



# Glinwell plc

Smallford, Hertfordshire, UK

Food waste inventory – 1<sup>st</sup> January 2018 to 31<sup>st</sup> December 2018



# About Glinwell

**Glinwell is a second generation family-run business made up of experienced growers and packers of cucumbers, peppers, tomatoes, aubergines and chillies. We have been a Tesco dedicated supplier since 1995.**

Frank Cannatella and Salvatore Colletti became friends when they both came to the UK from their native Sicily in 1959 to find work.

Inspired by their parents, they started growing cucumbers and then tomatoes and peppers from their nurseries in Essex. Their passion for growing led them to start supplying the retail market back in 1977.

We continue to supply 52 weeks a year with the integration of five UK production sites and our overseas partnerships, with the business in the hands of sons Sam Cannatella and Joe Colletti since 2011. We produce and supply fresh produce nationally as well as internationally.

We grow many different and specialised varieties of tomatoes, cucumbers and peppers, and more recently began growing aubergines and chillies. We are proud to have reached our goal of zero to landfill by 2020.

**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

We have been working hard over the years to reduce the amount of wasted, edible produce within our operations, however not every product we produce is fit for purpose. Our strategy to minimise food waste is to help change customer perceptions of what an edible product is. Not all of our produce may look perfect, but they certainly taste it.

## Product Utilisation

Over the years we have introduced a range of products as part of our initiative with Tesco to reduce avoidable food waste and maximise crop utilisation. Cucumbers are a natural product and can gain approx. 20 to 50g a day minimum depending on the weather. We work with Tesco seasonally to ensure 100% of the cucumbers which are edible are found a home.

The following weight banding was devised to utilise all edible produce, to provide Tesco customers with a larger range of products, and to reduce wastage.

Weight	260-349g	350-450g	451-550g	551-650g	Imperfect Product	Class II Product
Product	Express Cucumber	Whole Cucumber	Portion Cucumber	Large Cucumber	Perfectly Imperfect Cucumbers	Tesco Ingredients Partners
% of Glinwell crop	14%	64%	11%	7.3%	0.7%	2%

## Tesco Partners

For the past five years we have been working indirectly with Tesco Partners to supply tomatoes, peppers, aubergines and cucumbers that are out of specification or from excess production. Our produce has been used in Finest\* meals, salad platters, and dips to name a few. We love seeing our produce that is perfectly edible used in different ways.

## Perfectly Imperfect Range

More recently, the Perfectly Imperfect range has increased due to the demand from customers for 'wonky' produce. Since the launch of Perfectly Imperfect Cucumbers in 2016, we have supplied over 116 tonnes of class II cucumbers. In 2018, we introduced Perfectly Imperfect Aubergines to the range, and have supplied over 38 tonnes of aubergines that otherwise would not have made it onto shelf. In 2019, we have included Perfectly Imperfect peppers in the Cooking Peppers pack.

## Food Redistribution

Excess produce that is not sent to Tesco or sold on the market is donated to redistribution charities FareShare and The Felix Project. We try to donate 1 palette every week, and in 2018 donated 10.5 tonnes of produce to FareShare and for the final three months of 2018 donated 4.4 tonnes of produce, mainly tomatoes, to The Felix Project. The food redistributed to these charities in 2018 provided over 36,000 meals.



Total food produced

24,788  
tonnes

Waste as a % of production

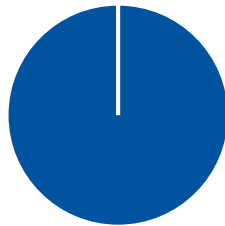
3.2%



Overall food waste

788 tonnes

Waste by destination



■ Anaerobic Digestion

## Food waste data commentary

- Our food waste was measured over a twelve month period starting in January 2018, at our UK packhouse. Food waste began being collected separately from our general waste at the start of 2018, therefore our detailed records of food waste produced as a % of production began in January 2018.
- Our total food production for this period was 24,788 tonnes, with food waste collected for the period equalling 788 tonnes. Waste as a percentage of production sits at 3.2%. Our waste has increased from 2.9% (+52 tonnes). The increase is due to growing more speciality tomatoes on the vine. On the vine varieties are susceptible to viruses due to the changing weather temperatures and light levels, which can lead to split fruit.
- Our food waste is made up of cucumbers, peppers, tomatoes, aubergines and chillies. The food waste amounts from produce that is out of specification and inedible, e.g. damages, leftover cucumber pieces, and green fruit. We are unable to breakdown the waste per product due to all waste ending up in the same container ready for collection.
- All of our collected food waste is sent for anaerobic digestion (AD), mixed with other food waste to generate biogas, and then used to produce renewable heat and power. This process helps to cut fossil fuel use and reduce greenhouse gas emissions.