



Daltex For Agricultural Development

Egypt

Food Waste Inventory – May 2019 to April 2020



About Daltex For Agricultural Development

We are a leading agricultural business in Egypt, producing and exporting fruits and vegetables including potatoes, citrus, table grapes, pomegranates, sweet potatoes, and mangoes.

Daltex was founded in the early 1960s with the aim of becoming paramount in the future of agricultural development in Egypt. Nowadays, it has grown to become an influential produce company, with a significant share in the Egyptian and international markets.

Our main activities involve production of fruit and vegetable crops as well as marketing third party growers' product. We currently grow potatoes, citrus, table grapes, pomegranates, sweet potatoes and mangoes.

Our goal is to continuously improve the quality of our products, thus reducing waste and helping to preserve the environment.

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 that we have measured our food waste, so we have focused on just one of our crops, citrus. We have 2 pack houses for citrus in total, which cover 100% of our citrus production.

Food waste in citrus arises mostly due to rots and mechanical damage, which compromises the integrity of the fruit. Here are some of the measures we have taken to prevent this from happening across our supply chain:

- Improving product quality through field operations like pruning and crop protection, which prevent rots and decay.
- Refining field operations such as harvesting and transporting the fruit from the field to the pack house. This reduces the incidence of wounds, mechanical damage and broken fruits.
- Using advanced packing lines in the packing house. By having the right infrastructure such as rubber parts in some areas of the lines and a more delicate sizer, we reduce mechanical damage and fruit fractures, especially in soft citrus.
- Improving the selection and sorting processes in the packing houses allows for proper waste removal and decay prevention. Our 3 stages of selection/sorting in the packhouse increase our chances of removing potential infection points for the load.
- For next season, our aim will be finding a secondary market for broken fruit (perhaps in juice factories).



Total citrus handled
54,913
tonnes

Waste as a % of citrus handled

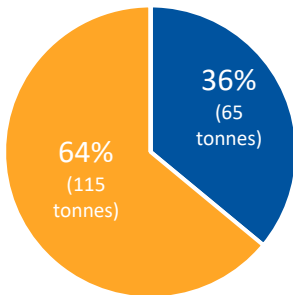
0.3%



Overall food waste

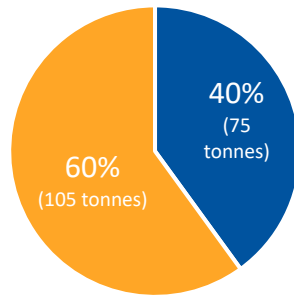
180 tonnes

Waste by category



■ Broken Fruits ■ Rotten Fruits

Waste by destination



■ Composting / aerobic processes ■ Landfill

Food waste data commentary

- We measured citrus waste from May 2019 to May 2020 in our 2 citrus packing houses (KZ and Hanna), that cover 100% of our citrus production. These facilities are located in Egypt.
- For our first year of reporting, citrus was chosen because it is one of our largest crops by volume and our Tesco supply.
- Total citrus handled was 54,913 tonnes, and the total food waste was 180 tonnes representing 0.3% of citrus handled.
- Our food waste consisted of broken fruit and rotten fruit. Rotten fruit occurs when citrus has wounds that rots develop in, making the fruit unsuitable for sale. Broken fruits are a direct result of mechanical damage during harvest, transport from field to packhouse and some stages of the packing line.
- Waste was sent to compost and landfill. We are on the lookout for opportunities to divert broken fruit into a secondary market such as the juicing industry, which will help to reduce our food waste.
- In future years, more packing houses and crops such as pomegranates, mangoes, table grapes and sweet potatoes will be included in the scope of our analysis.
- We are aware that our food waste numbers are limited to our citrus packing houses in this report, and that at field level there is likely to be more waste. This is why we have committed to extend the scope of our food waste reporting to include our on-farm operations starting next year.