



# Glinwell plc

Smallford, Hertfordshire

Food waste inventory – January 2018 to June 2018



Glinwell plc

Est 1977

**TESCO**

# About Glinwell

**Glinwell is a second generation family-run business made up of experienced growers and packers of cucumbers, peppers, tomatoes, aubergines and chillies. We have been a Tesco dedicated supplier since 1995.**

Frank Cannatella and Salvatore Colletti became friends when they both came to the UK from their native Sicily in 1959 to find work.

Inspired by their parents, they started growing cucumbers and then tomatoes and peppers from their nurseries in Essex. Their passion for growing led them to start supplying the retail market back in 1977. The business has been in the hands of sons Sam Cannatella and Joe Colletti since 2011.

Today the integration of five UK production sites and our overseas partnerships means we continue to supply 52 weeks a year. We produce and supply fresh produce nationally as well as internationally.

We grow many different and specialised varieties of tomatoes, cucumbers and peppers, and more recently began growing aubergines and chillies. We are proud to have reached our goal of zero to landfill by 2020.

**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

We have been working hard over the years to reduce the amount of wasted, edible produce within our operations. Our strategy to minimise food waste is to help change customer perceptions of what an edible product is. Not all of our produce may look perfect, but they certainly taste it.

## Maximising the crop

Over the years we have introduced a broad range of products as part of our initiative with Tesco to reduce avoidable food waste and maximise our crops. For example, we have introduced two new cucumber lines designed to meet customer demand for a range of serving sizes – the half cucumber portion and the large cucumber. Both are now essential Tesco lines. We devised the following weight banding to utilise all edible produce, provide Tesco customers with a larger range of products, and reduce wastage from product that previously would have fallen outside of specifications.

Weight	260-349g	350-450g	451-550g	551-650g	Imperfect Product	Class II Product
Product	Express Cucumber	Whole Cucumber	Portion Cucumber	Large Cucumber	Perfectly Imperfect Cucumbers	Tesco Ingredients Partners
% of Glinwell crop	14%	64%	11%	7.3%	0.7%	2%

## Supplying produce to Tesco Partners

For the past five years we have been working indirectly with Tesco Partners to supply tomatoes, peppers, aubergines and cucumbers that are out of specification or excess production. Our produce has been used in Finest\* meals, salad platters, and dips to name a few. We love seeing our produce that is perfectly edible used in different ways.

## Expanding the ‘Perfectly Imperfect’ Range

More recently, the Perfectly Imperfect range has increased due to the demand from customers for ‘wonky’ produce. Since the launch of Perfectly Imperfect Cucumbers in 2016, we have supplied over 110,000kg of class II cucumbers. In 2018, we introduced Perfectly Imperfect Aubergines to the range, and in the first twelve weeks supplied over 23,000kg of aubergines that otherwise would not have made it to Tesco shelves. Later this year, we hope to include Perfectly Imperfect peppers in the Cooking Peppers line.

## Donating excess produce to FareShare

Excess produce that is not sent to Tesco or sold on the market is donated to the charity FareShare. Every week we donate one palette to FareShare, weighing up to 1,000kg. Since May 2016 we have supplied 41.09 tonnes of produce, which is enough food for an estimated 98,000 meals for people in need.



Total food produced

11,518  
tonnes

Waste as a % of production

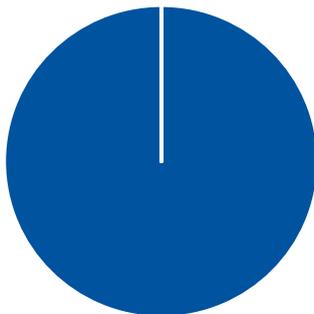
3.1%



Overall food waste

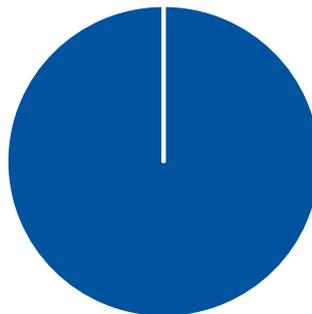
362 tonnes

Waste by category



■ Inedible Produce

Waste by destination



■ Anaerobic Digestion

## Food waste data commentary

- Our food waste was measured over a six month period starting in January 2018, at our UK packhouse. Food waste began being collected separately from our general waste at the start of 2018, providing us with detailed records of food waste produced as a % of production from this point onwards.
- Our total food production for this period was 11,518 tonnes, with food waste collected for the period equalling 362 tonnes. Therefore, waste as a percentage of production sits at 3.1%.
- Our food waste is made up of cucumbers, peppers, tomatoes, aubergines and chillies. The food waste amounts from produce that is out of specification and is inedible, for example produce with rots, damaged produce, very small leftover cucumber pieces, and green fruit. The leftover cucumber pieces are cut offs from whole cucumbers that have been used for half cucumber portions. These segments are too small to be sold separately. We are unable to breakdown the waste per product due to all waste ending up in the same skip ready for collection.
- All of our collected food waste is sent for anaerobic digestion (AD), mixed with other food waste to generate biogas, and then used to produce renewable heat and power. This process helps to cut fossil fuel use and reduce greenhouse gas emissions. For the first six months of 2018, green waste sent to anaerobic digestion produced the equivalent of 144,980kw of energy – that's enough to power over 14,000 homes for a day.