Terra Natura International

Maasdijk, The Netherlands

Food Waste Inventory – January 2019 to December 2019

TERRA
NATURA
INTERNATIONAL

Target
Measure
Act

About Terra Natura International

Terra Natura International BV (TNI) is a grower owned business founded in 2005. We supply Tesco with Tomatoes, Peppers and Cucumbers since 2009.

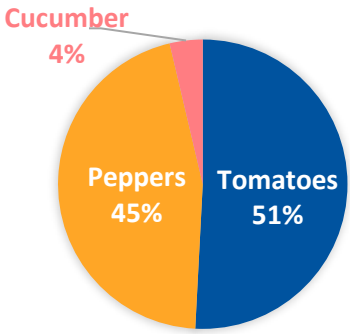
TNI is a Salads specialist, established by the grower cooperative Harvest House.

Harvest House is the largest cooperative of salad growers in The Netherlands.

In total, 54 growers are producing a large spectrum of salad varieties with a combined area of 1,031 hectares.

Even though the core of our operations are based in The Netherlands, in order to assure year round availability of our produce, our growers are also involved in projects in Southern Europe and North Africa.

Harvest House Production



At TNI we have a passion for sustainable entrepreneurship. This is the first year that we have measured our food waste, so we have only reported at packhouse level for our tomatoes, which make up 51% of our total production.

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

At TNI, we are committed to reducing food waste, so we are embedding the Target, Measure, Act methodology on food waste throughout the whole organisation. Any food surplus or waste within our organisation is usually as a result of cosmetic defects, limited shelf life, or overproduction.

Our growers wanted an internal solution for our tomatoes that were still of high quality, but were not suitable for the fresh market. The “Food Fellows” company was established in order to develop a secondary market for these tomatoes. This resulted in a range of fresh Tomato Base, Soups and Sauces that could help us to divert food away from waste destinations, and instead become a sustainable source of healthy, great-tasting food for final customers. In 2019, we had 7,000 tonnes of food that was suitable for secondary markets.

In addition, some of our tomato production (3,000 tonnes) is unsuitable for secondary markets, usually as a result of limited shelf life, rots or decay that make tomatoes unsuitable for human consumption.

GOOD FOOD PROMISE

A promise is a promise

1. We use as many vegetables as possible into our products – vegetables that would otherwise be discarded as 'waste'
2. We make sure our products contain at least 60% fresh vegetables
3. We always use recognisable ingredients
4. We never use artificial additives, colours or flavours
5. We make sure that our products are low in sugar, salt and fat

Total Tomatoes handled

210,000

tonnes

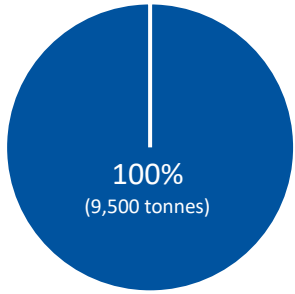
Waste as a % of tomatoes handled

4.5%

Overall food waste

9,500 tonnes

Waste by destination



Food waste data commentary

- We measured our food waste from January 2019 to December 2019 from our single tomato packhouse, Greenpack. Only data on tomato waste was recorded this year, because this crop represents the largest amount of our production (51%).
- Our total volume of tomatoes handled for this period was 210,000 tonnes, with food waste equalling 9,500 tonnes. Therefore, waste as a percentage of tomatoes handled sits at 4.5%.
- 3,000 tonnes of our waste was made up of food not suitable for human consumption (e.g. due to limited shelf life, rots or decay). Any tomatoes that were still suitable for human consumption but not suitable for the fresh market (e.g. due to cosmetic defects or overproduction) would have been sent for secondary processing. Despite this, in 2019 there was only demand from secondary markets for 500 tonnes of this, meaning the other 6,500 tonnes were wasted.
- All of our waste is sent to contractors for composting and aerobic processes, because there is good infrastructure available for this purpose.
- We are mindful of the fact that this report only includes waste at packhouse level and that there might be more waste at farm level. Therefore, next year we will extend our scope to include on-farm operations for tomatoes.