



Ham Produce

Snow Hill, North Carolina, USA

Food Waste Inventory – June 2019 to May 2020



About Ham Produce LLC

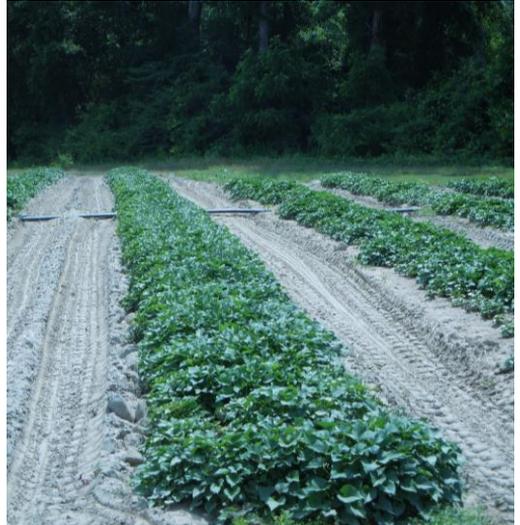
We are growers and packers of sweet potatoes for food service, retail, and the international market.

Founded in 1975, Ham Farms is a family-owned and operated business headquartered in Snow Hill, NC. Following graduation from East Carolina University and an off-farm auditing position with Texas Pipeline Gas, Bobby Ham returned home to the family farm. At that time, Woody and Allen Ham were farming approximately 200 acres consisting primarily of row crops. In the early 80's, Bobby had high aspirations and decided it was time to diversify. Beginning with sweet potatoes, the Hams ventured into vegetable production. As the family and the crops grew, so did the company. Before long, the Ham's Yams sweet potato brand spread nationally and internationally.

Now, the Ham Family supplies not only fresh produce (sweet potatoes and squash), but processed goods as well. In the past 5 years, the Ham Family has opened Natural Blends Vegetable Dehydration, YAMCO, and Covington Spirits.

Sustainability is not just about hanging a certificate on our wall, its a way of doing business. We pride ourselves in reducing our impact on the environment as much as possible, and this is why it is important for us to reduce our food waste.

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 study is solely focused on sweet potatoes, as it is our most relevant product that makes up 99% of our total production. In this crop, food waste consisted of units that are too rotten to be packed or processed in our secondary industries.

We make every effort possible to reduce our waste across the different stages of our production and packing process. Reducing food waste starts with maintaining a quality crop of sweet potatoes in the field, so when we harvest, we have the best possibility of having a packable product for human consumption. We harvest every grade of sweet potatoes in the field to be sure we do not leave behind anything to go to waste.

At the packing facility, it is important that every potato that is suitable for consumption makes it into a box to go to market. Any potatoes that hit the ground get sent to a secondary facility to be re washed and processed. We send potatoes that are defective to a processing facility as well. By starting with a quality crop, the percentage of potatoes that are sent for further processing is reduced. Only if the potato is too rotten to be processed then it becomes waste.

Our goal is to give our products every chance possible to be consumed by humans. The dehydration facility and puree facilities we have, allow us to use 94.5% of all the sweet potato crop we handle.



Total sweet potatoes handled

129,088
tonnes

Waste as a % of sweet potatoes handled

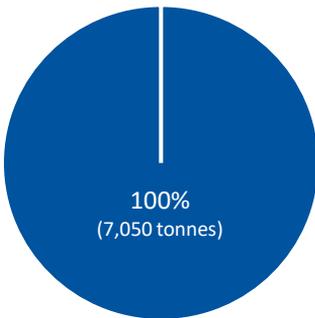
5.5%



Overall food waste

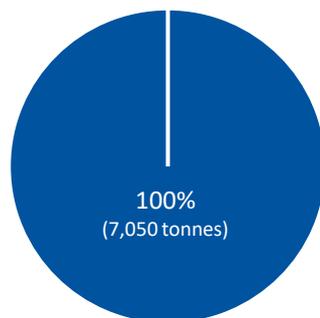
7,050 tonnes

Waste by category



■ Sweet Potatoes

Waste by destination



■ Land Application

Food waste data commentary

- The data captured was for sweet potatoes packed in our 2 packing houses, which are located in Snowhill, NC; from June 2019 to May 2020. These two facilities cover 100% of our sweet potato packing.
- Sweet potatoes are our most important crop because they make up 99% of what we grow. Squash is solely grown for puree.
- We handled a total of 129,088 tonnes of sweet potatoes. Of that, 7,050 tonnes are waste, representing 5.5% of handled potatoes.
- Our waste is any potato or any part of the potato that is too rotten to be consumed by humans. We make good use of this waste by spreading it in the field to add back to the land.
- Food waste was only measured at packhouse level this year. If we were to measure at farm level, more food waste would be expected, hence, we plan to extend our reporting at farm level next year.
- This is our first full year of reporting food waste and will explore the possibility of measuring waste in squash next year.