



G's Marketing Central Europe

Czech Republic

Food waste inventory – 1.1.2019 – 31.12.2019



About G's Marketing

G's Fresh is one of the largest growers and packers of fresh salads and vegetables in the Czech Republic. It currently coordinates and controls the distribution of vegetable products from all businesses incorporated under G's Group Holdings CZ. This brings together companies engaged in agricultural production, food production and trade. Its main focus is the cultivation of salad products, onions, bundled onions, radishes, beets and celery.

G's Marketing was founded in December 2000 as a company focusing on the retail market. Over the past 20 years, the company's portfolio has grown and it is now a leading distribution network for all vegetable products in Central Europe.

G's Marketing primarily handles the sales of products from Pascual Polabi s.r.o, including a wide range of salad produce and leafy vegetables, and the sale of onions and spring onions from the distribution co-operative G's Pěstitel. In addition, the company also handles the sale of potted plants from Montano Valtr s.r.o. and products from Zasadnictvi Litol s.r.o. Prepared salads from Polabská zelenina make up a significant proportion of sales.

In addition to products grown in the Czech Republic, between the months of November and May, the company handles products imported from our Spanish partners.

In 2019 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 G's we are always looking for ways to reduce food waste from seed to shelf. In 2019, G's committed to using the Target, Measure, Act approach to tackle food waste according to Champions 12.3 principles. We are targeting all of our processes from prevention to optimization. Our key strategies to tackle food waste are as follows:

- We work with our farms to improve productivity and reduce food waste through the use of precision farming techniques.
- We harvest our produce to order and not in advance. This means we only harvest the amounts we require thus reducing surplus stocks. This also reduces the amount of time between harvesting and when products reach our customers, increasing the shelf-life and freshness of the products.
- We have been working to optimise the way we purchase raw material stock for our pre-packed salads. We have implemented targeted forecasting systems and now deliver stock to our warehouses more frequently, resulting in reduced waste and improved product freshness.
- We strive to continuously improve the effectiveness of our operations at our packing-plant. We have invested in vacuum cooling systems, a more efficient technology that delivers improved temperature control. Through the use of this technology, our salad products remain fresher for longer.
- We are keen to maximise the crop that we use for our products. For example, lettuces that are too small to be sold whole are reused in the production of washed and pre-packed salad bags.
- To reduce our levels of food waste we are looking for further opportunities to deliver food that is not of suitable quality for use as intended but can be processed into delicious meals.
- We are constantly exploring further opportunities to reduce food waste by finding opportunities to transform food surplus into nutritious and delicious meals.

Total food handled

6,455
tonnes

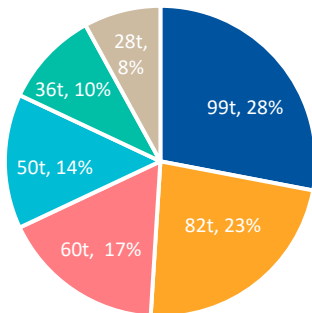
Waste as a % of food handled

5.5%

Overall food waste

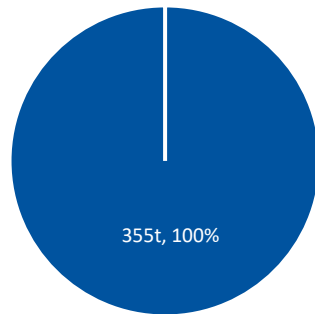
355 tonnes

Waste by category



■ Iceberg lettuce
■ Little gem lettuce
■ Romaine lettuce
■ Celery
■ Carrot

Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- Food waste measured for G's Marketing Polabská zelenina packing and manufacturing site in the Czech Republic between 1 January 2019 and 31 December 2019.
- Food handled at this site is grown in the Czech Republic in the summer season and in Spain in the winter season.
- Total food waste at this site is 355 tonnes, 100% of this waste is sent to anaerobic digestion resulting in the production of biogas.
- Total food handled at our site is 6,455 tonnes, food waste as a percentage of food handled was 5.5% in 2019.
- Food waste is driven by product that is not of suitable quality, is damaged, or is no longer suitable for human consumption.
- The majority of our waste is made up of lettuce, with iceberg and little gem lettuce accounting for 51% of total waste. This is due to the high perishability of these products.