



La Calera Agrícola.

Food waste inventory – January to
December 2020



About La Calera Agrícola.

We are a fruit centred and community driven company. Over 30 years' experience in the citrus industry, combined with ideal Peruvian weather conditions, have allowed us to produce high-quality fruit of world-class calibre.

We grow, pack and commercialize our products across multiple markets. Our main focus has always been the sustained development of our stakeholders and having a positive impact on the communities we influence (Alto Larán, Chincha, Ica).

Prolanis, our packing division, is a company with 2 sites located in the department of Ica (Peru), where most of our farms are located. Prolanis is dedicated to the processing of Global Gap certified citrus, avocado, pomegranates and grapes, which are exported to the UK, Europe (CE), USA, Russia, Asia, and Latin America. Our main facility, located in Alto Larán-Chincha, has independent state-of-the-art processing lines for citrus, avocados, and pomegranates. Our grapes are processed in our Ica city packhouse.

Social responsibility and sustainability are at the core of our organization. For over 20 years, our business has deployed sustainability practices and is always on the lookout for opportunities to incorporate more. For the last few years, we have been working on reducing our food waste and we will continue to do so going forwards; as a way of contributing to reducing our greenhouse gas emissions.

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.

Our business has been targeting food waste for several years now. The aim is to utilize all of the edible fruits as fresh or canned products and use by-products or rot for composting or other industries.

As our main crop is citrus, we focused on creating solutions able to maximize the usage of edible crop, that could not meet the standards of our export market at the packing stage. Therefore, five years ago we built a canning facility. In 2020, we were able to process 14,000 tonnes of Class II/III mandarins and saved over US\$1 million. For 2021, we are expecting to process a total of 22,000 tonnes. By directing more fruit towards processing, we have the potential to halve the food waste created in our local fresh market operation with Class II/III fruit.

In addition, we have recently started selling the peel of the processed mandarins for cattle feed in volumes exceeding 20 tonnes/day; and we are also assessing the possibility of setting up an essential oil facility, where the less commercial sizes of Class III fruit could be diverted.

During the last six years, we have invested in new packing and cooling lines for our export citrus and avocado facilities, which allowed us to minimize mechanical damage and reduce waiting times, improving the product's cold chain. Furthermore, our R&D team has been diligently trialing several post-harvest treatments across our different crops, in order to extend shelf-life and reduce waste across the supply chain.

At farm level, we prevent waste by focusing on good agricultural management, crop handling, harvest training and supervision.

Finally, since its creation, we have been supporting La Calera Foundation with Class II fruit donations. These benefited children and elderly food assistance programs in the Chincha community. We are happy to announce that during next years' reporting, our food redistribution will increase ten-fold and will have a second beneficiary: the NGO Banco de Alimentos Peru (Peruvian Food Bank) - which has an even wider reach.



Total food handled at packhouse

75,021
tonnes

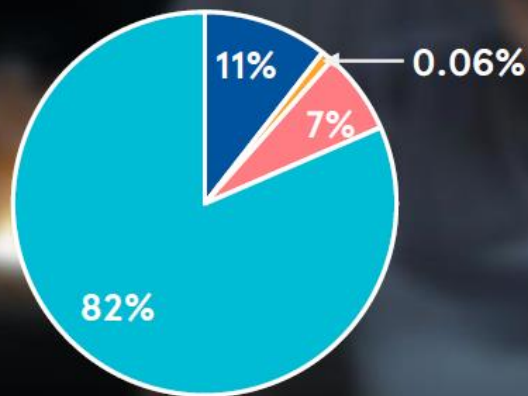
Waste as a % of production

3.2 %

Overall food waste

2,402 tonnes

% Waste by category



- Grape (255 tonnes)
- Pomegranate (1.5 tonnes)
- Avocado (177 tonnes)
- Citrus (255 tonnes)

All waste goes to compost

Food waste data commentary.

The data reported relates to the 2020 period, from ProLan Packhouses located in Chincha and Ica. Of 75,021 tonnes processed, 2,402 tonnes of waste were generated, representing 3.2% of total food produced. Later, this food waste is composted. From 2019 to 2020, our packhouse waste increased by 0.9%, as the pandemic affected logistics and our process operations. A strict and long quarantine, lack of personnel and transport, as well as limited local market outlets during the pandemic either increased our operational times, affecting the shelf-life of the fruit, or reduced our local fresh market business, creating a compounding effect that increased our waste values.

Total food produced at sampled farms

7,959
tonnes

Waste as a % of production

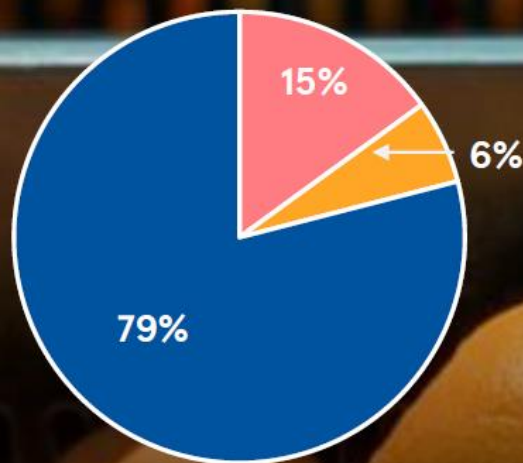
15.6 %



Overall food waste

1,241 tonnes

% Waste by variety



Afourer Satsuma Nour

All waste goes to Land Application

Food waste data commentary.

We measured food waste for the first time in our two main citrus farms- LaCalera and San Gabriel. We assessed 3 citrus varieties of mandarins: Satsuma and Afourer in LaCalera, and Nour clementines in SanGabriel. We harvested 7,959 tonnes of citrus and calculated a waste of 1,241 tonnes. This represents 15.6 %of the harvested volumes. This waste was collected and used as land application. When comparing varieties, we can see that Nour shave a higher percentage of waste. Overall, the on-farm waste was a result of physiological drop and fruit drop during harvest. The latter being the main cause of waste across the three varieties.

At LaCalera Agrícola we are committed to implementing new actions to reduce the environmental impact generated by our operations, therefore we continue to work on food waste reduction.