



Target, Measure, Act.

Food Waste Report

2024



Our commitment to tackling waste.

In 2017, we started our program to reduce food waste across our vertically integrated farming and fresh produce businesses. We are growing and processing salads and vegetables in the UK, Spain, Central Europe, Senegal and North America, with supply to major UK, European and North American retailers.

Over the past 8 years we have learned a lot and continued to evolve our approach to driving out waste from our supply chain to ensure no edible food goes to waste.

We have made significant progress in our reporting methodologies, through better use of data and precision agriculture techniques to improve forecasting to better match supply with demand.

By engaging with industry partners such as IGD and Wrap to pioneer food waste reporting back to the field, we continue to increase transparency around the challenge.

We have formed partnerships with leading food waste charities across Europe and worked with our customers and suppliers to evolve our practices and product specifications.

While we have made progress there is still much to do and we continue to challenge our businesses and colleagues through our ESG champions model and reporting framework to ensure that we continue to make incremental progress against our 2030 target and challenge ourselves to continue to do better.

Guy W Shropshire
G's Group CEO



**In 2017 we made a
commitment to
reduce food waste
in global
operations by 50%
by 2030**



Our progress....

2017

Commitment to reduce food waster across global operations by 50% by 2030
Commence measuring and reporting group food waste data setting a baseline for our 2030 target

2019

350 tonnes of produce donated through Fareshare
10x20x30 launched by Champions 12.3

2021

Commence partnership with City Harvest
The formation of G's Food Waste Champions
Define value-add destinations for produce
First iceberg gleaning project at a large scale with The Felix Project

2023

Optical onion grader installed at Ramsey site – Maximising volume of surplus onions that can be redistributed rather than sent to AD

2030

Our target to reduce food waste across our operations by half

2018

1st Full season of supply to FareShare

2020

Milestone: 1 million meals donated to FareShare
COVID-19 impact reduces waste due to increased demand against supply

2022

Our food waste measurement activities win the FPC Sustainability Excellence Award
Milestone: 3 million meals donated to Fareshare
Achieve FareShare 'leading partner' status
Onion gleaning at G's Grower Tim Young achieves national media coverage

2024

Undergo workstreams to improve data accuracy and increase fact-based data from assumption-based.
Milestone: 4 million meals donated to FareShare

2035

Our target to reach net zero emissions

Our food waste strategy.

OUR FARMS

- Our strategy starts on the farm with our nursery, we focus on crop uniformity to reduce the number of plants that don't make it to harvest.
- We aim to continually improve the consistency of our crops to reduce field waste, whilst also reducing farming inputs through the adoption of precision technology and ever improving data.
- Our growers collaborate to ensure we share our learnings and successes across the group.
- We work closely with our customers to forecast demand and supply, review specifications to reduce the risk of overproduction and field waste.
- When waste occurs, we have strategic relationships with a variety of charities across six different countries to redirect surplus food for consumption or to value-added destinations.

OUR FACTORIES

- Our factory strategy aims to eliminate waste using high-tech grading equipment and data analysis to prevent any produce that can be consumed, from going to waste.
- We focus on ensuring that food that cannot be provided to customers is redirected to destinations that prevent waste.
- Our strong and flexible partnerships with national and local food waste charities empowers our teams to make quick decisions to ensure that produce is not wasted and can still be consumed.

OUR CUSTOMERS

- Our strategic relationships with customers allow us to provide longer forecasts for supply and demand which helps to reduce the risk of fresh produce going to waste.
- Our customers are also dedicated to reducing waste; through effective communication, transparency and strong relationships we can making quick decisions that lower the risk of waste.

OUR SUPPLIERS

- We operate a robust procurement strategy, working with long term trusted grower partners, who are also working to reduce food waste in the supply chain.
- Our strategy aims to minimise food waste upstream and downstream, therefore, working closely with our customers and growers is paramount to achieving this.

OUR COLLEAGUES

- Reducing food waste requires interaction and engagement from all our colleagues, who are empowered to make swift decisions to ensure we can make progress against our waste targets.
- Our strategy centres on keeping colleagues informed and engaged with our food waste objectives and what we can do to reduce waste both in the workplace and on a personal level.

77%

of G's employees said they had seen positive examples of food waste initiatives

**2,992
Charities**

supported via FareShare this year!

**12 Food Waste
Champions**

Co-ordinating efforts across the G's Group



Redistribution

>4.5m
meals

Redistributed by our
partners since 2017

We have key strategic relationships with food waste charities across all our operations that enable us to redirect produce to those that most need it.

Our key partners.



FareShare is the UK's longest running food redistribution charity. Born out of the belief that no good food should go to waste, especially when people are going hungry. This belief is as central to their work now as it was 30 years ago.

We have worked with FareShare since 2018 and as of May 2024, G's have provided the equivalent of 4.1 million meals.

City Harvest was founded in 2014 by a small group of people in west London, who came together to address food waste and food poverty in the capital, forming London's first food redistribution charity.

During 2023 we donated the equivalent of 297k meals in the UK through City Harvest.



caritas

From humble beginnings in Germany 1897, Lorenz Werthmann founded the first Caritas. The organisation, named after a Latin word meaning love and compassion, grew to become one of the largest aid and development agencies in the world.

We have worked with Caritas within our Spanish, Czech and Polish businesses to ensure food is redirected for human consumption.

TOTAL FOOD HANDLED*

455,961

tonnes

Waste as a % of food handled*

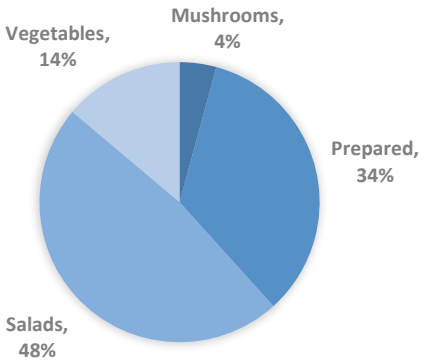
13.38%

Overall food waste

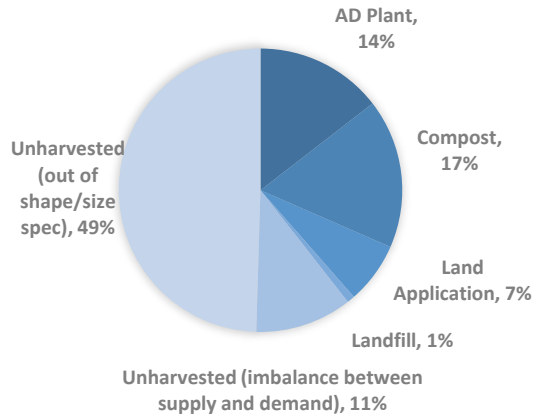
60,996

tonnes

WASTE BY CATEGORY (TONNES)



WASTE BY DESTINATION



Food waste data commentary

- G's Food Waste is measured in all Group operations. Overall food waste has been calculated at 60,996 tonnes, equating to 13.38% of food handled, including crop unharvested in the field.
- 49% of our food waste is product that is unharvested due to this crop not meeting retail specifications. 11% of our waste is attributed to imbalances in supply and demand.
- Post harvest waste (packing and grading) from out of specification crop sent to anaerobic digestion (14%). This surplus material is used to generate energy (heat and power) for our mushroom farm and creates an organic fertiliser used on the farm, reducing inorganic input requirements.
- 17% of our food waste is better suited to composting rather than anaerobic digestion, due to the high-water content of salads. This further reduces the use of fertiliser on our farms as part of our long-term regenerative agriculture strategy.

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.



