



G's Fresh

Ely, Cambridgeshire

Food waste inventory – September 2017 to August 2018



About G's Fresh

G's Fresh is a grower and packer of fresh salads and vegetables based in Ely, Cambridgeshire. We have farming locations in the UK, Spain, Poland, the Czech Republic and Senegal.

Today G's is one of Tesco's largest produce suppliers, supplying various fresh and prepared vegetables, particularly lettuce, and salads to the UK, Ireland and Central Europe.

The business is a third generation family farming business, founded in 1952, and has been a regular supplier of fresh salads to Tesco since the early 1980's. In 1985, G's started farming in southern Spain in order to supply fresh produce all year round.

To ensure we maintain the highest possible standards, G's control the growing, harvesting and distribution when supplying salads to Tesco.

By collaborating with Tesco, we have developed an innovative supply chain model, delivering the freshest produce from G's Spanish farms directly into Tesco depots rather than holding this at a G's UK facility. This has increased the freshness of product sold by an average of 43 hours, giving Tesco shoppers longer to enjoy the product, while reducing field, store and home waste year on year.

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



LEAF Linking Environment And Farming



What we are doing to tackle food waste

At G's we are always looking for new ways to reduce our food waste. The range of initiatives we have introduced include revolutionising our entire logistics operations from Spain, maximising the specification to make sure we're using the most of the crop and any by-products, and reducing farm waste by introducing precision farming techniques.

- **Using technology to tackle food waste:** New technology allows us to optimise sowing and planting by predicting the growth of crop and enabling us to match availability with demand, which reduces waste in the field. We use aerial images from drones and planes to accurately identify crop changes and enable G's growers to employ methods to help mitigate against waste caused by changes in the field.
- **Supplying Tesco's Perfectly Imperfect range:** Cold weather during summer 2017 had slowed the growth of Iceberg lettuce so we worked with Tesco to supply smaller icebergs as part of their Perfectly Imperfect range. This prevented over 15 tonnes of fresh produce going to waste, and demonstrates that close collaboration between retailers and suppliers can offer benefits throughout the supply chain.
- **Linking in with other suppliers:** Celery, beetroot and spinach which don't meet our retailers' usual specifications are provided to AMC to be used in the 'Waste Not' range of juices, which is stocked at Tesco. This collaboration rescues surplus fresh produce which may otherwise have been wasted.
- **Redistributing surplus food:** In 2016, G's teamed up with FareShare, a charity who collect our surplus product and re-distribute it to thousands of charities and social schemes across the country. G's have donated the equivalent of 225,000 meals and in 2018 have furthered our relationship by providing support on transport and logistics, equipment management and policy lobbying.

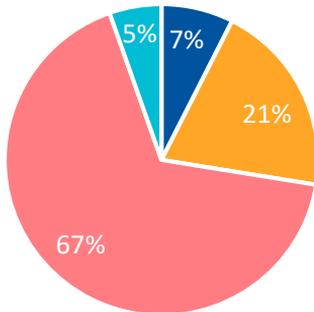


Total food produced
336,453
 tonnes

Waste as a % of production
14.5%

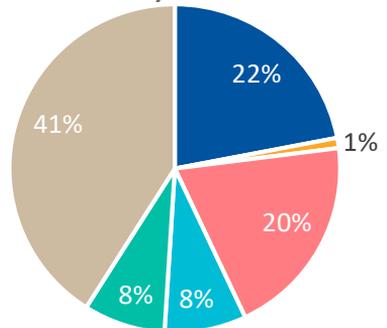
Overall food waste
48,730 tonnes

Waste by category



- Mushrooms
- Veg
- Salads
- Prepared

Waste by destination



- Anaerobic Digestion
- Combustion (energy)
- Compost
- Land Application
- Unharvested
- Lost during harvest

Food waste data commentary

- G's Fresh food waste was measured across all UK and Spanish growing, packing and processing sites from September 2017 to August 2018, covering two growing seasons. In field food loss and waste at harvest was published in this report for the first time, including unharvested crop. The total production for this period was 336,453 tonnes, overall loss and food waste has been calculated as 48,730 tonnes, equating to 14.5% of food produced, including crop being unharvested in the field.
- The majority of our food waste (49%) is from product we have not been able to harvest. This comprises 41% lost during the harvest as the product is damaged or hasn't grown to our usual high standards. The remaining 8% is unharvested crop due to changes in customer demand caused by the weather. The other 51% of our food waste is lost in the post-harvest stage, as described below.
- 22% of this food waste (including wet and solid beetroot waste) is used in Anaerobic Digestion which produces renewable heat and power for our mushroom farm and also fertiliser which can be used to reduce application of artificial fertilisers. 20% of our surplus product is used for composting also reducing the use of artificial fertiliser on our farms. Our remaining waste streams are 8% of product which is sent back for Land Application on our farms and a small percentage (1%) is used for energy in combustion when surplus product is in packaging.