



# Agrotomy Marketing S.A.T.

Murcia, Spain

Food Waste Inventory - 1st June 2019 to 31st May 2020



# About Agrotomy Marketing S.A.T.

**We are a Spanish company specialised in exporting vegetables to the UK, including broccoli, sweetheart cabbage, cauliflower and butternut squash.**

Agrotomy is a family-owned business with no involvement with cooperatives or individual growers. It was founded in the 80's by Tomás and Nicolás Jara.

We have been supplying UK retailers for the past 21 years. During our first year of supply to this market, we shipped 40,000 trays of loose broccoli as a trial. The business developed rapidly within the next few years and nowadays production has peaked to 1,400,000 trays per year.

All business activity is controlled from the Agrotomy office in Spain, and approximately 94% of our product is delivered directly to UK retailer depots.

At Agrotomy we strive to be leaders in our field and address sustainability challenges like food waste. As well as achieving zero waste from our packhouses, in 2019 we made a commitment to reduce food surplus in our own operations by 8% by 2023.

**We are a business that is committed to produce 0% food waste in our packhouses.**



# What we are doing to tackle food waste

We produce zero waste at packing house level which has been achieved by working with a wide range of customers with different requirements and specifications. This means our aim right now is to reduce our food surplus that is created as a result of the packing process.

Food surplus is generated in our packhouses for a number of reasons, including; mechanical damage during transport and packing, decay, unsuitable sizes and weather damage which mean some of our products are not suitable to export.

In 2019, we measured 6,191 tonnes of surplus, all of which was sent to animal feed.

## **Some of the measures we have taken to reduce the amount of surplus at packing house level are:**

- Improving our planting forecast, which avoids production surpluses.
- Increasing on-farm packaging, to minimize product handling and mechanical damage.
- Improving quality control during harvest, to reduce the volume of non-conforming crop.
- Developing local and national and secondary markets (frozen) to absorb volumes that are not exported to the UK.

Next year, we have committed to measure our food waste at farm level. This means we will continue efforts to reduce food surplus, but we will also aim to reduce food waste that might be present on-farm.



Total food handled

32,584  
tonnes

Waste as a % of food handled

0 %



Overall food waste

0 tonnes

## Food waste data commentary

- This study was conducted in Murcia (Spain) from 01/06/2019 to 01/06/2020. It covers all of our packhouses and crops.
- During this reporting period, we handled 32,584 tonnes of food, and zero tonnes (0%) was wasted. This has been achieved due to working with a wide range of customers with different requirements and specifications.
- Moreover, all of our surplus products can be used to feed animals. In this reporting period we sent 6,191 tonnes of surplus to animal feed, which was made up of: leftover product during packaging (68%), product unsuitable for our markets (31%) and old product stored due to low market demand (1%).
- This has been our first year reporting, and it has only been done at packing house level. We are aware that once this study is extended to farm level, the results obtained will vary and our waste percentages might increase.
- Next year, we have committed to extend the scope of our food waste reporting to include our on-farm operations.