



#AVOEXPERTS

Westfalia Fruit South Africa

Tzaneen, Limpopo, South Africa

Food waste inventory - January to December 2019



About the Westfalia Fruit Group

Westfalia Fruit is a leading supplier of fresh fruit and related products to international markets. We grow, source and ripen, pack, process and market quality avocados and other produce – across the year and across the globe.

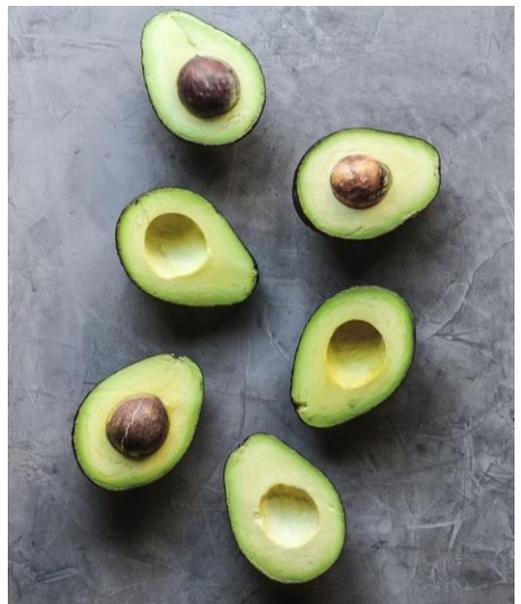
The multinational Westfalia Fruit Group is a trusted supplier of fresh and processed produce to international markets, offering a wide range of quality fruit through its vertically-integrated supply chain.

With the most diverse avocado-growing footprint in the world, Westfalia sources from own and partner orchards then ripens and packs the fruit to ensure year-round customer satisfaction. A supplier of choice to retail, wholesale and food-service customers, Westfalia operates sales offices in the UK, Europe, North America, Latin America and southern Africa.

Running a responsible business means prioritising the wellbeing of surrounding environments and stakeholders in the supply chain. Westfalia cares for its own people as well as local communities, delivering support in the form of skills development, education, primary health care and improved living conditions. The principles of safe and hygienic food processing as well as fair human resource management are upheld throughout.

Westfalia strives to minimise its environmental impact by reducing waste, carbon emissions and the use of hazardous materials wherever possible, while using resources more efficiently. Novel cultivar development, product innovation, eco-friendly packaging and soil conservation are among the Group's many sustainability initiatives.

In 2019 Westfalia Fruit South Africa made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

Westfalia Fruit has always strived to be an industry leader in all our endeavours, and environmental sustainability is no exception. The Group recognises that our economic, social and environmental objectives are integrated components towards sustainability and corporate resilience. The following initiatives form part of the South African operation's food-waste prevention/reduction programme:

- **Striving towards 100% fruit usage.** Fruit of all quality ratings is picked and sent to different sectors of the value chain. Fruit that does not pass the export-quality grade is sent to the local South African outlets. The fruit which does not meet local-market quality specifications is sent to our own processing facilities where it is used to produce our own ranges of guacamole and avocado oil products. Lastly, all inedible parts of the fruit are recycled in our accredited composting site, after which the compost is applied back to the orchard as a source of nutrition and organic amendment to the soil. For the purpose of this report the processing facility is out of scope.
- **Partnering with customers to reallocate unwanted fruit to local market.** Fruit arriving at customers that is not of suitable quality will not be destroyed but will be redistributed to open markets where it will be sold at reduced prices, to avoid wastage.
- **Focussed management of temperatures during shipping leg.** Westfalia ensures the constant monitoring of temperatures on export containers aboard shipping vessels. Optimum temperature management is crucial to prevent fruit from ripening in transit in order to achieve best internal and external quality on arrival. Port and vessel scheduling challenges can sometimes lead to delays, which require focussed lowering of shipping temperatures to reduce the risk of overripe fruit, which will be rejected upon arrival.
- **Westfalia are trusted #avoexperts and maintain various technical teams.** An expert team consisting of agriculturalists, food scientists, post-harvest specialists, researchers and food-safety specialists is tasked with maximising marketable yield and fruit quality. We strive to achieve this while honing our ability to improve and apply sustainable practices across the supply chain.



Total food handled

26,145
tonnes

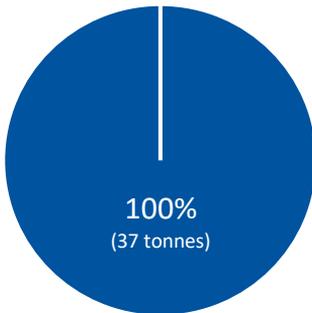
Waste as a % of food handled

0.1 %

Overall food waste

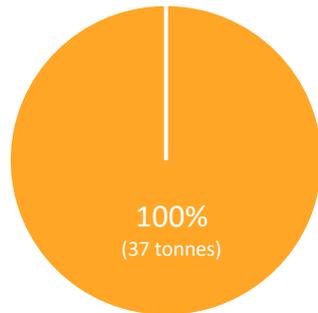
37 tonnes

Waste by category



■ Fruit (avocados) rejected by receivers (37 tonnes)

Waste by destination



■ Incineration

Food waste data commentary

- All data was collected for the 2019 season (January to December 2019) from the Westfalia Fruit Estates packhouse in Tzaneen, Limpopo, and Westfalia's Everdon packhouse in Howick, KwaZulu-Natal.
- During the 2019 season Westfalia Fruit South Africa handled a total of 26,145 tonnes of avocados. The overall food waste was calculated as 37 tonnes (which amounts to 0.1% of our total food handled).
- The only waste that is incurred by Westfalia Fruit SA is the fruit that is not of suitable quality for sale due to internal or external fruit quality issues. Fruit is then either redistributed or destroyed via incineration. Destroying this fruit by incineration does not happen often, hence the low waste percentage (0.1%).
- Next year, we have committed to extend the scope of our food waste reporting to include our on-farm operations.

