



Procesadora Larán SAC

Ica, Perú

Food Waste Inventory – January 2019 to December 2019



About Procesadora Larán (Prolan)

We are a fruit centred and community driven company. Over 30 years' experience in the citrus industry, combined with ideal Peruvian weather conditions, have allowed us to produce high-quality fruit of world-class calibre.

La Calera Agrícola is a family business. We grow, pack and commercialize our products across multiple markets. Our main focus has always been the sustained development of our stakeholders and having a positive impact on the communities we influence (Alto Larán, Chinchá, Ica).

Prolan is our packing division, a company with 2 sites located in the department of Ica (Peru). Prolan are dedicated to the processing of Global Gap certified citrus, avocado, pomegranates and grapes, which are exported to the UK, Europe (CE), USA, Russia, Asia, and Latin America. Our main facility, located in Alto Larán-Chinchá, has independent processing lines for citrus, avocados, and pomegranates. Our grapes are processed in our Ica city packhouse.

Social responsibility and sustainability are at the core of our organization. For over 20 years, our business has deployed sustainability practices and is always on the lookout for opportunities to incorporate more. During the last few years, we have been working on reducing our food waste and we will continue to do so going forwards.

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

The majority of our waste comes from the citrus packing operation. This is because we produce more citrus than any other product, and it is the most susceptible to rots and damages.

Approximately 40% of our total production is not suitable for export. Depending on its characteristics and condition, this product is either sent to our industrial canning operation, to food redistribution in the community, or to our local fresh market operation. As this market tends to get saturated, stock rotation becomes more challenging and our fruit sometimes rots. It is this decayed fruit that we consider to be waste.

In the past, we used to have a much greater volume of food waste, because we diverted much less fruit to our local market operation. Four years ago, we built a canning facility able to pack mandarin segments in cans and plastic cups. This helped us to reduce food waste and make better use of the crop. In 2019, 13,000 tonnes of mandarins were directed to this facility.

We are currently evaluating setting up an essential oil facility, able to make use of the smallest citrus sizes which cannot be exported and are unpopular in the local market.

We are also constantly trialing new technologies, such as new post-harvest treatments and coatings, with the aim of preventing decay and extending shelf-life in the fruit that is in transit to its export market destination.

Our food surplus is managed by La Calera Foundation (our business' social responsibility arm), which supports the community of Alto Larán. In 2019, the foundation received 5 tonnes of fresh citrus and 28,600 cups (1.8 tonnes of mandarin segments) which was sent to local schools.



Total food handled
70,333
tonnes

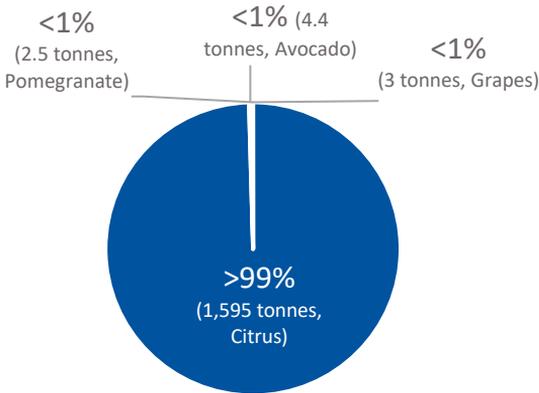
Waste as a % of food handled

2.3%

Overall food waste

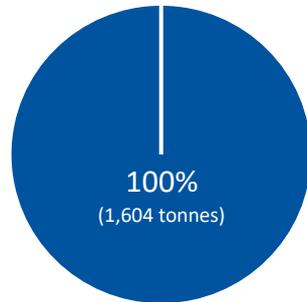
1,604 tonnes

Waste by category



■ Citrus ■ Avocado ■ Pomegranate ■ Grapes

Waste by destination



■ Composting

Food waste data commentary

- We have reported on citrus, avocado, pomegranates and grapes handled by our two packing sites (Alto Larán and Ica city, in Perú) throughout 2019. These sites and crops represent 100% of our production.
- We handled a total of 70,333 tonnes of food in 2019. Our overall food waste was 1,604 tonnes, which represented 2.3% of our total food handled.
- Citrus was responsible for the majority of the waste, and this was mostly caused by decay that developed during long storage periods in their local market operation.
- 100% of our waste is not suitable for human consumption so it is sent for composting, which will then be used in our nursery area.
- Our food surplus was 5 tonnes and we donated it via La Calera Foundation to school meals.
- We are mindful of the fact that this report did not include on-farm losses, and that there could have been waste at that level as well. Thus, next year, we have committed to extend the scope of our food waste reporting to include our on-farm operations.