



Westfalia Fruit South Africa.

Food waste inventory – January to
December 2020



About the Westfalia Fruit Group.

Westfalia Fruit is a leading supplier of fresh fruit and related products to international markets. We grow, source, 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. Value-added products include avocado oil, low-preservative guacamole, frozen avocado and dried fruit.

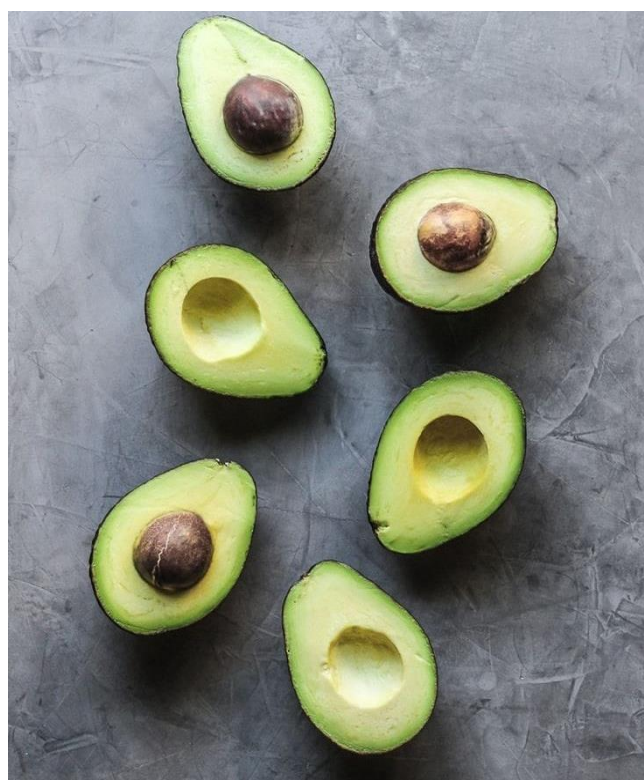
Westfalia's dynamic and integrated supply chain, from research to the consumer, benefits all stakeholders. With the most diverse avocado-growing footprint in the world, Westfalia sources from own and partner orchards, and then ripens and packs the fruit to ensure year-round customer satisfaction. A supplier 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 healthcare 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.

The Group's research division, Westfalia Technological Services, is the world's largest privately funded subtropical-fruit research unit. Its dedicated team of scientists and technicians focus on varietal development, innovation and environmental matters, and provides a pivotal role in defining the future of the global avocado industry. 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.

WestfaliaFruit 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.

Partnering with customers to reallocate unwanted fruit to local market.

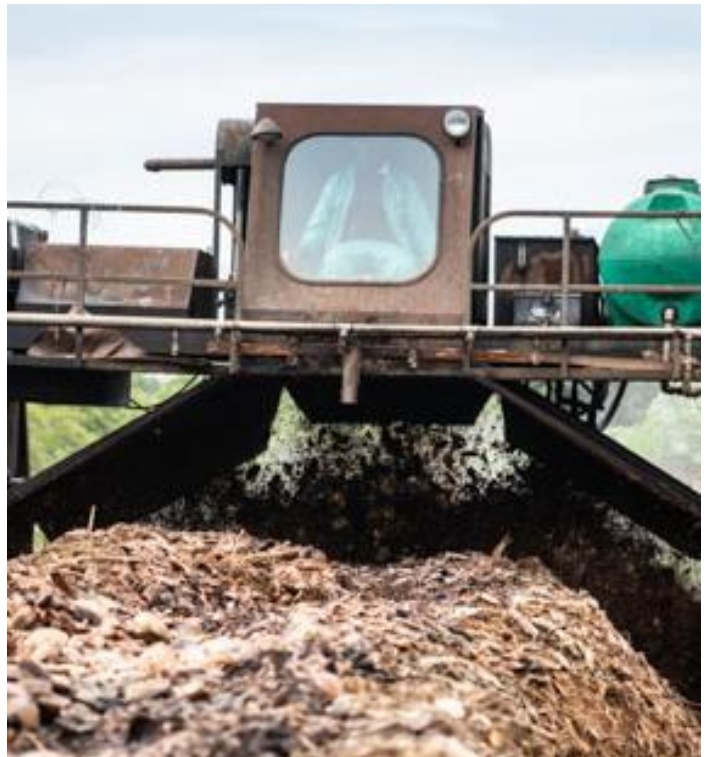
Fruit arriving at customers that does not meet their exact specifications will not be destroyed, but will rather be redistributed to open markets where it will be sold at reduced prices, to avoid wastage.

