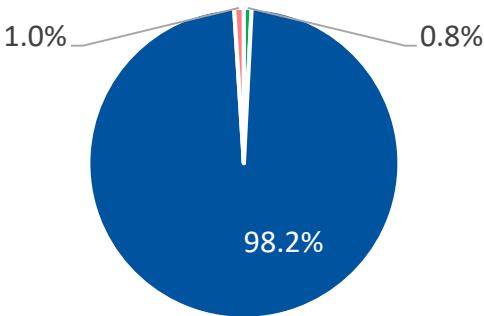
Waste as a % of production

3.6%

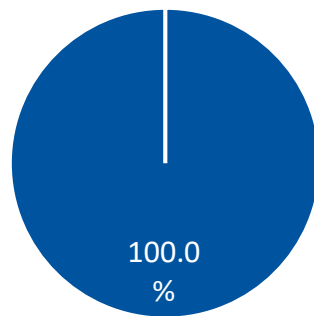
Overall food waste

1,131 tonnes

Waste by category



Waste by destination



■ apples & pears ■ grape edible ■ grape stems

■ Anaerobic digestion

Food waste data commentary

- We measured our food waste for the 2018 calendar year for our operations at our Orchard Place site, which houses all production.
- We have calculated our overall food waste to be 1131 tonnes; which equates to 3.6% of production.
- The majority of our food waste is whole fresh grape berries (1111 tonnes), with the remaining 1.8% (20.27 tonnes) made up of inedible grape stems and a small amount of apple and pear waste. The main reason for the grape waste is removing berries/bunches that fall outside of specifications during punnet fill. For example, where grapes are split, loose, small or mouldy.
- Food waste has gone up year on year (2.7% in 2017 to 3.6% in 2018) due to more challenging grape seasons in 2018. Higher rainfall affected many origins leading to more rots and moulds in fruit arriving in the UK and shorter storage life. This all led to more fruit not suitable for selling and more berries removed during packing – thus more waste.
- In 2019 surplus fruit from 3 Kent sites was supplied to FareShare.
- All of our surplus fruit which we are not able to redistribute to charity, is sent to anaerobic digestion or for gin production.