

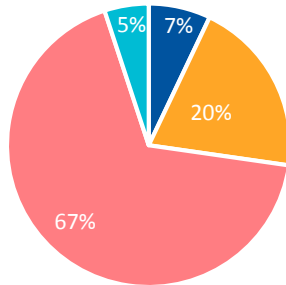


Food Waste Commitment

In 2017 G's made a pledge to reduce food waste by 50% by 2030, committing to the [United Nations Sustainable Development Champions 12.3 target](#)

Total food produced	Total food waste	Waste as a %
336,140	48,730	14.5%
tonnes	tonnes	

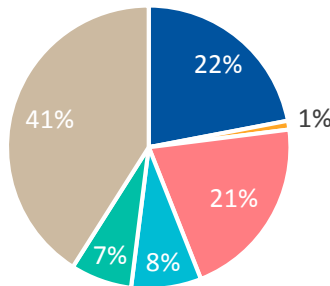
Waste by Category



■ Mushrooms ■ Veg ■ Salads ■ Prepared

- Food waste was measured for G's growing, packing and processing sites in the UK and Spain
- Data period: Sept 2017 to August 2018
- The Salads category accounts for around 2/3 of G's production; it is therefore the largest waste category

Waste by Destination



■ AD ■ Combustion (energy)
 ■ Compost ■ Land Application
 ■ Unharvested ■ Unharvested (yield)

- In-field food waste accounts for 48% of the total
- Other waste streams are used to produce renewable energy or organic fertiliser that are used on farms to produce food more sustainably

G's Food Waste Reduction Projects

[FareShare](#) has collected surplus product from G's since 2016 and redistributed it to charities across the country. G's has donated the equivalent of 225,000 meals. In 2018 G's has provided support on logistics, equipment management and policy lobbying to enable donations to increase.

Waste Not Juice (produced by AMC) reduces waste of G's out of spec celery, beetroot and spinach by incorporating them into their juice recipes made of surplus produce.

Direct deliveries from our farms in Spain to retailers UK distribution points means that produce reaches the shelves faster and therefore fresher, cutting down waste in the home and field.

Technology used to optimise sowing and planting through predicting the growth of crop, and identifying crop availability with drones helps G's growers to match availability with demand and reduces waste in the field.

