



AMT Fruit

Newmarket, Suffolk, England

Food waste inventory – January to December 2017



About AMT Fruit

AMT Fruit, part of the Munoz Group, is one of the UK's largest citrus specialists. We work with over 250 growers to supply Tesco with 11 million boxes of citrus each year – that's approximately 140 million nets of citrus!

AMT Fruit, part of the Munoz Group, has supplied Tesco for over 20 years, supplying citrus products exclusively for Tesco's UK, Central Europe and Asia businesses.

We work with over citrus 250 growers to supply Tesco with 11 million boxes each year. The biggest selling lines are easy peelers (clementines, satsumas and mandarins) and oranges. The majority of our citrus comes from Spain and the Southern Hemisphere; South Africa and Peru.

Our UK operation is based in Newmarket, Suffolk. Here, we handle, pack and supply all Tesco UK citrus products, other than those which are sent directly to depots from Spain. We also handle, pack and supply pineapples, melons and grapes as part of our UK operation.

We have always recognised that we have a duty of care to our growers, their local communities, our partners in the UK, and indeed Tesco customers to reduce waste associated with our product. By supporting Champions 12.3 and committing to target, measure and act on reducing food waste, we will continue to responsibly manage fruit in our operations and supply chain.

In 2017 we made a commitment to reduce food waste in our global operations by 50% by 2030. In 2018, we also committed to becoming a zero waste site by 2025 via research into biomaterial processing.



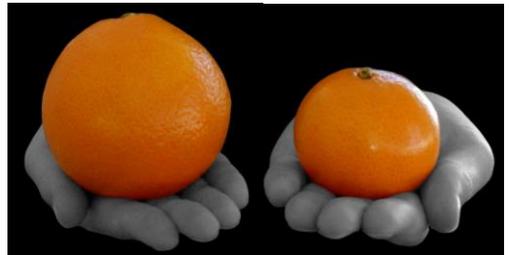
What we are doing to tackle food waste

At AMT Fruit, we have been focusing on reducing food waste in our global operations for some time and through our efforts to date, we have reduced overall operational waste by 27% from 2015 to 2017, the majority of which (81%) is citrus fruit waste.

There is no “silver bullet” to tackle food waste. Therefore we introduced a multi-pronged approach to reduce food waste within our operations, with a focus on citrus, including:

- **Revising and broadening product specifications.** Following consumer research in 2016 we were able to increase the amount of ‘scruffy’ fruit and fruit with green tinge in our product offerings;
- **Introducing new product lines.** This includes supplying oversized fruit in a ‘Giant’ line meaning Spanish growers are able to supply a further 10% of their crop to Tesco, as pictured below;
- **Updating delivery strategies.** Through increasing direct deliveries from Spain, in the 2016/2017 year alone we were able to add 45 million extra days of freshness to citrus fruits in store;
- **Developing partnerships with food charities.** We have become one of the largest net contributors to FareShare. Since November 2015, we have donated 394 tonnes of fruit - that’s enough fruit for nearly 1 million portions! This fruit is distributed across more than 2,000 charities nationwide to provide fresh fruit to people in need.

As well as reducing food waste in our operations, these initiatives have introduced a cost saving of £1.1 million year on year.

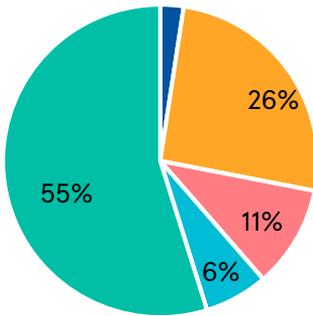


Total food produced
179,574
tonnes

Waste as a % of production
1.3%

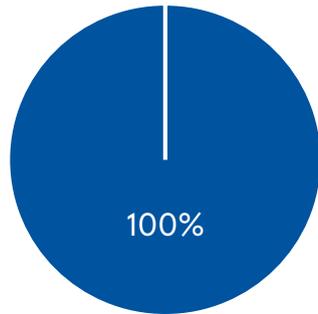
Overall food waste
2,340 tonnes

Waste by category



■ Grape ■ Hard Citrus ■ Melon
■ Pineapple ■ Soft Citrus

Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- We measured our total food waste for the 2017 calendar year for our UK packing and distribution site. We also measured total food waste in 2015 and 2016 to provide a benchmark. Between 2015 and 2017, we've seen a decline in total food waste of 27%.
- Our total food production in 2017 was 179,574 tonnes. We have calculated our overall food waste to be 2,340 tonnes; which equates to 1.3% of total volume into the business.
- The majority of our food waste is made up of citrus fruit. Soft citrus (easy peelers) makes up 55% of our waste (1,282 tonnes) and hard citrus (oranges, lemons, limes) equates to 26% (601 tonnes). The main drivers for waste in our business are poor quality upon arrival, delays in transit time and prolonged residency.
- All of our waste is currently sent to anaerobic digestion where it is used as an additive to be combined with other animal and food waste to produce biogas and biofertiliser.