



# Flamingo Horticulture

Stevenage, United Kingdom

Food waste inventory – 1<sup>st</sup> January 2019 – 31<sup>st</sup> December 2019.



# About Flamingo Horticulture

**Flamingo Horticulture is a world-class, vertically integrated horticultural agribusiness, active in the growing, processing, marketing and distribution of sustainably produced premium & prepared speciality vegetables, cut flowers and plants.**

Our company was founded in Kenya in 1982 and started marketing direct to Tesco in the UK in 1994. Since then, farming sustainably has been a core commitment of all our operations.

We pride ourselves on sustainable and responsible sourcing with strategic partnerships with our growers and customers and we recognise the challenges facing the global food system and the drivers of change affecting farming.

Our business sustainability strategy recognises the ambitions set out in the Future of Food and Farming Foresight report (2011), the fifth Assessment Report of the Intergovernmental Panel on Climate Change (IPCC), as well as the UN Sustainable Development goals to promote sustainable agriculture.

**In 2019, we committed to reduce food waste in our operations by 50% by 2030.**



# What we are doing to tackle food waste

Flamingo Horticulture uses a “triple” approach to tackling food waste that includes ‘optimising specifications’, ‘optimising the ordering process’ and ‘supporting local communities’.

We’re committed to supporting farmers and making sure no good food goes to waste. By tweaking our product specifications to allow for some slightly longer and some slightly shorter beans, we can commit to buying the whole crop from our growers.

We have worked with our customers to overhaul the ordering process so beans are not harvested too early and are sent to our distribution centres more quickly. This means orders are confirmed when produce is still in the field, allowing us to deliver exactly the right amount of product. This also means customers receive a fresher product, which increases product shelf life.

A key food waste reduction initiative at Flamingo is our school meal program in Kenya, started in 2019. The scheme turns surplus food from the Flamingo packhouses into free meals for children at schools adjacent to our facilities in Mount Kenya and Naivasha. The school meals are prepared in the Flamingo canteen and distributed every lunch-time during term time. The children at participating schools have benefitted enormously, as many children that did not have the opportunity to take lunches to school were going hungry. Another positive element has been the reduction in absenteeism and improvement in student grades. In 2019, we redistributed 99 tonnes of food to our schools program and staff canteens in Kenya. [Click here to find out more.](#)



Total food handled\*

38,832  
tonnes

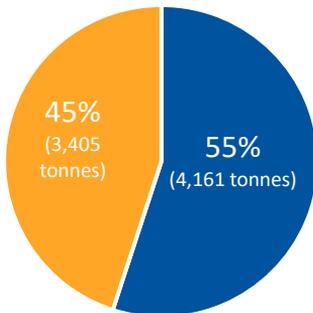
Waste as a % of food handled\*

19.5%

Overall food waste

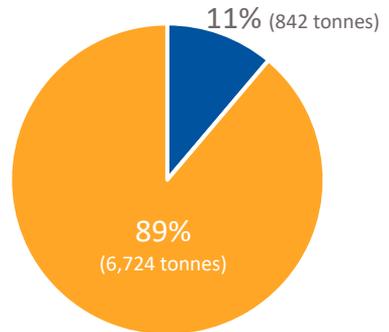
7,566 tonnes

Waste by category



- Processing waste (Inedible)
- Processing waste (Edible)

Waste by destination



- Anaerobic Digestion
- Soil organic matter (Composting)

## Food waste data commentary

- This food waste report covers Flamingo Horticulture Operations in Kenya and the United Kingdom for the period 1<sup>st</sup> January 2019 – 31<sup>st</sup> December 2019.
- Our total food handled equated to 38,832 tonnes with food waste measured at 7,566 tonnes (19.5% of total food handled).
- We send 89% of our food waste for composting and the remaining 11% for anaerobic digestion. We are working hard to reduce the amount of food waste sent to these destinations by developing community food programs and a Fairtrade beef herd.
- The total food waste includes farm waste in all of our own operations in Kenya as well as processing waste in our Kenyan and UK packhouses. Out of our total food waste for 2019, 262 tonnes (3.5%) was produced-on farm.
- On Farm waste data collection commenced with farm rejects and any losses due to plough-ins taken into account. We will continue to look at all areas of production to reduce food waste.
- We cannot directly compare this year's food waste figure with last year's due to the change in reporting scope (addition of our farming operation in Kenya), but if we use the same scope of data to compare our YoY figures, we find our food waste as % of food handled has decreased from 19.1% in 2018 (6,911 tonnes) to 18.8% in 2019 (7,304 tonnes). This is a 2% reduction. We expect to achieve further reductions in future due to a transformative food waste intervention programme that will come on-stream in the next year.

\* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.



IGD and WRAP have led an industry-wide programme of work developing the Food Waste Reduction Roadmap, showing how the UK food industry will help achieve the UK's Courtauld 2025 targets, and the UN's Sustainable Development Goal 12.3 to halve food waste by 2030.

To find out more and get involved, contact our experts [FoodWasteRoadmap@wrap.org.uk](mailto:FoodWasteRoadmap@wrap.org.uk)

**[www.wrap.org.uk/food-waste-reduction-roadmap](http://www.wrap.org.uk/food-waste-reduction-roadmap)**

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