



Dole Chile S.A.

Chile

Food Waste Inventory - April 2019 to March 2020



About Dole Chile

Dole Chile is a national fruit export company recognized worldwide for having the highest quality standards. Strongly committed to nutritional education, we are always developing healthy solutions that improve the eating habits of consumers.

Created in 1981, Dole Chile has extensive experience operating in the national and international markets, including Argentina and Peru. We have close to 2,000 hectares of grape fields. Our plant provides selective packaging for fruit destined to the export market, and conventional and controlled atmosphere storage rooms.

With more than 18 million boxes a year, Dole Chile is the country's leader in fresh fruit exports, shipping apples, pears, peaches, cherries, plums, kiwis, blueberries, and a wide variety of grapes.

At Dole Chile we are committed to continue contributing to people's health, offering them the highest quality in all our products. We work faithfully to continue leading the production and export of fresh fruit, maintaining our position as referents of quality and innovation.

Today more than ever, we reaffirm our total commitment to excellence and the values that identify us. As such, we have been working on further improving our sustainability standards and strengthening our commitment to the environment; waste reduction being a key element in our sustainability agenda.

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

This is the first year we have measured our food waste, so we have started at packing house level with just one of our crops, grapes.

Food waste in our pack houses originates from the shelling or shatter process, which is when berries detach from the bunch. This is mostly created by mechanical damage during the handling involved in the packing process, over ripeness, and/or varietal characteristics. A percentage of these berries are recovered for secondary markets, but those crushed on the floor are currently wasted.

Taking into consideration that maturity at harvest is a closely monitored key quality control point for us, we are focusing our efforts on other factors such as:

- Reinforcing training and monitoring of proper fruit handling: We emphasize using a soft touch and precision approach during the different stages of the packing line (selection, weighting, packing, etc.).
- Using new grape genetics: Varietal conversions at field level allow us to change old varieties for newer ones that are less prone to shatter. This will reduce the amount of berry drop at the packing house. Starting this year and throughout the next 3 years, we will increase our production of these new varieties which will reduce waste and increase productivity.
- Improving the collection of detached berries: We aim to develop a set up able to collect the berry drop before it falls to the ground, so it can be collected for our secondary markets such as raisins, frozen products or juice.



Total grapes handled

3,693
tonnes

Waste as a % of grapes handled

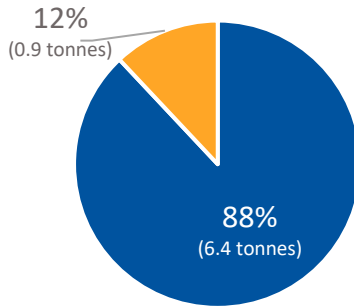
0.2%



Overall food waste

7 tonnes

Waste by destination



■ Land Application ■ Landfill

Food waste data commentary

- We are reporting on table grapes, and all data was obtained from April 2019 to March 2020. Measurements took place in Chile, in Los Andes (V region), and in Paine (Santiago region).
- In this first year of reporting, we have measured for 2 out of our 5 grape packhouses. We have selected these 2 sites because they supply the largest volume of grapes to Tesco. In the coming years we plan to incorporate the other 3 sites located in the regions of Atacama, Coquimbo, and Rancagua.
- The total volume of grapes handled in these 2 sites was 3,693 tonnes, with food waste measured at 7.3 tonnes (0.2% of handled product).
- From the total food waste, 6.4 tonnes (88%) were incorporated into the field soil and 0.9 tonnes went to landfill (12%). This waste happens because of the berries that fall on the floor and are crushed, which are unsuitable for secondary markets. A small proportion of these berries are crushed more significantly, so they become difficult to separate from other residues on the floor and so are sent to landfill, but we plan to explore methods of moving this waste further up the hierarchy.
- Food waste was only measured at packhouse level this year. If we were to measure at farm level, some food waste would be expected. Therefore, next year, we have committed to extend the scope of our food waste reporting to include our on-farm operations.