



# AM FRESH SPAIN.

Food waste inventory – 1<sup>st</sup> September to  
14<sup>th</sup> July 2021



**AM FRESH**<sup>™</sup>  
SPAIN

Target  
Measure  
Act

**TESCO**

*Information and data provided by AM Fresh.*

# About AM FRESH SPAIN

**AM FRESH SPAIN produces citrus across all the very best growing areas; mainly in Valencia, Murcia and Andalusia.**

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

We have two packhouses: AMC Carcer and AMC Puebla Llarga. AMC Carcer is a 35,000 m<sup>2</sup> 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 m<sup>2</sup> facility that mainly packs hard citrus. It has 400 tonnes of packing capacity per day. In 2012 a unique pre-grading line for sizing, colour, density and quality was installed to meet the highest quality standards for European customers. All the packhouse facilities are BRC, IFS certified. ISO 14001 is currently certified in Carcer PH, and Poble PH will be also audited by the end of 2020.

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

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.

**In 2019 we made a commitment to reduce food waste in all our own operations by 50% by 2030**



# What we are doing to tackle food waste.

All waste produced in the packhouses (rotten fruit) is sent to animal feed, so it is considered food surplus:

## Weather

Surplus is mainly affected by weather conditions, seasons affected by rains increase the percentage of rotten fruits in the pack houses. All our farms are Global GAP certified, and good agricultural practices guarantee a better condition of the fruit reducing the percentage of surplus in normal conditions.

## Harvest treatments

Another factor that can reduce surplus is the use of effective pre- and post-harvest treatments with the most accurate application systems. These need to be updated with the EU use legal restrictions changes. At farm level, some sustainable techniques are being implemented, including:

- Biological control, promoting flora where natural predators can proliferate.
- Sexual confusion techniques, with the use of pheromones.

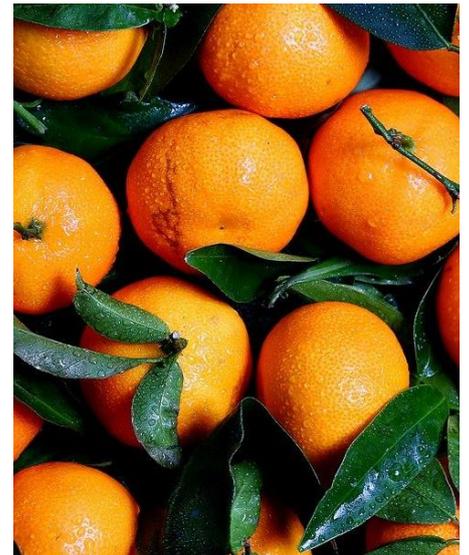
## De-greening time

Reduction of de-greening time is important in rotten fruit decrease, given that this is an aggressive technique used to get the required colour by our customers. Flexibility in colour requirements has been effective in waste reduction.

## Waste on farms

The total volume of waste produced in the company comes from the farms. This is mainly: fruit that has either fallen from the trees before harvest time, or has not been harvested due to difficult access or not being seen, or that has a non-commercial size -even for the juice factory. This percentage has been calculated using WRAP's Infield measurement of Food Surplus and Waste, on December 2020 and March 2021.

Percentage of waste in the farm is mainly affected by weather conditions, and climatology is a variable that cannot be controlled. What can be controlled is the good agriculture management of the farms, such as effective pruning, holding systems for heavy brunches, ripeness control at source, and precise pest control methods. By using these good practices, we can guarantee a reduction of waste.



Total food produced

1,992  
tonnes

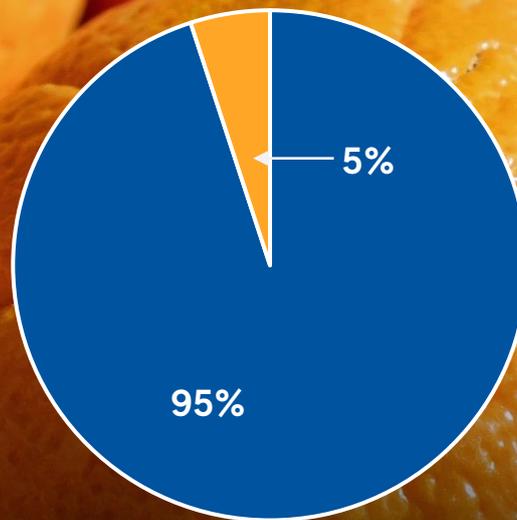
Waste as a % of production

1.51 %

Overall food waste

2.051 tonnes

% Waste by category



■ Fruit fallen before harvest (1,948 tonnes) ■ Non harvested orchards (44 tonnes)

All waste is ploughed in

## Food waste data commentary.

- These calculations have been made for both packhouses, covering 100% of their production, with fruit coming from external farms.
- All of our food waste is produced on-farm. This includes fruit that has fallen from the trees to the ground before harvest, or that was not harvested because of difficult access or visibility on the tree. This fruit is incorporated into the soil.
- Two farms were selected for in-field food waste assessment on the basis of being representative of farms supplying our packhouses. These two farms represent 10% of the total production area owned by AM FRESH Spain. Including production from farms not owned by the company, the production of these two farms represents 0.37% of total production (including oranges, clementines, satsumas and mandarins). The estimates obtained from the sampled farms have been scaled-up to estimate losses associated with total fruit production from all farms across several regions.
- This citrus volume is produced in farms from several regions in Spain: Valencia, Murcia and Andalusia, from tertiary farms, and owned farms.

# Food waste data commentary continued.

- Losses in distribution are very low, they are not even reported on destination by clients. Most of the clients are less than 3 days by truck from the AM Fresh Spain facilities. Fruit becoming rotten from farms to packing facilities are included within the surplus produced at packhouse level.
- We are committed to reducing food waste on farms and are searching for realistic and viable ways to achieve this. Half of the fruit left behind by pickers is discarded due to it lacking commercial size or being on the ground when the pickers arrive. The other half is in good condition but may be left because they are inaccessible or not visible to the pickers. This could be addressed with more aggressive pruning. However, this reduce the yield and leave fruit and blossom more exposed to sunburn and dehydration.
- These non-picked fruits subsequently fall to the ground and are mixed with the soil. There are three benefits to this: firstly, it helps biodiversity as it is food for the invertebrates and birds. Secondly, for alkaline soils, it helps to balance the pH, as the citrus residues help to reduce the soil pH. And thirdly, it provides organic matter to the soil, which is essential to reducing the use of inorganic fertilizers, one of the keys in reducing carbon emissions.
- Some of the measures that can be taken in order to make farms more sustainable, are focused on using more green covers. These need to be fertilized with fallen fruits, as the fertilizers are applied only at the tree base with drips. This makes it essential to leave several fruits on the tree: especially those with non-commercial size, and those which are deep inside the tree, that would take more time to harvest.
- Therefore, the target is to maintain good practices and keep food waste levels in check, whilst recognising that longer-term trends may be masked by the variability of weather conditions season to season. For instance, a very warm end of spring could cause flowers not to set and fewer than usual fruits form, giving very large fruit which fall before harvesting. Heavy rain storms can also cause fruit to drop before harvest, or some orchards cannot be picked at the right time, because of continuous rain over a period of weeks (harvesting must be done when the field is dry). However even with these variable factors, AM FRESH Spain is committed to keeping their good practices to avoid food waste as much as possible.