

# **The Karsten Group**

**South Africa** 

Food Waste Inventory – May 2019 to April 2020





## **About the Karsten Group**

The Karsten Group supplies the international market with more than 5.5 million *self-produced* 4.5 kg cartons of table grapes per annum.

The Karsten Group supplies a wide range of the best seedless table grape varieties, available in the world. Table grapes are the core of the The Karsten Group's fruit exporting business and production is located in 2 different provinces in South Africa:

- Farms spread over a 250 kilometre stretch along the Orange River in the Northern Cape, South Africa's most important 'early' grape growing region;
- Farms in the Western Cape, in the areas of Piketberg, Hexrivier and Robertson, these are the 'late' grape growing regions.

The Table grape packing season starts in calendar week 45 and continues up to calendar week 18, including a wide range of red, white and black seedless varieties.

Within the Group, we control our product through our marketing and logistical channels, and then the importing and distributing in the UK, is managed by Karsten UK.

The Karsten Group is committed to sustainable farming and the responsible management of fruit in our operations and supply chain. We are proud that in our packhouses we have no surplus food and none of our food goes to waste.

We are a business that is committed to produce 0% food surplus or waste.





### What we are doing to tackle food waste

During our measurement process we did not find any food waste for our packing facilities in South Africa.

The table grape industry aims to, in the pre-harvest production process, limit food surplus and waste. This ensures a good quality product entering the packing facility. Any unpacked table grapes are moved to secondary markets, for example raisins and juice production which is also for human consumption, subsequently not creating any food surplus or waste from the packhouse.

None of our food goes to waste from our packhouses because we have taken a number of actions within our operations, including:

- All production activities (pruning, bunch selection etc.) are planned carefully with the aim of leaving no bunch on a vine if it does not meet the end criteria of the product.
- Our pre-planned market demand strategy positions us to anticipate the exact volume of grapes that needs to be delivered and packed in a specific packhouse, per day.
- We record and reconcile all grapes delivered and moved from the packhouse (packed product and secondary market product).
- Grapes that are not suitable for Class 1 or Class 2 markets are moved to the raisin or
  juice industry for further processing. These grapes do not meet the required
  specifications for the Class 1 or Class 2 export market, usually due to bruising, size or
  bird damage. This also includes any fruit that is dropped from packing tables.
- Our pack lines are uniquely planned and designed for each packhouse's capability and location, utilizing the product to its maximum potential.





### Total food handled at the 4 packhouses

6,369

Waste as a % of food handled

Overall food waste

0%



O tonnes

#### Food waste data commentary

- This is our benchmark year. We are reporting on the 2019/2020 season for four of our table grape packhouses in South Africa.
- We have 14 packhouses in total and the four measured cover 21% of production. We have only measured four packhouses because this is the first year of our commitment. However, we expect the same result from all packhouses given these have similar operations and follow the same processes.
- The total food handled by these 4 packhouses is 6,369 tonnes.
- Our total waste is zero and we also have zero surplus food. This is because all
  product that is not suitable for Class 1 or Class 2 export markets is sent for
  secondary food products like juice and raisins.
- Food waste was only measured at packhouse level this year. If we were to report food waste for our primary production, some food waste would be expected.
- Next year, we have committed to extend the scope of our food waste reporting to include our on-farm operations.