



A FUNDING REPORT PREPARED FOR

Ocado Retail Ltd

December 2024



2024 OVERVIEW

Throughout 2024, we focused on building and strengthening relationships with farm suppliers, enabling us to access food sources that were previously out of reach due to facility limitations, such as game meat. Additionally, we prioritized maximizing the volume of food rescued and extending its usability through innovative processes like juicing. Below is a summary of the food rescued in 2024, excluding fruit sourced from orchards:

Food Type	Supplier	Weight (kg)
Beetroot	DC Produce Ltd	30,497
Beetroot	DC Produce/Spearhead	18,000
Beetroot Juice	Ringden Farm	1,823
Cabbage	Leggates	79,355
Cauliflower & Broccoli	Leggates	7,800
Onions	Stourgarden	52,000
Tenderstem Broccoli	Fareshare	500
Tenderstem Broccoli	Minor, Weir & Willis	3,840
Venison	Country Food Trust	12,114
Venison	Hampshire Game	2,070
Venison	Oakland Parks	7,402
Total Weight Rescued		215,401 kg

Orchards and Squash

In addition to the general food rescued, we achieved significant results from our partnerships with orchards and squash producers:

Apples and Pears (Two Orchards)

- **Total Rescued:** 130.44 tonnes
- **Equivalent Meals:** 311,770
- **Processed into Juice:** 30 tonnes → 20,000 litres

Squash (The Patch)

- **Total Rescued:** 16.72 tonnes
- **Equivalent Meals:** 39,690
- **For Processing:** 7 tonnes to be made into soup by a partner

Estimated Total Food Rescued in 2024: 350 tonnes

LOOKING AHEAD TO 2025

In 2025, we will focus on advancing manufacturing processes and adopting innovative food solutions to significantly increase food rescue volumes and overall impact. The primary objectives for 2025 are as follows:

1. Orchards

- Maintain efficient operations at the two orchards.

2. Venison

- Strengthen partnerships with estate managers.
- Install onsite freezers for improved storage and streamlined supply chains.

3. Squash

- Collaborate with The Patch MK team for expanded planting and processing.

4. Fruit Preservation

- Build a partnership with Squished to implement air-drying techniques for extending fruit shelf life.

5. In-House Processing

- Utilize the enhanced capacity at Unit 17 to bring food processing operations in-house, improving efficiency and production control.

Budget for 2025

To support these initiatives, we have budgeted £500,000 for the year. Below is the detailed breakdown:

Category	Amount (£)
Temporary Staff	18,936
Volunteer Meals and Subsistence	8,000
Depot Equipment Hire	1,500
Food Collection Costs	64,926
Food Purchase Costs	396,388
Equipment (<£500)	250
Staff Travel	10,000
Total Budget	500,000

If you require additional information regarding this report or would like to discuss the January instalment further, I would be delighted to arrange a meeting in the New Year.

THANK YOU FOR YOUR CONSIDERATION

