

A Tesco case study

Global Growers

Thanks to the following suppliers for their contribution:



Introduction.

A key theme for Tesco to explore in this year's supplier food waste reporting is understanding the importance of looking at the entire food waste picture in relation to their global growers, through their food waste reduction achievements, the integration of field losses and packhouse losses, and through taking a wider view of operational food waste. There has been a significant increase in engagement with global growers, from 15 suppliers reporting in 2021 to 35 suppliers reporting in 2022.

Adopting a Field to Packhouse View

Across the 35 suppliers reporting their packhouse losses this year, a 7% reduction in food loss and waste has been achieved. Of this group, 23 global growers have started to measure and report their field losses to improve their understanding of food waste hotspots and opportunities to reduce waste pre-farm gate. Half of these are now in their second year of reporting and have achieved a 22% reduction in food waste relative to total crop harvested.



Recent research conducted by the WWF, in partnership with Tesco, has shown that the scale of global farm-stage food waste was previously underestimated, and so it is crucial for suppliers to better understand and reduce their on-farm food waste. The average global cost of farm loss for the produce sector is \$360 per tonne and the value of lost produce is over \$160 billion, highlighting the economic costs of farm losses.



Since 2021, Suiderland has extended the scope of their food waste reporting to cover on-farm operations. Whilst they continue to have no food waste in their packhouses, due to their redistribution of surplus to humans and animal feed, this year they were able to better understand the extent to which field losses were attributable to weather, pests, and products not meeting specification requirements.



Tru-Cape also committed to extend the scope of their report to cover their farms in 2021. Whilst they had a good understanding of where and why food waste was arising in their packhouses, through measurement of on-farm losses they were able to identify that fruit wasted in their sampled apple and pear orchards was due to the fruit not being seen by the picker.

Food Waste Reduction Achievements



Several growers have established whole-company approaches to reducing their food waste. Agrolibano recognise that in order to reduce waste, all employees and stakeholders need to be engaged and enthused about this topic. So, every year they conduct a full training programme for all their employees. Moreover, in 2020/21 they started to report on-farm waste and have now reported a year-on-year 37% tonnage reduction. The extra focus achieved by growers adopting a 'Target, Measure, Act' approach to field losses informs where reduction opportunities exist. In the case of Agrolibano, these have included planting new melon varieties as well as improved quality control measures in the field.



Some growers have taken steps to reduce waste by better understanding product and demand flows. Fruca developed a system in 2004 to reduce food waste where production calculations depend on the needs of the clients. In cases where orders are cancelled, their edible product is donated to "convents or colleges in the area".



Azura Disma are working to reduce consumer food waste by adopting known best practices for food date labelling and storage advice, helping test new innovations and raising awareness.



Karsten are reducing their waste through packaging innovations, as well as sending product that fails to meet Class 1 and local criteria to a cellar or raisin facility. However, some of their packhouses have less potential for secondary market resale, due to their location near vineyards with greater exposure to natural pests. For these sites, Karsten have invested in netting to prevent the crop from being damaged by pests.



Fruit, often grown by global growers, displayed in-store



Processing and packing

