



**dps ltd.**

**Kent, England**

Food Waste Inventory – January to December 2017



# About dps Ltd.

**From organic Sicilian lemons, to juicy mangoes from Mali and ripe blush apricots grown in the heart of Kent...for the last 40 years, dps has been supplying Tesco with fresh produce.**

dps partners with the best growers across the globe to shorten the distance from farm to the fruit bowl or salad. The dps team of 70 experts work with 4,000 growers in 37 countries to source more than 35 different types of berries, stone fruit, exotic fruit, organic citrus, chestnuts and salads all year round.

Working closely with Tesco and our growers, we aim to minimise food waste by finding the fastest and most sustainable journey to store. The quicker apricots, kiwis, nectarines, peaches, plums or cherries arrive in the UK the fresher they will be for customers, resulting in less waste in Tesco stores and in customers homes.

Our control of time and temperature are critical in the journey to minimise waste. We see all of our produce as a living thing and we want customers to see as much of our produce life as possible. For example, starting in the orchard, we work with our growers to ensure that crops are harvested when the time is absolutely right.

When a ripe berry is picked, to maintain freshness and reduce the risk of rot and mould produce is cooled and chilled as soon as possible. We then use state of the art technology to monitor and control temperatures during transit to our fruit packing facility in Teyhnam, Kent where produce is quality checked and sorted to remove any damaged or mouldy produce, before being shipped directly to one of 12 Tesco Fresh depots.

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



# What we are doing to tackle food waste

At dps, we see reducing food waste as not only the right thing to do for customers and the planet, but essential if we are to create a more economically sustainable future for our growers and supplier partners around the globe. Therefore at dps have been targeting food waste reduction for a number of years. We're working on four main areas to reduce food waste.

## **Working with growers to use all of their crop**

In 2016, on a routine visit to one of our organic growers in Seville, Spain we identified that 10-15% of the overall crop was not being supplied to Tesco due to a high percentage of scars and blemishes. As the fruit was still sweet and juicy to eat, we worked in partnership with the grower and Tesco to launch the Tesco Organic Juicing Oranges pack. This product range enables the grower to pack a greater percentage of oranges, providing Tesco customers with a greater quantity of perfectly sweet fruit, just right for juicing.

## **Using insight to get the pack size right for Tesco customers**

We always place the customer at the heart of our decision-making process and are constantly looking for ways to solve challenges related to food waste. Using customer insights, for the summer 2018 stone fruit season we reduced the pack size of Finest\* Peach and Nectarines from four fruits to two, giving customers more time to enjoy the right amount of fruit, without it going off too soon.

## **Working with local charity partners to prevent food waste**

Over the last two years we've developed a food redistribution strategy to manage smaller parcels of surplus produce from our in-house shelf-life quality tests. We're able to help people in our local community by providing a weekly donation of up to 500 individual portions of our produce a week to three local charities based in Kent.

## **Working with local farms to prevent food waste.**

Alongside our waste management partner and local farms we try to provide as much of our surplus product as possible for animal feed. In 2017, 53% (522 tonnes) was sent to Kent based cattle farms. For 2018 we have set ourselves a target that a minimum of 80% of overall food losses will be shared as animal feed.

Total food produced

33,815  
tonnes

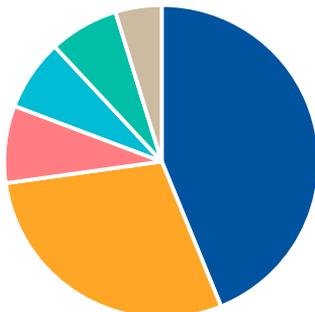
Waste as a % of production

1.4%

Overall food waste

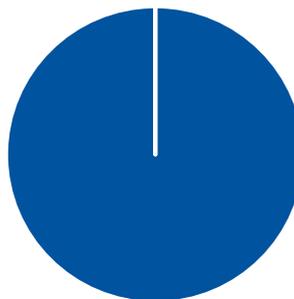
463 tonnes

Waste by category



- Stone Fruit 44% (203 tonnes)
- Exotic Fruit 29% (134 tonnes)
- Cherries 8% (37 tonnes)
- Berries 7% (34 tonnes)
- Kiwi 7% (33 tonnes)
- Organic Citrus 5% (22 tonnes)

Waste by destination



- Anaerobic Digestion 100%

## Food waste data commentary

- We measured our food waste data for the calendar year in 2017 across all our operations. (January to December).
- In 2017 our overall food waste was 463 tonnes – 1.4% of our production. Our food waste comes from produce which falls outside specifications, or which has been damaged or has gone off. This 463 tonnes represents 47% of overall food loss and waste, and all of this was sent to anaerobic digestion with energy recovery, as it exceeded the animal feed requirements of the Kent based cattle farms we supply.
- Our waste is highest in the stone fruit category because these fruits often require ripening. As the fruit ripens we carry out a number of quality cut tests to measure the sugar content and the texture of the fruit to make sure the fruit is just right for customers to enjoy. The quality cut test results in a higher volume of fruit being cut and discarded (relative to other product areas) during the production process.
- We have set ourselves a target that for 2018 a minimum of 80% of food loss will be sent to animal feed.