



dps ltd.

Sittingbourne, Kent, England

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



About dps ltd.

dps has been supplying fresh produce to supermarkets for over 40 years. We source fruit and salads from over 40 countries to guarantee a year round supply of berries, stone fruit, exotic fruit, cherries, kiwi fruit, organic citrus, chestnuts, tomatoes, cucumbers and peppers for shoppers to enjoy.

Founded in 1979, dps has been a fresh produce supplier for the past 40 years. Today, dps' team of 70 experts work with 4,000 growers in 40 countries to source and deliver a wide range of fresh produce including berries, stone fruit, cherries, exotic fruit, kiwi fruit, organic citrus, chestnuts and salads in the UK and Ireland.

We aim to reduce food waste from farm to fruit bowl by finding the fastest and most sustainable route to shelf in store, working in collaboration with Tesco and growers.

For dps, our end-to-end approach to reducing food waste starts on the farm. The minute fruits and salads are harvested from the tree, plant or vine we start to monitor and control time and temperature. Our in-country teams work with growers to ensure that fresh produce is chilled shortly after picking to remove any field heat, which is a critical first step in maintaining freshness and reducing the risk of food waste later on down the line.

Where possible, berries, stone fruit, cherries and salads are packed at source and shipped directly from growers to Tesco depots to offer maximum freshness for customers.

We use state of the art technology to track the temperature of all other shipments during transit to our packing facility in Teynham, Kent, where produce is quality checked and sorted to remove any damaged or mouldy produce, before being packed and then shipped to one of twelve Tesco fresh depots.

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 dps it has been hugely important for us to adopt Champions 12.3 and commit to the Target, Measure, Act approach to reduce food waste by 2030. We believe in continuing to find innovative ways to help shoppers reduce food waste at home and want to create a more economical and sustainable future for our growers and supplier partners around the globe.

Whether it's looking for ways to ensure more produce reaches Tesco stores faster and fresher, providing more shelf life to customers or partnering with local charities, we are determined to ensure that no food fit to eat is wasted.

Achieving Optimum Ripeness and Shelf-life on Exotic Fruit

Our consumer research has shown that it is really important to get the balance of ripeness and shelf life just right for exotic fruit shoppers. Tesco mangoes are sold ripe and ready to eat; working with the Tesco exotic fruit team we identified an opportunity to reduce mango in store waste whilst providing a longer shelf life for customers. Our team of ripening experts based at our UK packing facility were able to achieve this by gradually adjusting mango ripeness levels. This small change resulted in reduced store waste, an improvement in customer complaints for over-ripe fruit and a reduction in fruits wasted during the ripening process.

Supplying Perfectly Imperfect Strawberries

During the Spanish strawberry season we were able to prevent 27 tonnes of misshapen, small and extra-large berries being wasted by supplying strawberries into the Tesco Perfectly Imperfect range, making good use of crops that previously would not have met size and shape specifications.

Increasing Animal Feed Surplus Redistribution

In early 2018 we established a target to ensure that a minimum of 80% surplus that occurred as a result of quality assurance testing in our UK packing facility was sent to animal feed as opposed to anaerobic digestion. Working with our waste management partner and local Kent farmers for the year 2018 a total of 1,107 tonnes of surplus was sent to animal feed, halving the amount of food sent to anaerobic digestion year on year.

Working with Local Charity Partners to Prevent Food Waste

In the last 12 months we have further developed our food surplus redistribution strategy. We now facilitate a weekly food surplus donation programme, partnering with four local Kent based charities and community groups: Age UK, The Salvation Army, Sittingbourne Food Bank and HACO (Health Action Charity Organisation) to provide food fit for consumption to those in need. In 2018 we donated a total of 88 tonnes of fresh fruit and salads - the equivalent of 20,000 portions a week.

Restatement of 2017 Food Waste Figures

We have developed a new, online food waste database which has helped to improve the accuracy of our food waste data. As a result we have recalculated food waste for the calendar year 2017. Through streamlined reporting, it was found that data for products packed at an additional packing site used for a short period in 2017 was missing from the initial 2017 calculation. This has resulted in a decrease in food waste percentage from 1.4% to 1.0%.

Total food produced

51,248
tonnes

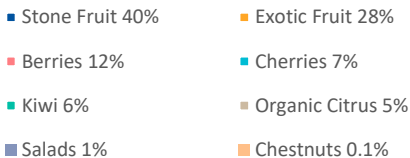
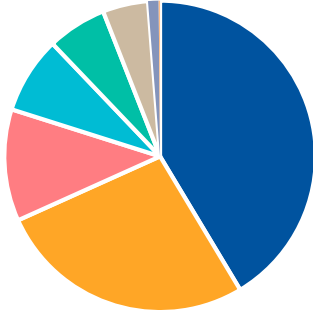
Waste as a % of production

0.5%

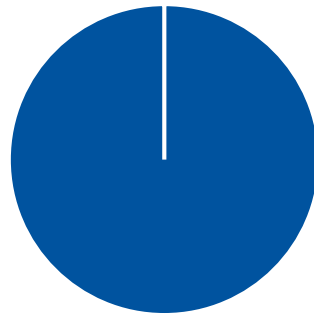
Overall food waste

277 tonnes

Waste by category



Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- We measured our food waste data for the calendar year 2018 for our UK operations, which includes all fresh produce handled at our packing and distribution site in Teyhnam, Kent.
- Total food produced in 2018 was 51,248 tonnes and our overall food waste was 277 tonnes, representing 0.5% of all food produced. This is a 40% reduction in our food waste compared to the previous year, largely driven by an increase in food surplus being sent to animal feed and charities as opposed to anaerobic digestion.
- Food waste arises in our production process due to fresh produce that has been accidentally damaged or has gone too soft, rotten or mouldy during ripening and storage at our packing site and therefore fails to pass the quality control process.
- Stone fruit and exotic fruit tend to result in higher food waste as we carry out quality cut tests to assess texture and sugar content. These tests help us make sure fruit ripens just as customers would expect. During summer 2019, we have been running a trial to reduce the number of fruit cut during the production process in the UK, working with our Spanish growers to use more data from their quality control tests for every shipment. Our initial trial results have been encouraging and show a reduction in the amount of fruit cut in the UK whilst delivering great tasting fruit for customers.