

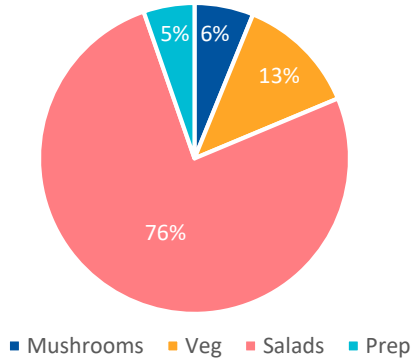


Food Waste Commitment

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](#)

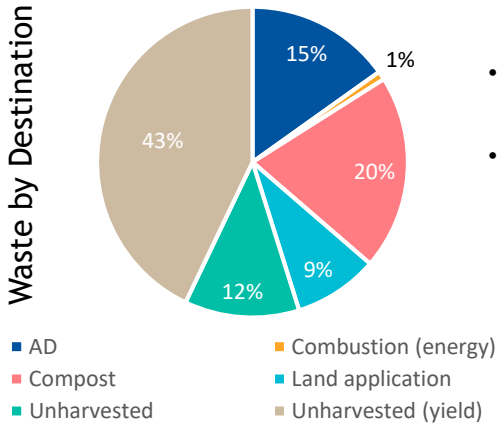
Total food produced	Total food waste	Waste as a %
335,178	37,894	11.3%
tonnes	tonnes	

Waste by Category



- Food waste was measured for G's growing, packing and processing sites in the UK and Spain
- Data period: May 2018 to April 2019
- The Salads category accounts for around 2/3 of G's production; it is therefore the largest waste category

Waste by Destination



- In-field food waste accounts for 55% 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 380,000 meals. G's has also provided support on logistics, equipment management and policy changes to enable donations to increase.

Further processing of surplus food to other food businesses has reduced waste, such as supplying a frozen food supplier with celery butts to prevent them from going to waste.

Gleaning takes place on G's Senegal farms where local communities have gathered 37 tonnes of over-mature onions after harvest to provide food for their families and for livestock when grass feed supplies are low.

Growing improvements are continually taking place on farms, where we reduced waste by using precision farming techniques in conjunction with new technology and materials, such as more efficient trickle irrigation and biodegradable crop mesh to reduce waste caused by pests.

