# A Tesco case study



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 surplus diversion. The food utilisation hierarchy prioritises and categories three destinations that save surplus food from becoming waste. In priority order, these are: redistribution to humans, redistribution to animal feed, and further biomaterial/further processing.

### Redistribution

Redistribution of inedible food waste or surplus food is a key factor in reducing food waste. Inedible food waste refers to the parts of food that are not intended for human consumption, such as inedible skins, over ripe produce etc., whereas surplus food refers to food that has the shelf life to be redistributed to those in need to prevent it from becoming waste.

#### For humans



Suppliers utilise a range of external organisations to reduce food waste and tackle food poverty. G's Fresh, an own-label produce supplier, have used gleaning teams to harvest crop left behind by automated harvests for redistribution to charity.



Gleaning refers to gathering food that was left over after harvest. G's have built a relationship with FareShare, allowing them to donate over 2.8 million meals over the course of their food waste reporting.

#### Other suppliers also utilise FareShare:



Muller, an own-label dairy supplier, has donated 104 tonnes of surplus bread and butter this year.



Ballymaguire, a Tesco Ireland prepared foods supplier, redistribute their products that fall outside the minimum date for delivery to customers by donating them to FoodCloud.



Kepak, an own-label MFPE supplier, have cumulatively donated 106 KEPAK tonnes of surplus food to FoodCloud from their Irish operations, providing the equivalent of over 253,000 meals.

For meat producers there are some products that are suitable for human consumption but are diverted to animal feed because they are not commonly eaten in the UK for cultural reasons. Cranswick, an own-label MFPE (Meat, Fish, Poultry, Eggs) supplier, have increased the valorisation of their surplus food by developing their export division to sell such products to other markets where they are commonly eaten.





#### For animals



For food that cannot be redistributed to humans, where permitted within regulations, animals become the next best option. Often, this form of surplus redistribution can be kept local to the supplier. Cranswick, an own-label MFPE supplier, send some of their food waste to a local dog rescue without the need for further processing.



However, most surplus food gets processed into feed for farmed animals. This year, Branston, an own-label produce supplier, redistributed over 19,000 tonnes of green, rotted or damaged whole potatoes to animal feed.



**Branston potatoes:**Damaged potatoes are redistributed to animal feed



Country Crest, a Tesco Ireland produce supplier, was able to increase the amount of produce sent to animal feed this year by around 1,800 tonnes by adding surplus onions into this redistribution stream.

Certain crops cannot always be used for animal feed, and Country Crest highlighted that "waste sweet potatoes can sometimes contain mould, which can be fatal if fed to cattle" These products are instead sent, as food waste, to composting. Many suppliers are seeking ways to improve their ability to send food surplus to become animal feed.



Premier Foods, an own-label grocery supplier, is trialing new ways to separate packaging from food in order to increase the amount sent to animal feed.



Some suppliers struggle to set up surplus diversion routes and must work with others to do so. AM Fresh, an own-label produce supplier, has worked with their food waste disposal provider to establish a stable destination for animal feed, sending almost 2,000 tonnes to this destination this reporting period (2021/22).

### **Further Processing**

Some products require further processing before they can be diverted and redistributed.

#### For Humans

La Calera, a global grower, built a canning facility to reduce citrus wastage relating to product that did not meet packing standards. This route has enabled full utilisation of edible citrus fruit.

## LA CALERA Agricola



La Calera: Citrus canning facility







Greenyard Frozen, a Central European produce supplier, is also tackling this type of waste by selling carrot clippings that were not of the required size and broccoli particles for soups, alongside fruits rejected by the optical inspector for a lack of colour for production of juices or jams.



dps, an own-label produce supplier, is working with a number of small scale 'micro' distilleries which produce high end fruit-based spirits to trial sending inedible apricot and plum surplus for distillation.



Greenfield, a Tesco Ireland MFPE (egg) supplier, is reducing the amount of wasted Class B eggs by sending them to Ready Egg Products, for use as liquid egg and hard-boiled egg products.



#### For animals



Western Brand, a Tesco Ireland MFPE supplier, further process their edible offal and inedible viscera and feet into pet food, as well as sending blood and feathers for rendering to create blood meal and feather meal for animal feed.



Kepak has optimised the collection of blood suitable for use in pet food and biomaterial processing



Irish Country Meats is currently investigating processes to convert blood waste from Category 1 (highrisk animal by-products that must be destroyed) to Category 3 (low-risk animal by-products that can be used for further processing), an area where they.



Many suppliers continue to seek ways to enable more efficient use of materials sent to animal feed. Both AM Fresh and dps have been working separately with Agri-grub to process fruits with a higher proportion of inedible parts, using black solider fly, to produce insect protein that can be used in the pet food sector.



**AM Fresh:** *Infographic explaining the Agri-grub partnership* 



