



AMT FRESH LTD

Newmarket, Suffolk, UK

Food waste inventory – 1st January 2019 – 31st December 2019



Company background

AMT FRESH is a part of the AM FRESH GROUP, founded in 1931 in Murcia, Spain. Now a third-generation family owned company, AM FRESH is focused on leading innovation and varietal development through biotechnology, extensive agriculture and marketing of fresh fruits and vegetables, fresh plant-based foods and freshly squeezed juices.

AMT FRESH works in partnership with Tesco, having developed over the years to now include the supply of citrus, melons, pineapples, grapes and ambient vegetables. We work collaboratively with Tesco and their growers across all categories to ensure smooth and consistent supply year-round.

In 2019, we delivered 19m boxes of fresh fruit and vegetables to Tesco via our UK operations in Newmarket and Chatteris; sourcing from 16 countries, over 100 packing sites and 500 growers worldwide.

At our main UK operation based in Newmarket, we handle, pack and supply citrus, melons, pineapples and grapes for Tesco UK, other than those which are sent directly to Tesco depots from Spain.

Ambient vegetables are supplied via our secondary site in Chatteris.

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 committing to the development of new ways of managing fruit and vegetables in our operations and supply chains. Alongside this, we continue to work in partnership with a local business on a pioneering and sustainable circular economy solution for unavoidable food waste.

We have made a commitment to reduce food waste in our own operations by 50% by 2030, aligned with the SDG 12.3.

We have also set an internal sustainability target of becoming a zero food waste operation by 2025.



Our food waste percentage reduced from 1.19% in 2018 to 1.15% in 2019. A slight reduction year on year.

We continue to focus on many aspects of the supply chain to ensure that this percentage reduces each year. We have improved efficiency at our UK packing sites, increased direct deliveries to Tesco depots as well as worked with growers to ensure fruit meets Tesco quality specifications upon arrival into the UK.

We continue to donate all of our surplus food to FareShare. This made up 0.04% of total volume in 2019, in line with 2018 figures. We are able to maintain this low level of surplus food year round due to best practise activities around grower and quality selection, stock rotation and detailed shelf life processes. Our surplus stock often results from varieties which are licenced by AM FRESH Group and are exclusive to Tesco, so cannot be sold on to the market.

Hard citrus food waste % remained at the same level from 2018 to 2019. Soft citrus is again the largest contributor to waste in absolute terms, as it is our biggest selling product by volume. Its waste % has seen a reduction from 2018 as a result of better weather conditions in Spain and therefore higher acidity levels and stronger shelf life.

Our Spanish grape waste % was flat year on year, despite improved growing conditions and a significant increase in direct deliveries. A late season promotion introduced for the Suntrail line struggled to meet quality criteria on colour and although flexibility was given in tolerance levels, a spike in waste through the UK operation occurred.

Melon waste % increased from 0.6% to 1% in 2019 as a result of working with a wider supply base in Spain to meet quality and availability demands, which in turn limited direct delivery opportunities. The less favourable weather in the UK compared with 2018 also led to lower levels of demand which increased residency times in storage.

Pineapple and ambient vegetable waste % remains low due to the nature of the products which require minimal handling in the UK before being sent to depots. With it being our first year of supply of ambient vegetables, we aim to build on learnings from the season to reduce the waste % even further in 2020.

Total food produced

192,029
tonnes

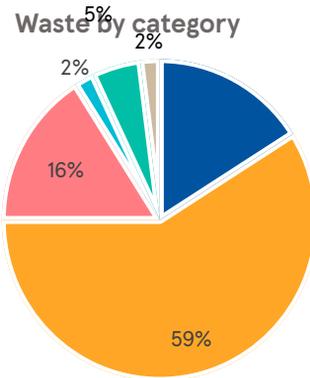
Waste as a % of production

1.2%

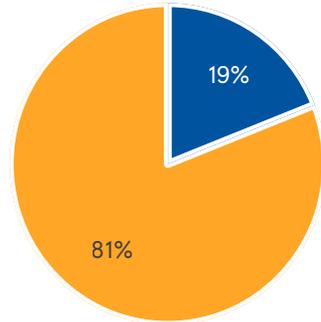
Overall food waste

2,212 tonnes

Waste by category



Waste by destination



● Hard citrus

● Soft citrus

● Anaerobic Digestion ● Composting

● Melon

● Pineapple

● Grape

● Ambient Veg

Food waste data commentary

- We measured our food waste during the 2019 calendar year for our two UK packing sites. Between 2015 (base reporting year) and 2019, we have seen a total decline in food waste % of 35%. Between 2018 and 2019 our food waste went from 1.19% to 1.15% of total volume.
- Our total food production in 2019 was 192,029 tonnes. We have calculated our overall food waste to be 2212 tonnes; which equates to 1.15% of total volume into the business.
- The majority of our food waste is made up of citrus. Soft citrus makes up 59% and hard citrus makes up 16%. 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 distribution.
- In 2019, 19% of our waste was sent to anaerobic digestion and 81% went to composting. From August 2019 onwards, 100% of waste went to AD after communication opened up with the waste disposal provider regarding our waste destination preferences in line with the waste hierarchy. Our food waste now solely goes to AD.
- 0.04% of our total volume into the business was surplus and d (82t).
- 0.02% of our total volume into the business went to biomater