



Food Waste Inventory 1st May 2022 to 30th April 2023



Target
Measure
Act



About G's

As one of Europe's leading family-owned, vertically integrated farming and fresh produce businesses, growing across multiple countries, we supply quality salads, vegetables and added value produce to major UK, European and North American retailers.

We care for the environment and wildlife by acting responsibly in our use of land, water and natural resources. We are here for the long term and want to improve the business and its core assets for the benefit of those who follow us.

The business is a third-generation family farming business, founded in 1952, and is an established supplier to leading retailers within the UK and Europe. In 1985, G's started farming in southern Spain in order to supply fresh produce all year round.

Today, our farms and production facilities are located throughout the UK, Spain, Czech Republic, Poland, Senegal, the Netherlands and the USA.

Our business is, at its heart, family-led, with very strong values for its people, product, environment and community. As a multigenerational family business, we are here for the long term, with sustainability at the centre of all our decision making.

What sets us apart from others is that we manage the entire process from seed to shelf, from growing through to production and sales, marketing and logistics

In 2017 G's made a commitment to reduce food waste in global operations by 50% by 2030.



What we are doing to tackle food waste

At G's we are continually looking for ways to reduce food waste from seed to shelf. We work closely with customers to optimise specifications to ensure more of the crop is utilised and stays fresher for longer. Precision farming techniques and growing enhancements on our farms are enabling us to maximise yields and reduce waste through embracing new technology. When an unavoidable food surplus does occur, we have enhanced our processes to facilitate redistribution and donations of edible and nutritious produce to those who are most in need.

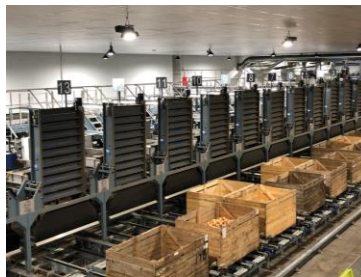
Growing improvements: Monitoring our waste through to field level has enabled us to identify opportunities within our growing programmes to reduce our wastage and over production.

Across our farms, we use hooped netting to prevent pests and insects from getting into our crops, increasing yields and reducing the requirement for chemical applications. Supporting seed trials and hosting innovation days allow us to develop new varieties with improved genetics that deliver better yield, increased tolerances and improved taste.

Managing supply and demand: A significant aspect of reducing food waste is matching supply and demand. Using precision farming techniques, data systems and analysis, to better understand upcoming potential food waste hotspots. We then work with customers to manage over/under production. G's proprietary technology solutions 'AgriEye' involves imaging with drones/aircraft to understand crop establishment and size variability, its used alongside 'IceCAM' to model the growth rate of a crop based on variations in heat and light help to more accurately predict where variation in supply will occur.

Our baby leaf factory team have worked to install drying and ESOL technology that has allowed for increased shelf life, reducing waste of our product throughout not only our own operations but within retail and consumer's fridges. Investment in optical grading technology has further allowed the team to improve selection and grade baby leaf that would otherwise have been left in the field.

Redistributing surplus food: G's has continued to build on our strong foundations with redistribution charities such as FareShare, City Harvest and Caritas. We are proud to have donated the equivalent of over **three million meals** to FareShare alone.

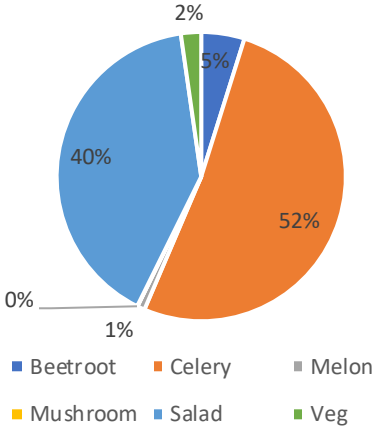


Total food handled*
445,109.16
 tonnes

Waste as a % of food handled*

6.53%

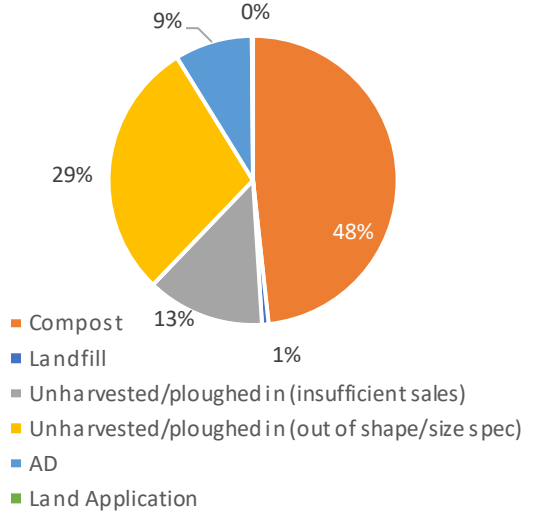
Waste by category (tonnes)



Overall food waste

29,049.51 tonnes

Waste by destination



Food waste data commentary

- G's Food Waste was measured across the whole Group operations. Overall food waste has been calculated as 29,049.51 tonnes, equating to 6.5% of food handled, including crop unharvested in the field. This is a decrease from 2021/22, where our food waste was 36,688 tonnes, equating to 8% of food handled.
- 42% of our food waste is unharvested product. This is due to crop being lost during the growing and harvesting process where the product is damaged or hasn't grown to our usual high standards, making it out of specification for our customers. 13% of our waste can also be attributed to changes in customer demand caused by the weather and fluctuating sales.
- Post harvest waste (packing and grading) from damaged and out of specification crop is sent to our Anaerobic Digester (9%). This surplus material is used to produce heat and power for our Mushroom Farm and also provides organic fertiliser reducing inorganic inputs onto our fields.
- 48% of our food waste product is better suited to composting rather than anaerobic digestion, due to the high water content of salads. This also reduces the use of fertiliser on our farms.

Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.

