

# **TRU-CAPE FRUIT MARKETING (PTY) LTD**

### **South Africa**

Food Waste Inventory – January 2019 to December 2019





### **About Tru-Cape**

Tru-Cape Fruit Marketing is a grower-owned marketing company and is the largest exporter of South African apples and pears. We supply 105 countries worldwide including South Africa. We work with 115 growers who together produce 212,650 tons of fruit. That is equivalent to about 48,000 African elephants!

Tru-Cape was launched in 2001 as the need arose to consolidate marketing efforts and establish a brand for our leading deciduous fruit growers in South Africa. For over three centuries our fruit has been cultivated in the southern fertile valleys of South Africa. A mild Mediterranean climate and a variety of micro-climatic and soil conditions found in these areas provide ideal growing conditions for top quality fruit.

Our two main packhouses are Ceres Fruit Growers located in Ceres and the Two-a-Day Group located in the Grabouw area. Tru-Cape supplies 20% of the total industry of apples and pears where 33% of the apples and pears are distributed locally and 67% are exported. We have been supplying Tesco for the past 20 years.

We do our best to keep our food waste as low as possible. Supporting Champions 12.3 and committing to target, measure and act on reducing food waste, will help us to continue to responsibly manage fruit waste in our operations and supply chain.

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

With food waste on the agenda each year, and with even more focus these days, we at Tru-Cape strive to do all we can to reduce food waste as much as possible. Unfortunately, there will always be food waste but over the years we have implemented new strategies to reduce this and as we look to the future we focus on the areas that need improvement.

#### Strategies implemented over the past couple of years to reduce food waste:

• Introducing new product lines

Two new brands were introduced to reduce waste. These brands include a more 'scruffy' fruit as well as fruit sizes that do not make the minimum export standard. These two brands are sold on our local market and cater for fruit that is not of suitable quality for our local supermarkets.

Staff Sales

Fruit is packaged in simple packaging and sold at a low cost to our staff each week.

#### Areas to focus on in the next few seasons:

Our juicing plants play a major role in reducing our food waste, with 47,722 tonnes of surplus fruit going to juice instead of being wasted. Fruit that does not 'qualify' for juicing is sent for anaerobic digestion and composting.

Research on reducing fruit decay

Fruit decay is one of the main reasons fruit is not able to be sent to the juice plant. By reducing fruit decay, we can, in turn, reduce our overall food waste by either sending the fruit to juice or, even better, into one of our above mentioned brand options.

• Exploring alternative destinations

Currently we do not know what happens to the fruit that our customers are not able to sell due to rejections. It is a priority to investigate this further and to ensure the product is distributed where possible for human consumption or to look into different options of animal feed. We are also looking to reduce rejections each year.









#### Food-waste data commentary

- We measured our total food waste for the 2019 calendar year at a packhouse level. This covers 100% of our apple and pear crops at our two packhouses.
- Total Fruit handled in 2019 was 212,650 tonnes. Total tonnes of fruit used for sale was 211,853 tonnes and 797 tonnes went to food waste. This is equivalent to 0.4% of total food handled.
- Most of our waste is sent to anaerobic digestion to produce biogas and biofertilizers. A portion is
  also sent for composting. The different destinations are determined by the geography of our
  sites. The destination of a portion of our waste is also unknown, this is waste after shipping (TruCape), which we will aim to account for by the end of 2021.
- This is the first year we are reporting on our food waste, although we have been measuring food waste at our packhouses for many years.
- We have committed to extend the scope of our food waste reporting to include our on-farm operations from next year. We expect that our total food waste will increase once we include onfarm waste measurement.

