



Richard Hochfeld Ltd

Borough Green, Kent, England

Food waste inventory – January to December 2017



Richard Hochfeld Ltd



About Richard Hochfeld Ltd.

Richard Hochfeld Ltd source, import, pack and supply fresh fruits to Tesco. The company was founded in 1937 and has been supplying Tesco since the 1970s.

At Richard Hochfeld we've been bringing quality produce to the UK from leading growers around the world or over 80 years. By adapting to the changing environment, we've remained at the forefront of fresh fruit supply.

Our modern storage and packing facility in Kent produces punnetted grapes on state-of-the-art packing lines.

We use waste heat from a coldstorage plant to heat the water used by staff. Rain water from the roofs is captured and used to irrigate the neighbouring farm crops. Solar panels on our largest coldstore capture Kent sunshine.

We also have long term relationships with English apple and pear growers to supply British apples and pears to Tesco.

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



What we are doing to tackle food waste

We have been working to reduce waste over many years, including waste to landfill, as well as plastic, card and fruit, and have been looking to increase how much we are able to re-use or recycle wherever possible. We have been measuring all our inputs and waste streams since 2012.

There are several ways that we have looked to reduce food waste over recent years:

Developing and maintaining strong relationships with our suppliers

We've been working with our suppliers for many years to ensure that as much fruit as possible meets our specifications. For example, we provide detailed feedback on the quality of the fruit when it arrives and following our shelf-life condition tests, so that suppliers can make improvements in future. We've also been conducting various trials on post harvest and packaging technology to improve quality. This helps us to reduce the amount of fruit which falls outside of specifications, for example mouldy berries, dry stems or under size berries.

Sharing fruit with those in need

To date we've shared one tonne of produce which didn't meet our usual standards, such as fruit with dry stems, with the charity FareShare. This means produce which is fine to eat, goes to those in need. We place boxes of fruit for FareShare in one of our coldstores until we have a sufficient quantity for collection, normally weekly.

Extending shelf life through packaging innovation

We've also been looking at how we can extend the shelf life of our products through updated packaging. One of the challenges with grapes is that the grape stems darken and dry out faster than the berries, which can impact the look of our grape bunches. To overcome this challenge we've introduced a new form of packaging which helps keep grapes four days fresher than our original packaging. This has helped us achieved a better looking, higher quality product with a longer shelf life - helping to reduce food waste both in-store and in Tesco shoppers' homes.



Total food produced

27,156
tonnes

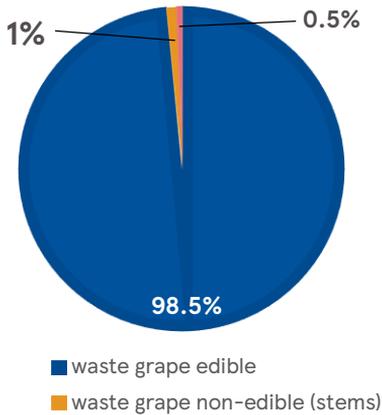
Waste as a % of production

2.7%

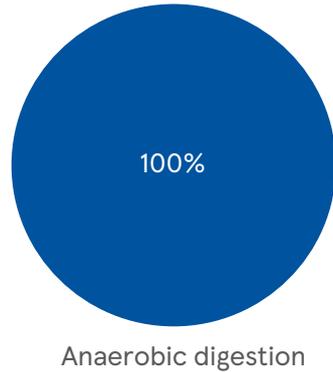
Overall food waste

721 tonnes

Waste by category



Waste by destination



Food waste data commentary

- We measured our food waste for the 2017 calendar year for our operations at our Orchard Place site.
- Our total food production for this period was 27,156 tonnes. We have calculated our overall food waste to be 721 tonnes; which equates to 2.7% of production.
- The majority of our food waste is whole fresh grape (710 tonnes, 98.5%), with the remaining 1% (7.2 tonnes) made up of inedible grape stems and a small amount of apple and pear waste. The main reason for the grape waste is removing berries/bunches that fall outside of specifications during punnet fill. For example, where grapes are split, small or mouldy.
- All of our food waste which we aren't able to redistribute to charity, is sent to anaerobic digestion. We are investigating alternatives such as sending waste grapes for processing by a third party into an alcoholic drink.