



MOYCA

Totana, Murcia

Food Waste Inventory – November 2018 to November 2019



About MOYCA

MOYCA is a grower and packer of table grapes based in Totana, Murcia. We have farms located in Murcia, Badajoz, and Alicante.

MOYCA is one of Tesco UK's main grape suppliers in the United Kingdom, supplying fresh grapes during the Spanish season, from June until mid-November. We offer a wide range of seedless grapes varieties (more than 60), including traditional red, black and white seedless varieties; but also special varieties with great tasting qualities such as cotton candy.

Founded in 1995, MOYCA has experienced enormous growth since its establishment, offering work opportunities to more than 6,000 families and maintaining the economic activity in rural areas that would otherwise be in serious danger of depopulation.

MOYCA is passionate about sustainability and the effect their operations have on our planet. For this reason, not only do we make an effort to reduce food waste from farm to fork; but we also take advantage of methods to decrease our water usage by building rainwater collection systems. We also reduce our CO₂ emissions through mulching, and we use renewable energy sources by installing solar panels in our farms. By investing in all of these initiatives, we try to guarantee that our final products are environmentally friendly grapes.

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



What we are doing to tackle food waste

Since MOYCA was founded, the company has been passionate about exploring options to reduce waste, making little steps across the chain - from farm to customer. We have our focus specifically in the following:

Yield control: Each season, very strict control is performed from the time of pruning until the time of harvest. Every step in the process is controlled to get the perfect number of bunches per tree and the perfect number of berries per bunch, resulting in table grapes with the best quality and, consequently, minimising waste in our production.

Usually a larger production is directly related with tight bunches, small berries, pest and fungus issues. These are quality defects that have to be removed from the final product at the packhouse, thus, increasing waste. Given this situation, MOYCA have decided to decrease total production to improve product quality and reduce waste.



Product management: In collaboration with authorized companies, we reuse any grapes that are not suitable for export, transforming them into other products such as grape juice, jams, canned fruit, and many more. As such, we give an added value to the grapes that do not meet our usual high-quality standards.

Intensive Quality Control: By checking quality end-to-end, we can plan production for every departure from the packhouse based on our customer's needs and the fruit's quality, meaning we do not have any waste in the packing line.



Secondary products: Grape jam and dried berries raisins

Yield-Control

Total grapes handled

61,492
tonnes

Waste as a % of grapes handled

0%



Overall food waste

0 tonnes

Food waste data commentary

- We measured our food waste data during the 2019 season at our 5 packhouses located on Totana, Spain. All of our grapes are packed in these facilities.
- The total volume of grapes handled in 2019 was 61,492 tonnes. We have calculated our overall food waste to be 0 tonnes; which represents 0% of the total volume of grapes handled by the business.
- We have reduced waste at packhouse level to 0%, allocating all product to human consumption. This success has been achieved by removing every berry from the bunch that is not of suitable quality (berries with low colour, smaller size and damaged berries). We collect all these berries and sell them to other companies as an ingredient for juices and jams, maintaining the highest quality in our table grape product.
- In the unusual event of getting a rejection from these companies, Moyca would always be able to relocate the fruit in the most environmentally friendly way to a third company that will use that fruit for juices, canned grapes or alternative markets.
- Currently we have a protocol to ensure high grape quality is maintained in every step of the process, from farming to packaging, and shipping.
- During the first year of our commitment to reduce food waste in our operations, we implemented specific control systems in our packing facilities. In the future we will do the same for all our farms, as we understand that there is likely to be waste there that is currently unreported. We have committed to extend the scope of our food waste reporting to include our on-farm operations starting next year.
- MOYCA is committed to the highest standard of production and reducing food waste, to the benefit of all stakeholders, the environment, and society overall.