



Brop Slovakia

Kráľová pri Senci

Food waste inventory – 1st June 2019 to 31st May 2020



Company background

Brop Slovakia was established in 2005, bringing together 12 producers and one packaging site. The first crops that Brop Slovakia began to produce and sell were potatoes. Since then, Brop Slovakia has become a significant producer of onion, cabbage, garlic, carrot and parsley. We are a leading potato supplier to Tesco stores in Slovakia and the Czech Republic, and since 2008 we supply potatoes to Tesco stores in Hungary.

12 Brop producers grow potatoes and vegetables on the total cultivated area of 10k ha. Our producers are concentrated in the area of upper Žitný ostrov and the southern part of the region of Považie, in the western part of Slovakia.

The major producer is a family business AGROMAČAJ a.s., which has been producing potatoes since 1991. The Mačaj family first started producing potatoes on their farm between the two world wars.

The packing site provides permanent employment to more than 80 people. More than 50,000 tonnes of potatoes, 35,000 tonnes of onion and 7,000 tonnes of other vegetables are processed here every year. An undergoing expansion of the site will increase the area to 9,200 square metres.

The packaging site is where the products of our farmers take their final form, as our goal is to support them in their great work. We are proud to be able to provide our customers with more than 92,000 tonnes of potatoes and vegetables from our farmer's fields.

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



In 2019, Brop Slovakia committed to the Champions 12.3 initiative as part of its overall strategy to tackle food waste. We primarily focus on prevention. We continue to optimise processes so that our vegetables reach our customers as fresh as possible, in the shortest possible time after being collected. During the season, our products can be found in stores on the second day after harvest, despite the need for cleaning, sorting, and packaging. Off-season, products must be stored before they are distributed. We store our products using the latest technologies and procedures, thus ensuring our vegetables remain fresh.

To avoid the creation of potential food waste, we have a clear hierarchy in place. Firstly, we sell as much as we can, including “wonky” vegetables. Thanks to the Tesco own-brand "Perfectly Imperfect", we are able to maximise the amount of fresh produce available to customers at low prices while also helping to increase customer awareness of the importance of tackling food waste. We also want to help the communities where we operate, which is why we sell a part of the production to local schools for very low prices. Produce which is no longer suitable for human consumption is sent as animal feed. Any remaining produce, which is suitable neither for human consumption or animal feed, is sent to anaerobic digestion which generates electricity which is in turn used on site. High-quality compost is produced as a by-product. This compost is utilised on fields where our vegetables are grown while unharvested produce is left on the field to serve again as compost.

Thanks to this hierarchy, we are already highly efficient in terms of tackling food waste. However, we are aware of our responsibility and want to further reduce the total amount of food waste. Therefore, we have committed to reduce food waste in our own operations by 50% by 2030 in line with the UN Sustainable Development Goal 12.3.

This year, we have measured food waste in our operations for the first time. Thanks to these data, we know that the percentage of food waste out of the overall handled amount of produce is 2.3%. We recognise that we can further decrease this amount by addressing hotspots, and we are keen to work towards donating food for human consumption rather than leaving it in the fields.

Total food handled
94,316
tonnes

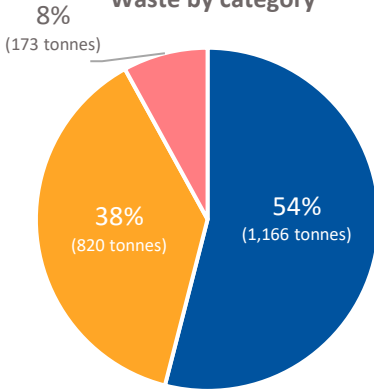
Waste as a % of food handled

2.3%

Overall food waste

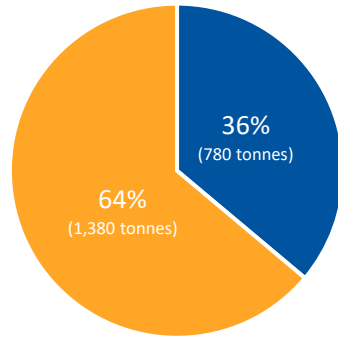
2,160 tonnes

Waste by category



■ Potatoes ■ Onion ■ Other vegetables

Waste by destination



■ Anaerobic digestion
■ Not harvested / ploughed in

Food waste data commentary

- This waste report covers a period from 1 June 2019 - 31 May 2020.
- The figures cover food waste arising at our six farms. Waste from our packing operations has not been quantified, but we expect this amount to be minimal.
- Our total food waste over this time period was 2,160 tonnes, equivalent to 2.3% of total food handled.
- 64% of our food waste is due to produce that is not of suitable quality. This product is left ploughed in and provides useful nutrients for our crops. However, we are keen to work towards donating food for human consumption rather than leaving it in the fields.
- The remaining 36% of our food waste is sent to anaerobic digestion. This process creates energy that is in turn used on site. In addition, the organic by-product of this process is used as compost.
- In addition, we sent 156 tonnes of food to animal feed, thus avoiding this from becoming food waste.