



Branston

Lincoln, England

Food waste inventory – January to December 2017

BRANSTON

TESCO

About Branston

Branston was formed back in the 1960s, originally as a cooperative of local farmers. Over the years we've grown and evolved, but we've always stayed close to our roots – potatoes.

A privately owned company, with three sites strategically situated in some of the UK's best potato-growing areas, we handle around 300,000 tonnes of potatoes each year and employ 700 people.

We're one of the biggest buyers of potatoes in the UK. We have established relationships with hundreds of growers, as well as growing some of our own crops.

We focus on long-term sustainability – from environmentally-friendly growing practices to efficient use of energy and water throughout our operations.

All our sites are ISO14001 certified, which demonstrates our commitment to an effective environmental management system. We hold the Carbon Trust Standard for both Carbon and Waste, both of which we monitor and aim to keep on reducing year-on-year.

We transform natural fresh produce, with all its inherent variability, into a consumer-focused range of specific products. Inevitably, this means that some of the potatoes we handle won't make the grade. But that doesn't mean that we waste them.

In 2017 we made a commitment to reduce food waste in our global operations by 50% by 2030



What we're doing to tackle food waste

Our farmers put effort and resources into every single potato they grow so it's important for us to use every potato in the best possible way. We work closely with them to help improve the quality of the crop - from variety and field selection, right through the growing season and during harvest.

We're working with a natural product, so not every potato can be perfect. But even those that don't look attractive, or are the wrong size or shape for retail packs can be used for something. So we approach it in this order:

If they're still good for us to eat...

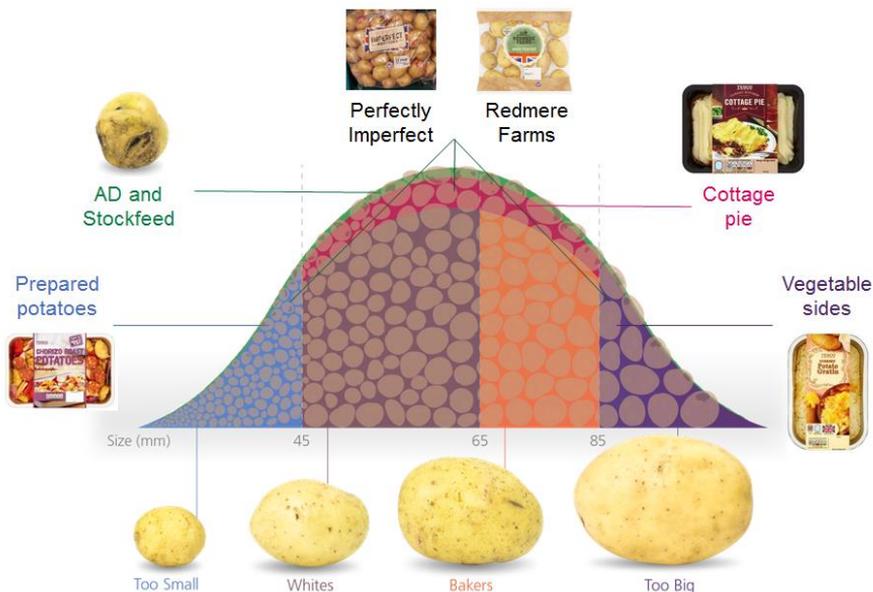
We use lots of odd shapes or sizes in our ready-prepared potato products. And if they are good mashing potatoes we peel them ready for other food manufacturing companies in the Tesco supply chain to use. We also donate some that we can't sell to the charity FareShare for redistribution. So far in 2018 we have donated 4.9 tonnes of surplus for redistribution.

When they're not fit for human consumption...

Some potatoes are graded out because they have green patches or are damaged. Cows are a lot less fussy than us, so local farmers come and collect these potatoes for stockfeed. We currently send 24,760 tonnes of surplus to animal feed. If we have too many we use the excess in our anaerobic digester to generate electricity.

Breaking it down...

There's a lot of nutritional value to potatoes, so we're investing in research to enable us to extract this from the potatoes we can't use to be utilised in other products.



Total food produced
292,207
tonnes

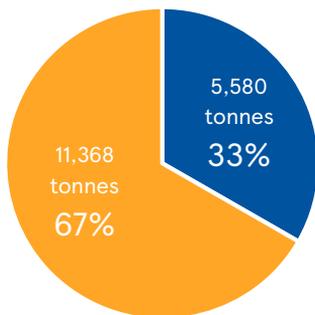
Waste as a % of production

5.8%

Overall food waste

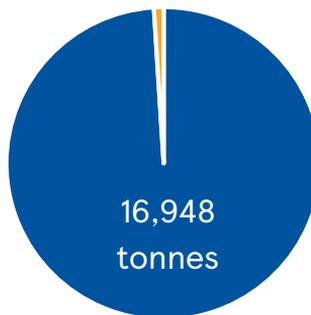
16,948 tonnes

Waste by category



- Outgrade potatoes (table potato)
- Peel waste (processed potato)
- Chorizo (0.10 tonnes)

Waste by destination



- Anaerobic Digestion

Food waste data commentary

- We measured our food waste for the 2017 calendar year across all Branston sites.
- Our total food production for this period was 292,207 tonnes. We have calculated our overall food waste to be 16,948 tonnes; which equates to 5.8% of food produced.
- The majority of our food waste is made up of peeled potatoes. Potato peel is 67% of our waste (11,368 tonnes). The remaining waste is made up of potatoes that fall outside of specifications (5,580 tonnes, or 33%). The main reasons for these potatoes being out of specification are rots and damage caused by machinery during harvest or the packing process, which make the potatoes unsuitable for human consumption. We also have 0.1 tonnes (less than 1%) of chorizo waste.
- Over 99% of our food waste is sent to anaerobic digestion (AD), with just 0.10 tonnes (the chorizo waste) sent to incineration with energy recovery. We have an AD plant at our Lincoln site which used the 5,580 tonnes of graded-out potatoes to generate 1,962 MWh of renewable electricity (around 45% of the annual electricity usage by the Lincoln fresh factory). Nearly 100% of this electricity was used on site, thereby reducing our direct carbon footprint. We send all the peeling waste to a nearby AD plant.