



Branston Ltd

Lincoln, England

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

BRANSTON

Target
Measure
Act

About Branston

Fresh potatoes, seed potatoes, peeled and prepared potatoes... we handle approximately 350,000 tonnes of potatoes a year so we like to think we know a thing or two about them

From our sites in Lincoln, Scotland and the South West, Branston supplies retail, wholesale and food manufacturing customers with fresh and ready prepared potatoes.

A privately owned company, over the years we've continued to grow and re-invest. Today we handle over 350,000 tonnes of potatoes each year. The business is underpinned by a 700-strong team of people who keep everything moving.

We are one of the biggest buyers of potatoes in the UK. We've established relationships with hundreds of growers. No matter who is growing the potatoes, one thing is key; quality.

We focus on long-term sustainability – from environmentally-friendly growing practices to efficient use of energy and water throughout our operations. All our sites are ISO14001 certified, which demonstrates our commitment to an effective environmental management system. We hold the Carbon Trust Standard for both Carbon, which we monitor and aim to keep on reducing year-on-year.

In 2017, we made our commitment to reduce food waste by 50% by 2030.



What we are doing to tackle food waste

Our farmers put effort and resources into every single potato they grow so it is important to use every potato in the best possible way. We work closely with them to help improve the quality of the crop – from variety and field selection, right through the growing season and during harvest.

We're working with a natural product, so not every potato can be perfect. But even those that don't look attractive, or aren't the correct size or shape for retail packs can be used for something. So we approach it in this order:

If they're still good for us to eat...

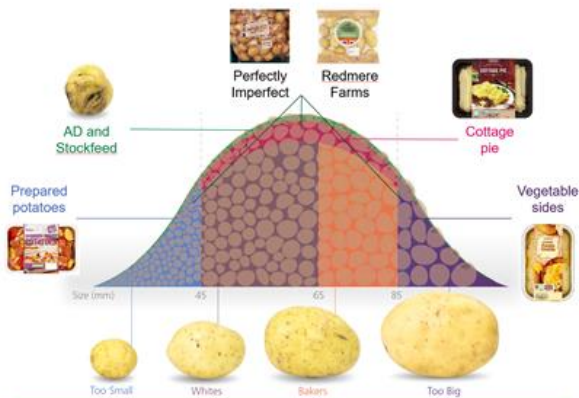
We use lots of odd shapes or sizes in our ready-prepared potato products. And if they are good mashing potatoes we peel and send 350 tonnes per week to Tesco's ready meal supplier – Samworth's. We also donate some that we can't sell to the charity FareShare for redistribution. In 2018 we donated nearly 72 tonnes for redistribution.

When they're not fit for human consumption...

Cows are a lot less fussy than us, so local farmers come and collect our potatoes that are damaged or have green patches for stock feed. We currently send 29,260 tonnes of surplus to animal feed. If we have too many we use the excess in our anaerobic digester to generate electricity.

Breaking it down....

There's a lot of nutritional value to potatoes, so we are investing in research to enable us to extract this from damaged potatoes to be used in other products.

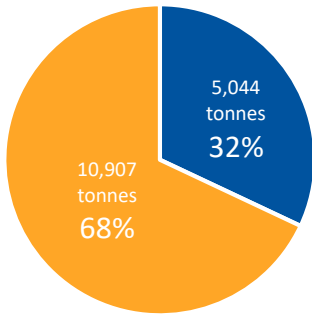


Total food produced
315,313
tonnes

Waste as a % of production

5.1%

Waste by category

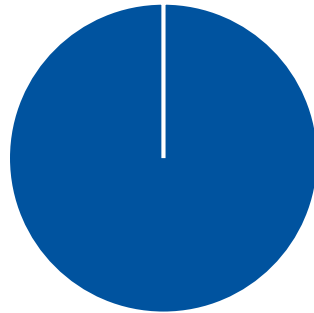


- Sub-standard potatoes (processed potato)
- Peel waste (table potato)

Overall food waste

15,951 tonnes

Waste by destination



- Anaerobic Digestion

Food waste data commentary

- In 2018, our overall food surplus was 15,951 tonnes, equating to 5.1% of tonnes of food produced.
- This is a reduction of 997 tonnes from 2017, when our total food surplus was 16,948 tonnes, or 5.8% of production. The reduction in food waste is a result of an increase in the numbers of potatoes sent to animal feed, an increase in the tonnage donated to charity (FareShare).
- The food waste comes from potatoes that do not satisfy the retail customer's specification. These potatoes are separated during the grading process and will be redistributed as appropriate.
- Our peel waste, and any waste from substandard potatoes currently go to anaerobic digestion with our chorizo waste going to general waste and incineration. We also sent 29,260 tonnes of surplus to feed livestock.
- As part of the grading process, soil is sorted into skips and this sometimes contains potatoes. The weight of potatoes cannot be ascertained as they are not separated from the soil so the volume has to be estimated. This figure was reached by sampling soil skips at each site and estimating the percentage of potatoes included with the soil.
- A pilot study of losses in the field has shown that an average of 3% of tubers (by weight) are left in the field post harvesting. This figure can be higher in King Edward (at ~5%) because this variety throws smaller tubers. The limited study of 15 fields indicates that only 0.6% of crop would be currently marketable, with the balance being damage (0.4%), Green (0.2%) and 1.8% undersize (<40mm that currently have no retail market). Further work will be done this year to establish options.