



AM Fresh Spain

Valencia, Spain

Food Waste Inventory – September 2018 to August 2019

AM FRESH™
SPAIN

Target
Measure
Act

About AM Fresh Spain

AM Fresh Spain is a leading citrus grower located across the finest citrus growing areas in Spain – mainly in Valencia, Murcia and Andalusia.

Our original business, AMC, was founded in 1932 and initially grew lemons in Murcia. Today, the company grows a wide range of citrus varieties.

At AM FRESH Spain we farm hard and soft citrus varieties across 5 growing regions – Castellon, Valencia, Murcia. and Huelva. This ensures a great spread of best quality citrus throughout the season. 76% of our production from 12 of our 15 farms goes directly to Tesco.

We have two packhouses: AMC Carcer and AMC Puebla Larga. AMC Carcer is a 35,000 m² facility. It packs mainly soft citrus in 5 packing lines, reaching 350 tonnes of packed crop per day. Two lines were totally renewed in 2014 with the latest technology from USA to grade citrus (Sunkist optical sorters) with a total investment of € 2,000,000. AMC Puebla Llarga is a 40,000 m² facility that mainly packs hard citrus. It has 400 tonnes of packing capacity per day. In 2012 a unique pre-grading line for sizing, color, density and quality was installed to meet the highest quality standards for European customers.

At AM Fresh we are committed to trailblazing in the journey towards better fresh foods, at a sustainable scale. As a shared value enterprise, we aim at driving and promoting change across our end-to-end operation and the industry.

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



What we are doing to tackle food waste

We have no food waste in our packhouses, because all surplus produced at this level (fruit that is unsuitable for human consumption) is sent to animal feed. There are factors that can impact the amount of surplus such as:

- **Weather conditions:** Rain increases the percentage of fruit that is unsuitable for human consumption in the packhouses. As all our farms are Global GAP certified, our strong agricultural practices maximize the production of high quality crop- thus, minimizing as much as possible the percentage of surplus created by the wet weather.
- **The use of effective pre and post-harvest treatments with the most accurate application systems:** At farm level, sustainable techniques are being deployed in line with EU legislation, for example:
 - Biological control, promoting flora where natural predators can proliferate.
 - Using pheromones to help reduce reproduction rates of insects that would typically damage fruit.
- **Reduction of de-greening time:** This is a procedure used to develop a suitable orange colour that subjects the fruit to environmental conditions that promote ripening before the fruit enters the packhouse. By working with our customers to allow for more flexibility on the colour requirements of our products, we have been able to reduce the amount of surplus fruit.

The total volume of waste produced in the company comes from farms, and it consists of fruit that has fallen from the trees, or that could not be harvested due to difficult access. This percentage has been calculated using WRAP's Infield measurement of Food Surplus and Waste in April 2020, using a mandarins farm as reference. Used for the first time, more samples will be taken during oncoming seasons, with different varieties and harvest months.

Percentage of waste in the farm is mainly affected by weather conditions, and this is a variable that can not be controlled. What can be controlled is the good agriculture management of the farms. And with good practices like effective pruning, holding systems for heavy brunches, ripeness control at source and precise pest control methods, we can guarantee waste reduction.



Total citrus handled
127,575
tonnes

Waste as a % of citrus handled

0%



Overall food waste

0 tonnes

Food waste data commentary

- This report was made collecting data from both of our packhouses; covering 100% of our citrus production.
- Total citrus handled was 127,575 tonnes. Food waste from our packhouses was 0 tonnes (0% of total citrus handled).
- This was achieved because all surplus produced at packhouse level (fruit that is unsuitable for human consumption) was sent to animal feed. This surplus equalled 1,862 tonnes, or 1.5% of our total fruit handled.
- As this was our first year of reporting, we also measured waste at one of our most relevant mandarin farms. This farm represents 0.4% of our total citrus production (including oranges, clementines, satsumas, and the rest of mandarins). All sites were located in Valencia and measurements were taken for the 2018-2019 season.
- Our food waste from this farm was 893 tonnes (0.7% of total citrus handled). This was fruit fallen from the trees to the ground before harvest, and fruit that had to be left on the tree during harvest because of difficulty accessing it or lack of visibility. This fruit was incorporated into the soil.
- We are mindful that this year we have only measured on-farm waste at one of our farms as a trial. We are aware that more waste may have been present but was unaccounted for in this report. Next year, we will expand the scope of our measurement to cover more of our farms.