



Spare Fruit

Spare Fruit support small British farmers that struggle to deal with their surplus fruit which for one reason or another doesn't meet supermarket grade standards. This includes those that are too small, too large, misshapen or even those which are deemed to be the wrong colour. They rescue British fruit and transform it into healthy award-winning fruit crisps and juice. To date Spare Fruit have saved over 35 tonnes of apples and pears, using them to create a range of delicious air-dried fruit crisps.

During seasons with good weather, which see bumper crops farmers can struggle to sell their surplus produce, much of which would end up as waste and be disposed of. In addition, during times of less demand because of European competition, or a surplus of storm damaged or misshapen fruit, an over-supply of fruit can led to vast amounts of food going to waste and ending up in landfill. Now what was once thought of as waste is recognised as valuable food source which can used to bring many benefits for farmers, consumers and the environment

Spare Fruit initially began selling snack products in local cafes made from surplus fruit gathered from local market and allotments. Through this work they discovered the sheer scale of the amount of produce going to waste and so began working with small farms that are struggling to deal with their surplus. This enables them to transform an even greater volume of produce into value products. In doing so they help the farmers become more sustainable both economically and environmentally.

All profits from Spare Fruit go back into ensuring they can transform more surplus produce into more delicious products and crucially to raise more awareness of food waste in the process. Their products are now stocked in well-known established food outlets with their growth and success being recognised by a number of awards.



Spare Fruit's Aim

Their vision is to become Europe's leading sustainable snack brand available in supermarkets and independent retail outlets.

They aim to;

- Rescue thousands of tonnes of fresh fruit that would otherwise be wasted. Over the next 5 years they have a target of saving 5,000 tonnes of fresh surplus.
- Raise awareness of food waste amongst consumers and businesses.

Fruit Crisps

Spare Fruit crisps are made solely from the fruit produce with nothing else added. They gently slice whole fruits such as apples and pears and slowly air-dry them into crunchy crisps which are high fibre and naturally contain a low amount of calories.

The benefits are;

- Tasty snacks formed from food which would normally be wasted
- A new product with a longer shelf-life.
- Value to the farmer's surplus produce at a fair price.

LFN Principle Supported

Waste = Food – Spare Fruits are turning a waste stream into a product that benefits both the consumer and the farmer. What was once considered waste now has a purpose. The lifecycle of the raw produce has been extended and has become an available food source with a longer shelf-life.

Run on Solar Income – Spare Fruit crisps are generated from a raw food fruit which grows using sunlight. Energy gathered by the apple and pear trees is used to produce fruiting bodies which in turn provide food/energy for us as consumers.

Diversity Gives Strength – Spare Fruit plan to diversify their product range. This will allow them to utilise other waste streams and utilise even more surplus. The more produce transformed, the more benefits all round.



What Makes Spare Fruits Green/Circular?

Food waste is the third largest greenhouse gas emitter so the work of Spare Fruit is one way to help mitigate the effects of resulting climate change.

7% of all global greenhouse gas emissions (GHGs), 3.3 billion tonnes CO₂ equivalent (CO₂eq) per year, are due to food waste.

Scientists estimate up to 14% of emissions from agriculture in 2050 could be avoided by managing food use and distribution better.

Globally 1/3 of food produced for human consumption is lost, wasted or never eaten, which amounts to about 1.3 billion tonnes per year. To put this perspective, it would take land the area of the size of China to grow this amount of food. In the EU 8.8 million tonnes of food are wasted each year. That approximates to around 173kg /person annually. Over 15 million tonnes of food waste is produced in the UK each year alone, with households being the largest contributor. It is estimated that 7 million tonnes are wasted at home every year with around 50% of home food waste deemed edible at the time of disposal (WRAP 2016).

There are many causes why consumers choose to discard avoidable fruit and vegetable food waste. The most common being the perceived time needed for food preparation (cutting, washing and sometimes cooking), the view that fruit and veg produce is more expensive and may go off before a use can be found for it, and the most notorious, the fact that we have unusually high standards expected of the produce we buy and consume. It is recognised that there is a huge problem in that consumers seek aesthetic perfection in the fruit and veg they eat in a, "picking the best, discarding the rest". Some campaigners have labelled this behaviour unjustified, unrealistic and unsustainable.

