



Agropecuaria Montelibano

San Lorenzo, Valle, Honduras

Food Waste Inventory – May 2019 to April 2020



Agropecuaria Montelibano S.A.

We have been a leading melon producer and exporter since 1978. Our purpose is to provide safe, healthy and delicious melons to consumers all around the world and we currently ship our melons to more than 39 countries.

Agropecuaria Montelibano is a family owned business. Founded by Mr. Miguel Molina, we have produced and exported melons since 1978. Nowadays, we reach over 39 destination countries across four continents.

We grow five types of melons: Galia, Cantaloupe, Yellow Honey Dew, White Honey Dew, and Piel de Sapo. Our production window goes from the middle of December up to the end of April.

We have 3 farms and 3 packing houses; all of them located in San Lorenzo, Valle, in the country of Honduras. Our biggest farm has 900 Ha and it is called Santa Rosa. We also have Montelibano farm with 600 Ha., and Apacilagua Farm with 150 Ha.

At Agrolibano our purpose is to provide safe, healthy, and delicious melons to consumers all around the world. We produce them with genuine respect towards nature and people. Therefore, sustainability is a key item in our agenda and as such, food waste reduction is important for us.

In 2019 we committed to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

As a company we work hard to reduce food waste at field and packing house level. We are aware that most food waste in our operations occurs at field level due to products that are not produced to a suitable quality. However, there are also opportunities for improvement at packing house level.

Each year, more controls are applied during the production process to ensure we produce melons that are of a suitable quality to be sold. Yet, producing under open field conditions is quite challenging, because it is difficult to control weather conditions that might end up impacting the external quality of the fruit. Hence, we have been working on reducing such quality issues and maximizing our output.

The main actions taken to reduce food waste are:

- Conducting special training for the harvesting crews.
- Using a truck specifically developed to reduce impacts during transport of raw material from the fields to the packing houses.
- Using customized unloading equipment at the packing house in order to reduce skin damage and mechanical injuries that would increase food waste.
- Using an automatic sugar level reader that reduces melon waste during the quality control process.
- Using a bag to protect melons from sunburn.
- Installing plastic dishes to avoid soil contact with fruit.
- Using foliage protectant to reduce heat on the crop and sunburn in the fruit.
- Expanding our customer base and developing alternative markets to sell melons with good internal quality but that have some cosmetic/external defects that make them unsuitable for sale as intended.

As part of our community outreach program, in 2019 we redistributed 150 tonnes of surplus melons for human consumption, and we also sent 2,500 tonnes for use as animal feed.



Total melons handled

73,780
tonnes

Waste as a % of melons handled

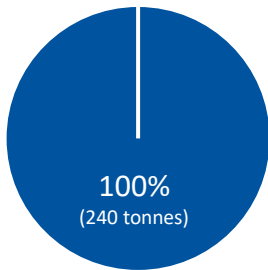
0.3%



Overall food waste

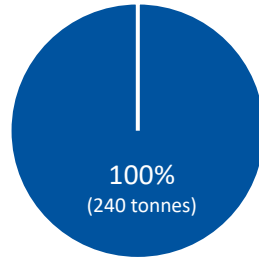
240 tonnes

Waste by category



■ Melons

Waste by destination



■ Landfill

Food waste data commentary

- Food waste was measured at our 2 main packing houses (Santa Rosa and Montelibano) from May 2019 to April 2020. These were included in our scope because they handle 95% of our melons. Both are located in San Lorenzo, Valle, Honduras.
- For this report, only Cantaloupes and White Honey Dew melons were included because they represent 90% of our melon production and are responsible for the majority of our food waste.
- This year, we handled 73,780 tonnes of food. Of this, we had 240 tonnes of waste, or the equivalent of 0.3% of our total food handled.
- Food waste was mostly comprised of melons that were not of a suitable quality; for example, from skin damage during the transportation process, or had sunburn on their skin.
- At this moment our waste goes to landfill, but our aim is to redirect these volumes to animal feed in future.
- Close to 2,500 tonnes of melon surplus were given for free to feed livestock, and 150 tonnes were redistributed as food donations.
- Next year, we have committed to extend the scope of our food waste reporting to include our third packhouse, our other varieties of melons and our on-farm operations. This will shed light on the waste that might be currently present, but that we have not yet measured this year at farm level.