



# Greenyard Frozen Uk Ltd

Kings Lynn – Norfolk  
Boston - Lincolnshire

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



Greenyard Frozen UK Ltd.



# Greenyard Frozen UK Ltd

**From our two sites in Kings Lynn and Boston, Greenyard Frozen UK Ltd prepare, partially cook and freeze fresh vegetables that have been harvested in close proximity to the factories. The freezing technology “pauses” the deterioration of the vegetables and maintains the quality, flavour, nutrients and freshness of product when frozen.**

Established in 1965, “Frozen” has since grown over the years through acquisitions and mergers and is now part of a much bigger organisation – Greenyard Foods. The organisation operates out of 26 countries.

Greenyard Frozen is a global market leader of fresh, frozen and prepared fruit & vegetables. Counting Europe’s leading retailers amongst its customer base, the group provides efficient and sustainable solutions to customers and suppliers through best-in-class products, market-leading innovation, and outstanding service.

Our products respond to the needs of today’s consumers who want to enjoy healthy and tasty food, with a minimum of preparation time. We help people to enjoy the benefits of freshly harvested fruits and vegetables every day of the year.

At Greenyard Frozen UK we have a clear purpose to improve people’s lives through the food we produce and in the way we operate. Our Sustainability Strategy is aligned with the UN Sustainable Development Goals so that we can focus on the issues that matter.

**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

Greenyard Frozen UK processes vegetables during the period of June through to December. Raw prepared vegetables are brought into our facilities by the grower which are then cleaned, cut to size, pre-cooked and frozen into bulk containers and stored at -24°C. From here they are packed into bags and placed into cartons before being delivered to our customers.

All of the raw materials are sourced from independent growers (not owned by Greenyard Frozen UK) who have been supplying us for over 20 years and work very closely with us to ensure their products are delivered to meet our quality specifications. We will explore the possibility of working with these growers to measure and report on-farm waste in future.

## **Wasted food and surplus is generated in 2 areas of our operations:**

- During processing, inspectors and colour sorters will remove the product which is not deemed to be of suitable quality. Spill points also contribute in small amounts.
- In the repack operation, inspection and spill points also occur, with the addition of burst bags which have not sealed correctly, before they go into the boxes for transportation to the store.

## **New destinations for surplus and wasted food**

Prior to 2014, all of our wasted food would have gone to landfill; however, as part of an overall sustainability programme to reduce this volume, we have sourced alternative outlets that are further up the hierarchy. For example in Kings Lynn, surplus food is now sent to animal feed, and in Boston our wasted food is sent to an anaerobic digestion plant to produce energy.

In 2019, we sent 11,998 tonnes of surplus food to animal feed. We also sent 14 tonnes of food to FareShare where it was redistributed to local charities.

## **Minimising wasted food in the packing and production areas**

We are tracking where the most prolific spill points are within the production and packing area to reduce the volume of spillage. We are also improving the quality of sealing so that there are fewer 'burst packs' on the line (which create spillage). This is a continuous improvement programme to reduce the incidents of poor sealing.

We are also monitoring our employees actions with a view to achieve continuous improvement and vigilance. We are hoping this will significantly impact our numbers positively in the next reporting period.

Unfortunately, our year on year figures are difficult to calculate due to an error in the 2018 reporting figures, but we are working to correct this.

Total food handled\*  
**177,686**  
tonnes

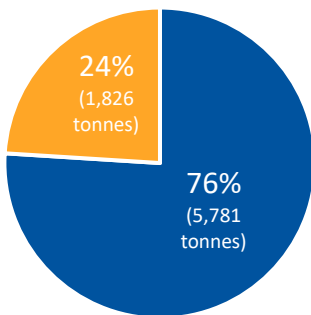
Waste as a % of food handled\*

**4.3%**

Overall food waste

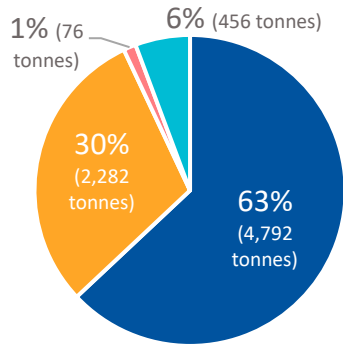
**7,607** tonnes

Waste by category



■ Production Waste    ■ Repack Waste

Waste by destination



■ Anaerobic Digestion  
■ Compost  
■ Landfill  
■ Wastewater

## Food waste data commentary

- This data was collected from our Kings Lynn and Boston sites from 01/01/19 to 31/12/19.
- Our total food handled in 2019 was 177,686 tonnes. Overall, we calculated 7,607 tonnes of wasted food from our sites, which is the equivalent of 4.3% of our total food handled. Our year-on-year figures are not comparable because of an error that was found in our existing data that we are currently working on correcting.
- Wasted food is generated from two main areas – production and packing on both of our sites. The destinations for this wasted food were anaerobic digestion (63%), compost (30%), landfill (1%) and wastewater (5%). Our aim going forwards is to send any wasted food to destinations that are further up the hierarchy wherever possible.
- Inedible parts are included in our figures; from our processing plant, these inedible parts were made up of peelings, skins, pods and stalks which were removed during the cleaning, cutting and grading process.

\* 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.