



AMT FRESH LTD

Newmarket, Suffolk, UK

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



Company background

AMT FRESH is a part of the AM FRESH GROUP, founded in 1931 in Murcia, Spain. Now a third-generation family owned company, AM FRESH is focused on leading innovation and varietal development through biotechnology, extensive agriculture and marketing of fresh fruits and vegetables, fresh plant-based foods and freshly squeezed juices.

AMT FRESH works in partnership with Tesco, having developed over the years to now include the supply of citrus, melons, pineapples, grapes and ambient vegetables. We work collaboratively with Tesco and their growers across all categories to ensure smooth and consistent supply year-round.

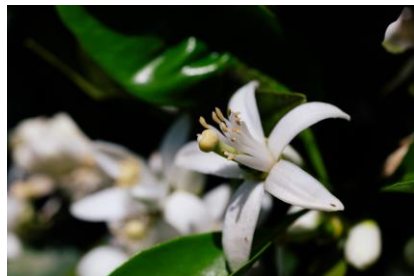
In 2019, we delivered 19 million boxes of fresh fruit and vegetables to Tesco via our UK operations in Newmarket and Chatteris; sourcing from 16 countries, over 100 packing sites and 500 growers worldwide.

At our main UK operation based in Newmarket, we handle, pack and supply citrus, melons, pineapples and grapes for Tesco UK, other than those which are sent directly to Tesco depots from Spain. Ambient vegetables are supplied via our secondary site in Chatteris.

We feel we have a responsibility to our growers, their local communities, our service providers in the UK, and indeed Tesco customers, to reduce food waste. By supporting the Champions 12.3 group and committing to target, measure and act on reducing food waste, we are committing to the development of new ways of managing fruit and vegetables in our operations and supply chains. Alongside this, we continue to work in partnership with a local business on a pioneering and sustainable circular economy solution for unavoidable food waste.

We have made a commitment to reduce food waste in our own operations by 50% by 2030, aligned with the SDG 12.3.

We have also set an internal sustainability target of becoming a zero food waste operation by 2025.



What we are doing to tackle food waste

Our food waste percentage reduced from 1.19% in 2018 to 1.15% in 2019.

We continue to focus on many aspects of the supply chain to ensure that our food waste as a percentage of food handled reduces each year. We have improved efficiency at our UK packing sites and increased direct depot deliveries to minimise handling of product where possible.

We also work with all of our growers on varietal development as well as best practices to ensure product meets quality specifications upon arrival into the UK. Alongside this, we engage with our supply base on Tesco sustainability projects (including 'Target, Measure, Act') to encourage participation up the supply chain where possible.

We continue to donate all of our surplus food that is suitable for human consumption to FareShare. This made up 0.04% of total volume handled in 2019, in line with 2018 figures. We are able to maintain this low level of surplus food year-round due to best practise activities around grower and quality selection, stock rotation and detailed shelf life processes. Our unavoidable, edible surplus stock often results from exclusive varieties that cannot be sold on to secondary markets.

With regards to surplus product that is not fit for human consumption, we are working with Agrigrub, a local business which converts food surplus into pet food and frass (an organic fertilizer and certified organic bio-pesticide) using black soldier fly larvae. The volume we sent to Agrigrub increased from 20t in 2018 to 35t in 2019. As their capacity continues to grow, we are hopeful that this route will help us to divert our inedible surplus food away from waste destinations and facilitate our ambition to become a zero waste operation.

Total food handled*

192,029
tonnes

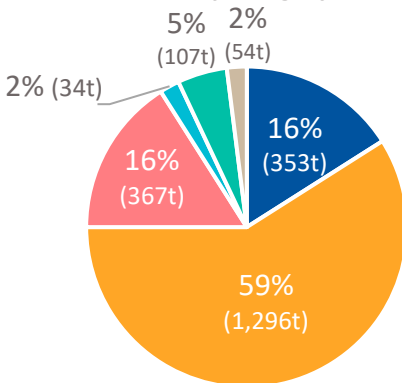
Waste as a % of food handled*

1.2%

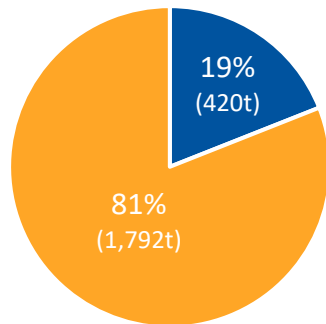
Overall food waste

2,212 tonnes

Waste by category



Waste by destination



■ Hard citrus ■ Soft citrus ■ Melon
■ Pineapple ■ Grape ■ Ambient Veg

■ Anaerobic Digestion ■ Composting

Food waste data commentary

- We measured our food waste during the 2019 calendar year for our two UK packing sites. Between 2015 (base reporting year) and 2019, we have seen a total decline in food waste % of 35%. Between 2018 and 2019 our food waste went from 1.19% to 1.15% of total volume.
- Total food handled in 2019 was 192,029 tonnes. We have calculated our overall food waste to be 2,212 tonnes; which equates to 1.15% of total volume into the business.
- The majority of our food waste is made up of citrus. Soft citrus makes up 59% and hard citrus makes up 16%. The main drivers for waste in our business are poor fruit quality on arrival, delays in transit time and prolonged time spent in storage and distribution.
- In 2019, 19% of our total waste was sent to anaerobic digestion and 81% went to composting. From August 2019 onwards, 100% of waste went to anaerobic digestion after communication opened up with the waste disposal provider regarding our waste destination preferences in line with the waste hierarchy. Our food waste now solely goes to anaerobic digestion.
- 0.04% of our total volume into the business was surplus and donated to Fareshare (82t).
- 0.02% of our total volume into the business went to biomaterial processing (35t).

*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".