



Flamingo Horticulture Ltd

Stevenage , England

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



About Flamingo Horticulture

Flamingo Horticulture is a world-class horticultural agribusiness. We work at every stage of the supply chain to grow, process, market and distribute sustainably produced premium & prepared speciality vegetables such as green beans, Tenderstem® broccoli, asparagus, carrots and baby corn.

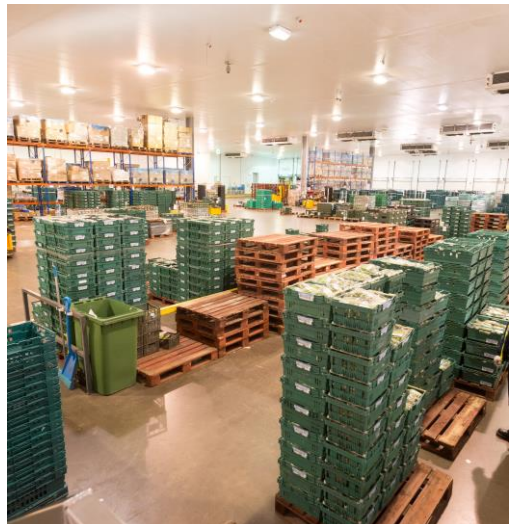
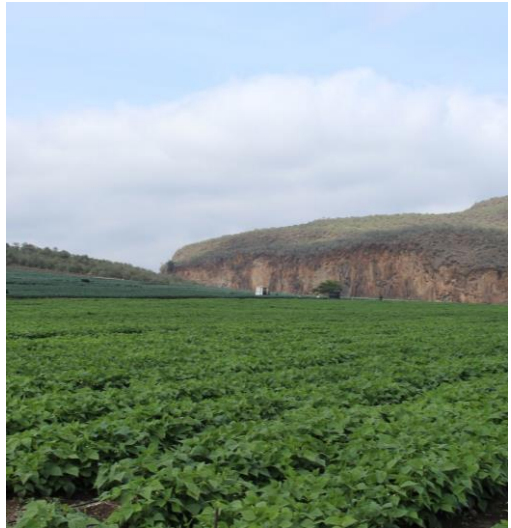
Our company was founded in Kenya in 1982 and started working with Tesco in the UK in 1994. Today, we source our produce from growers all over the world, including Kenya, South America, Morocco and the UK.

We pride ourselves on sustainable and responsible sourcing through strategic partnerships with our growers and customers.

We recognise the challenges facing the global food system and the drivers of change affecting farming. The pressures of a growing world population and the increased demand for resources like energy, land and water mean that it is more important than ever that we produce food sustainably and responsibly to make the best possible use of resources.

We recognise the ambitions set out in the fifth Assessment Report of the Intergovernmental Panel on Climate Change (IPCC), as well as the UN Sustainable Development goals to promote sustainable agriculture.

In 2019, we committed to reduce food waste in our operations by 50% by 2030.



What we are doing to tackle food waste

The majority of food waste occurs at our packhouses when we come to process and package the vegetables that we have picked from the field. For example, some vegetables such as broccoli need to be trimmed, or carrots need to be peeled, generating waste in the form of offcuts. Some product may also not meet size and shape requirements or fall on the floor during preparation.

Flamingo Horticulture has identified a three stage approach to tackling food waste. We're committed to supporting farmers and making sure no good food goes to waste.

1. Optimising product specifications

By tweaking our product specifications, e.g. allowing slightly longer or shorter beans, we can commit to buying the whole crop from our growers. Green beans are also a great example of how we have optimised specifications at our packhouses. By not trimming beans as we used to, we waste between 3-7% less of the product, while also helping them stay fresh for longer as less moisture is lost from the beans.

2. Optimising the ordering process

Working with customers like Tesco, we have overhauled the ordering process so beans are not harvested too early and are sent to our distribution centres more quickly, resulting in customers receiving a fresher product. We previously confirmed orders after product had left the farm where we now confirm it while it is still in the field, allowing us to deliver the amount of product that is needed and directly reducing surplus. This approach also increases the shelf life of products for 1-2 days as the veg comes straight from the field rather than being stored in warehouses.

We also pack as much of our products as possible at source. This helps ensure that there is less of an opportunity for produce to be damaged and so helps to further reduce waste.

3. Supporting local communities

We're committed to supporting local communities to make the best use of our surplus. Working with Tesco, we pledge minimum volumes of orders to smallholder farmers, meaning that they can plan ahead accordingly.

We also redistribute any surplus food, or food that does not meet size and shape specifications, but is still perfectly good to eat. In Kenya, we partner with local schools to produce a hearty soup which feeds 2,000 children. Surplus fine beans, baby corn, and broccoli that would have ended up as compost are turned into a nutritious soup in a specially created pack house kitchen. We are looking at ways to expand this project further, as well as exploring other ways to redistribute surplus product, for example by working with a food service company to use it as part of ready meals.

Total food produced

36,103
tonnes

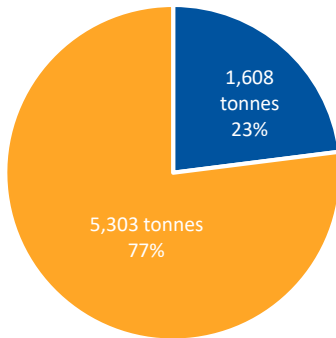
Waste as a % of production

19%

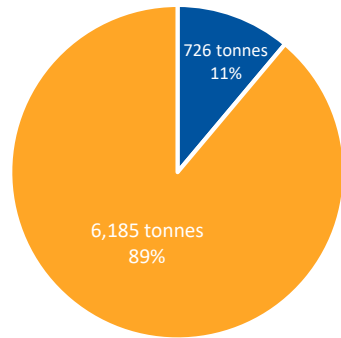
Overall food waste

6,911 tonnes

Waste by category



Waste by destination



■ Processing waste (Inedible)

■ Processing Waste (Edible)

■ Anaerobic Digestion

■ Soil organic matter (Composting)

Food waste data commentary

- The food waste data illustrates Flamingo Produce own operations in the UK and Kenya for 2018.
- Total food production for 2018 was 36,103 tonnes. Total food waste was 6,911 tonnes, which is 19% of production.
- Our edible food waste totals 5,303 tonnes (77%) of our overall food waste. Inedible parts make up the other 1,608 tonnes (23%).
- Food waste within Flamingo Produce occurs through processing product through packhouses, for example trimming vegetables. We have already worked to reduce the amount by which we trim vegetables and are looking to find other ways to broaden specifications to ensure we use as much of the crop as possible.
- Most food waste is currently used to improve organic matter in the soils of farming operations (89%). Anaerobic digestion accounts for a further 11%.