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.

Orchard inspection protocols.

At farm level, protocols have been put in place to minimise food waste. Once an orchard has been harvested, a section manager will walk through the orchard and inspect trees. If too much unharvested fruit is identified, a picking team will be brought back into the orchard to collect all unharvested fruit.



Total food handled

31,552

tonnes

Waste as a % of food handled

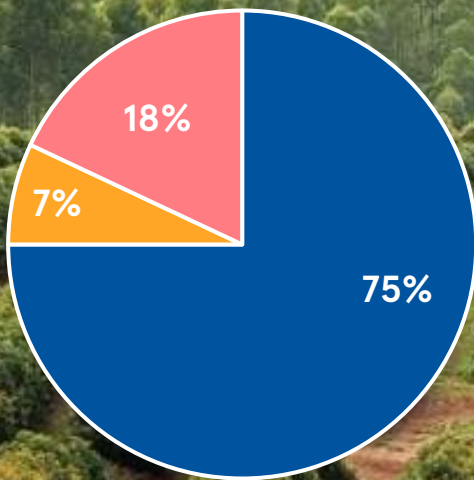
0.18 %

Overall food waste

57 tonnes

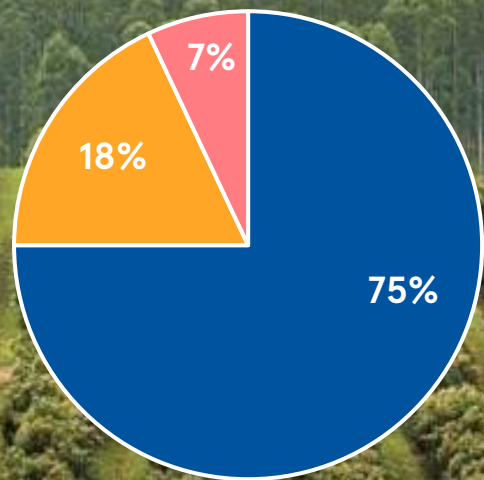


% Waste by category



- Fruit Fruit (avocados) rejected by receivers (37 tonnes)
- Fruit wasted at farm level (not harvested)
- Fruit wasted due to ripening samples

% Waste by destination



- Incineration (37 tonnes)
- Composting
- Un-Harvested

Food waste data commentary

- All data was collected for the 2020 season (January to December 2020) from the Westfalia Fruit Estates packhouse in Tzaneen, Limpopo, and Westfalia's Everdon packhouse in Howick, KwaZulu-Natal. For the purpose of this report, Westfalia Fruit's processing facility is out of scope.
- During the 2020 season Westfalia Fruit South Africa handled a total of 31,552 tonnes of avocados. The overall food waste was calculated as 57 tonnes (which amounts to 0.18% of our total food handled).
- The waste that is incurred by Westfalia Fruit South Africa is from fruit that is rejected by receivers, unharvested fruit and ripening samples. This rejection is due to internal or external fruit-quality issues. Fruit is then either redistributed or destroyed via incineration. Destroying rejected fruit by incineration does not happen often.
- Sample fruit issued to determine the maturity of fruit in that orchard as well as whether the orchard is ready to be picked yet. This fruit is composted after the tests are done. A small amount of fruit is also wasted at farm level due to it not being harvested.