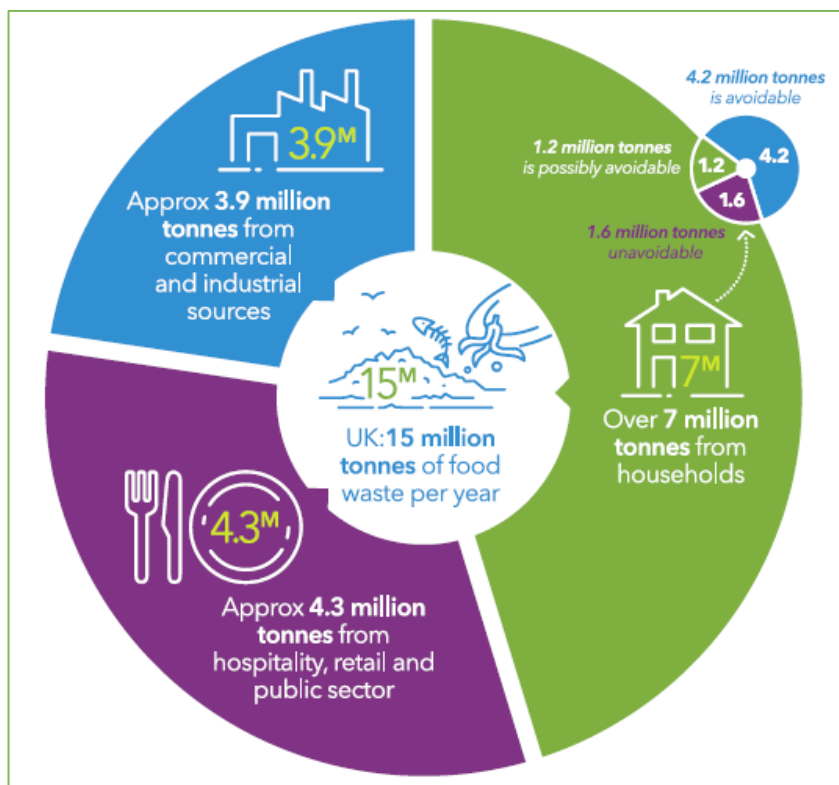


Image: www.wrap.org.uk

At present we have approximately 55 million people in food poverty across Europe. The Food Standards Agency define food poverty as, ".....the inability of individuals and households to obtain an adequate and nutritious diet." However, the amount of food wasted in Europe every year could feed this number of people nine times over.

The Food and Agriculture Organisation of the United Nations (FAO) estimate that global food demands will increase by 50% by the year 2030. In the UK up to 40% of fresh produce doesn't even make it into shops. This highlights how much more needs to be done to investigate potential avenues and pathways for reducing food waste even further.



15% of edible food and drink purchases are wasted at a cost of **£470 per year** for an average household

Image: www.wrap.org.uk



AW/

winners of a Great Taste Gold Star Award (Apple Crisps), Food Talk Show Silver Award (Apple Crisps - Free from category) 2017 and shortlisted at Delicious Magazine Awards and Speciality Food Magazine *New Producer Awards 2017*.

For more information on Spare Fruit and useful links visit;

www.sparefruit.com

<http://www.wrap.org.uk/content/benefits-reducing-global-food-waste>

<https://www.youtube.com/watch?v=ixT0s982d1w>

<http://www.telegraph.co.uk/foodanddrink/foodanddrinknews/11321726/Wonky-fruit-and-veg-how-much-do-we-really-waste.html>

<https://www.youtube.com/watch?v=ILYKJcxcWrk>

<https://www.youtube.com/watch?v=8OuT7YDO9HI>

<http://www.tamar-energy.com/food-waste-recycling/the-uks-food-waste-problem/>

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