



Richard Hochfeld Ltd

Borough Green, Kent, England

Food waste inventory – 1st January 2019 to 31st December 2019



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About Richard Hochfeld Ltd

Richard Hochfeld Ltd sources, imports, packs and supplies fresh fruits to Tesco. The company was founded in 1937 and has been supplying Tesco with fresh produce since the 1970s.

At Richard Hochfeld we've been bringing quality produce to the UK from leading growers around the world for over 80 years. By adapting to the changing environment we've remained at the forefront of fresh fruit supply.

We have long term relationships with English apple and pear growers to supply British apples and pears to Tesco.

Our modern storage and packing facility in Kent produces punnetted grapes and apples flow-wrapped via state-of-the-art packing lines.

We aim to reduce waste at all possible points, including use of waste heat from one of our coldstorage plants to heat the water then used by staff. Rain water from the roofs is also captured and used to irrigate the neighbouring farm crops. Additionally, we have solar panels on our largest coldstore to capture Kent sunshine.

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 Richard Hochfeld, we have been working to reduce waste over many years - including waste to landfill, card and fruit - and have been looking to increase how much we are able to re-use or recycle wherever possible. We have been measuring all our inputs and waste streams since 2012.

Food waste primarily occurs during packing - removing berries and bunches that fall outside of specifications during punnet fill. For example, where grapes are split, loose, small or mouldy.

We have reduced food waste by diverting 142 tonnes of fruit from anaerobic digestion to animal feed (primarily local pig and wild boar farmers).

A few years ago we supplied FareShare with fruit, but due to the relatively small quantities and economics of logistics, FareShare found it difficult to justify the weekly pick up (leaving fruit 2 weeks meant product was no longer suitable). Having visited FareShare depots and open days we were impressed with their set up and charity work and wanted to re-start supplying fruit. The challenge was making the logistics work.

We reached out to the other packhouses we work with in Kent. We now pick up their apples and pears and act as a hub for FareShare donations - consolidating 3 site's donations into one regular delivery. We supplied 10 tonnes of food to FareShare in 2019, including almost 7 tonnes from our production.



Total food handled*

26,359
tonnes

Waste as a % of food handled*

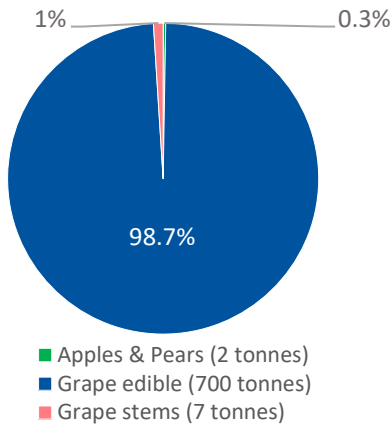
2.7%



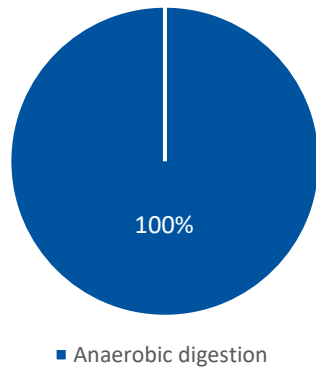
Overall food waste

709 tonnes

Waste by category



Waste by destination



Food waste data commentary

- We measured our food waste for the 2019 calendar year for our operations at our Orchard Place site, which houses all production.
- We have calculated our overall food waste to be 709 tonnes - equating to 2.7% of food handled. In 2018, our overall food waste was 3.5% (this figure is restated according to our change in methodology this year*); hence, in 2019 we have reduced food waste by 0.8 % points (23% YoY) relative to the total food handled. We also re-started FareShare donations – making the logistics work by consolidating donations for three sites.
- The majority of our food waste is whole fresh grape berries (700 tonnes), with the remaining 1.3% (9 tonnes) made up of inedible grape stems and a small amount of apple and pear waste (destructive testing).
- All of our fruit which we are not able to redistribute to charity is diverted to animal feed or sent for anaerobic digestion.
- We are planning to extend our food waste reporting to include on-farm waste for key suppliers in future years.

* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.