



AMT FRUIT LTD

Newmarket, Suffolk, UK

Food waste inventory – 1st January 2018 – 31st December 2018



Company background

AMT Fruit is a part of the Munoz Group, a 3rd generation family business that has been growing citrus fruit in Spain for over 80 years. Today, our scope has grown and the group now supplies multiple UK retailers with fruit, juice, plant based foods, flowers and ice cream.

AMT Fruit works in partnership with Tesco, delivering fresh produce across four categories during 2018. We work closely with our supply base and Tesco to add value and drive efficiencies.

In 2018, we delivered 12.3m 15kg cartons of fresh fruit to Tesco via our UK operation in Newmarket; sourcing from 16 countries, over 100 packing sites and 500 growers worldwide.



Our UK operation is based in Newmarket, Suffolk. Here, we handle, pack and supply all of our Tesco UK citrus, melons and grapes, other than those which are sent directly to Tesco depots from Spain. We also manage Tesco's Costa Rican pineapples at a UK port facility. The pineapples are largely sent directly to Tesco depots which helps to reduce transit and storage times and unnecessary handling which could otherwise impact on freshness.



We feel we have a responsibility to our growers, their local communities, our service providers in the UK, and indeed Tesco customers, to reduce food waste. By supporting the Champions 12.3 group and committing to target, measure and act on reducing food waste, we are challenging ourselves to develop new ways to manage fruit in our operations and supply chain. We are committed to the Sustainable Development Goal target to reduce food waste by 50% by 2030.



In 2018, we have additionally committed to becoming a zero food waste site by 2025. We are currently working with a local business who has a pioneering and sustainable solution to food waste; a true circular economy.



What we are doing to tackle food waste

In 2018, we are proud to have reduced our total food waste to 1.2% of production volumes, down from 1.3% in 2017.

We've achieved this thanks to a number of improvements across our supply chain. We've improved efficiency at our main UK packing site, as well as changing how we test shelf lives of the fruit. This helped reduce our overall food surplus, meaning we had less surplus food that needed redistributing.

We also work closely with our growers year round to improve the quality of our products and ensure that fruit leaves the farm in as good a condition as possible. This year, the quality of our lemons, limes and oranges was particularly high, meaning much less of it was spoilt by the time it arrived at our packing sites.

We're also looking for new ways to put our surplus product that isn't fit for human consumption to good use. At the start of 2018 we began an exciting collaboration with Agrigrub, a local bio-material processing business where our surplus fruit is fed to Black Soldier Fly larvae for the pet food industry. The by-product from this process can be used as a biopesticide and organic fertiliser, so nothing is wasted. Donations for this purpose made up 0.01% of our total production in 2018, but volumes are increasing each month and we are hopeful that our work on this will facilitate our ambition to become a zero waste operation.

We are pleased with the progress we have made this year on ensuring less fruit goes to waste in the supply chain. This is complemented by Tesco's initiatives to reduce store and customer waste, for example through removing best before dates on produce.

Total food produced
184,933
tonnes

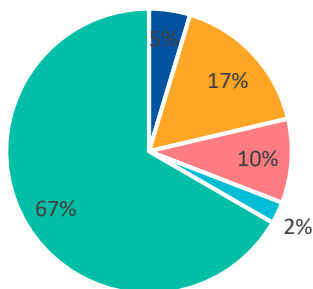
Waste as a % of production

1.2%

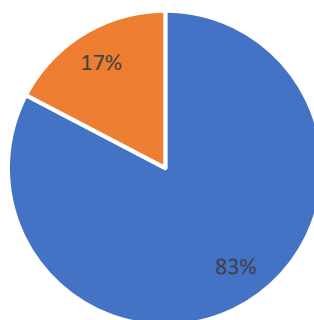
Overall food waste

2,200 tonnes

Waste by category



Waste by destination



■ GRAPE ■ HARD CITRUS ■ MELON
■ PINEAPPLE ■ SOFT CITRUS

■ ANAEROBIC DIGESTION ■ COMPOSTING

Food waste data commentary

- We measured our food waste during the 2018 calendar year for our two UK distribution sites. We also measured food waste in 2015, 2016 and 2017. Between 2015 (our base reporting year) and 2018, we have seen a total decline in food waste of 33%. Between 2017 and 2018 our food waste went from 1.3% to 1.2% of total volume.
- Our total food production in 2018 was 184,933 tonnes. We have calculated our overall food waste to be 2200 tonnes; which equates to 1.2% of total volume into the business.
- The majority of our food waste is made up of citrus. Soft citrus makes up 67% and hard citrus makes up 17%. The main drivers for waste in our business are poor fruit quality on arrival, delays in transit time and prolonged time spent in storage and transit.
- In 2018, 83% of our waste was sent to anaerobic digestion and 17% went to composting.
- 0.04% of our total volume into the business was surplus and donated to Fareshare (75 tonnes)

Food waste data commentary continued

The surplus fruit we had available to donate to Fareshare reduced throughout 2018. This was a result of less surplus at our main UK packing site due to improvements in supply chain efficiencies and a change in shelf life testing methodology.

Hard citrus food waste % reduced from 2017 to 2018 as a result of better quality fruit from source and a smoother transition between seasons, including an extension to the Spanish late season availability which helped with stock management.

Soft citrus has seen an increase year on year. Adverse weather in Spain affected the early season satsuma and clementine quality leading to many more rots and wastes on arrival in the UK. There were also challenges around product management which impacted on direct deliveries and fruit storage plans.

Grape waste increased also due to the adverse weather in Spain, moving up from 2% of our total waste in 2017 to 5% in 2018. Heavy rainfall in Murcia caused a multitude of quality issues, which, despite actions taken to mitigate the impact, did lead to more waste in the UK before reaching Tesco depots and stores.

Tesco store waste and customer waste is in decline, partially due to the removal of best before date codes on some products. The impact of this is not in the scope of our accountability but demonstrates a wider commitment to monitoring and reducing end to end supply chain waste.

A proportion of our waste volume in 2018 was sent to composting facilities. This is a result of anaerobic digestion now being recognised as a preferred method of food waste disposal which has led to capacity constraints. A key area of focus for us going forward will be to ensure any food waste is disposed of using the 'preferred' methods.

At the start of 2018 we started a collaboration with Agrigrub, a local bio-material processing business where our surplus fruit is fed to Black Soldier Fly larvae for the pet food industry. The frass by-product can be used as a biopesticide and organic fertiliser. We are hopeful that our work on this will facilitate our ambition to become a zero waste operation. Donations for this purpose made up 0.01% of our total production in 2018 and volumes are increasing each month in line with demand from Agrigrub's customers. Trials are underway with horticultural crops to evaluate the frass.

