



# Glinwell plc

Smallford, Hertfordshire, UK

Food waste inventory – 1<sup>st</sup> January 2019 to 31<sup>st</sup> December 2019



# 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 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 waste 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 food waste 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 food suitable for human consumption looks like. Not all of our produce may look perfect, but it certainly tastes 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. For example, with our peppers, we choose the variety based on the sizing of peppers we require. The majority of varieties start as green. Peppers are a natural product and depending on the light levels and the weather, the peppers can grow outside of what is suitable before they change colour (red, yellow or orange). We work with Tesco seasonally to ensure 100% of the Peppers which are suitable for human consumption find 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	>90g	91g-125g	126g,155g	156g to 170g	171g +	Class II Product
Product	Nightingale Peppers 600g	Nightingale Mixed Peppers 375g	Express Mixed Peppers 420g	Sweet Peppers 500g	Sweet Peppers 500g and Loose Peppers	Tesco Ingredients Partners
% of Glinwell crop	5%	5%	15%	20%	50%	5%

## Tesco Partners

For the past five years we have been working indirectly with Tesco Partners to supply tomatoes, peppers, aubergines and cucumbers that are not suitable to be sold as intended or that are 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.

## Selection packs

In 2019 the British selection pack was introduced to the Tesco range. This pack accommodates a wide range of loose tomatoes that naturally decant off the vine (varieties that would normally be sold on the vine) and class 1 tomatoes that are excess to demand.

## 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 2019 we donated 95 tonnes of produce. The food redistributed to these charities in 2019 provided over 225,000 meals.



Total food handled\*

32,201  
tonnes

Waste as a % of food handled\*

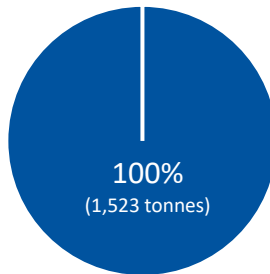
4.7%



Overall food waste

1,523 tonnes

Waste by destination



■ Anaerobic Digestion

## Food waste data commentary

- Our food waste was measured over a twelve month period starting in January 2019, at our UK packhouse.
- Our total food handled for this period was 32,201 tonnes, with food waste collected for the period equalling 1,523 tonnes. Waste as a percentage of our total food handled sits at 4.7%. Our waste has increased from 3.2% in 2018 (+734 tonnes). The increase is as a result of a difficult growing season due to the fluctuating weather and additional 75,000 sqm of production area that has been built.
- Our food waste is made up of cucumbers, peppers, tomatoes, aubergines and chillies. The food waste amounts from produce that is not of suitable quality e.g. damaged leftover cucumber pieces, and inedible 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.

\* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.

Total food handled on-farm

7,130  
tonnes

Waste as a % of food handled on-farm

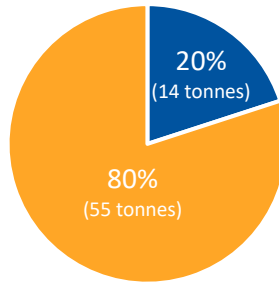
1.0%



Overall food waste

69 tonnes

#### Waste by Destination



■ Anaerobic Digestion ■ Composting

### Food waste data commentary

- Our food waste was measured over a six month period starting in January 2019, to June 2019 at our 5 UK farms.
- Our total food handled on our 5 UK farms for this period was 7,130 tonnes, with food waste collected for the period equalling 69 tonnes. Waste as a percentage of our total food handled on-farm sits at 1.0%.
- Our on-farm food waste is made up of cucumbers, peppers, tomatoes, aubergines and chillies. The food waste amounts from produce that is damaged, inedible or not of suitable quality.
- Similarly to the food waste in our packhouse, we are unable to breakdown the waste per product due to all waste ending up in the same container ready for collection.
- 20% of our collected food waste is sent for anaerobic digestion (AD), and like the food waste from our packhouse, this is mixed with other food waste to generate biogas, and then used to produce renewable heat and power.
- 80% of our collected food waste is used for organic and grassed areas. Food waste that is generated in the glasshouses is composted down with other plant material for use with landscaping, and general soil improvement. This allows Glinwell to continually manage and improve the lands around the glasshouses for increased fauna and flora diversity and to improve the growing areas for the future crops.