

A woman in a green long-sleeved shirt and a white headband is harvesting cabbages in a field. She is using a red-handled knife to cut a cabbage. In the background, other people are visible working in the field.

FARMER COLLABORATION OPPORTUNITY FEEDBACK'S GLEANNING NETWORK UK

Who We Are: Feedback's [Gleaning Network UK](#) works with farmers to prevent the waste of food. We do this either by coordinating volunteers to harvest unsellable food, which is then redistributed to charities; or where possible by connecting the farmer with an increasing range of secondary markets. Farmer Tim Casey of Lincolnshire said "Until now we had no way of using our surplus produce" and "it's great to know that local charities and those in need can benefit from it."

In-Field Waste: If you sometimes have un-harvested fruits or vegetables which you cannot sell, we can organise groups of volunteers to come and harvest this produce; the food will then be redistributed to charities who work with people at risk of hunger or food poverty.

Pack-house Surplus: If you have already-harvested produce which you cannot sell, we can help link you with charities to donate it to, or with commercial outlets. Commercial outlets, such as [Company Shop](#) and [Rubies in the Rubble](#), will almost certainly pay you a higher price for this produce than you'd get from selling it for livestock feed or anaerobic digestion.

Free, Safe and Minimum Hassle: Gleaning is free for farmers, as all costs covered by Feedback. For minimum hassle to the farm, we coordinate all logistics ourselves – including vans, containers for the produce, harvesting equipment and transport for volunteers. We can come on a day of the farm's choosing. Farmer Geoff Philpott from Kent said it was "very easy to host a gleaning day". We have first-aid trained coordinators supervising the volunteers at all times. We have a risk assessment, insurance, and health and safety policies.

Tried, Tested and Trusted: From 2012 to 2017, we've gleaned over 288 tonnes of produce across 155 gleaning days. We've worked with numerous large-scale producers in the UK, including [Produce World](#), who recently won a [Waitrose Way Award](#) for their work with Gleaning Network UK. Farmer Peter Thompson, Essex said that hosting gleaning was "A fun and enjoyable experience" and "inspiring to have such enthusiastic visitors pleased to be on the farm and getting their hands dirty." In 2014, Feedback were the winners of the [BBC Food and Farming Award for Best Initiative in British Food](#).



HOW IT WORKS

Making use of your surplus food is free, easy and straightforward.

We offer a safe and professional service that prevents food waste, alleviates food poverty, and delivers environmental and social benefits.

All you have to do is give our team a call.

- The Gleaning Network will arrange a date and time to suit you
- Can operate with 1-2 weeks' notice (less notice sometimes possible)
- Harvest your surplus with our experienced staff and volunteer crew
- Adhere to health and safety policies and on-site procedures

If you wish, we can meet you prior to our first harvest at your farm to discuss arrangements, and answer any questions you have. Please let us know when you are likely to have food waste during the year, even if it is uncertain.

WHAT WE CAN OFFER FARMS

Potential to prevent waste and boost profits: We aim to transform the market to allow more of your farm's produce to make it onto retailer's shelves, through campaigning and awareness raising.

For instance, we campaign to tackle issues such as tightening cosmetic specifications, order cancellations and other unfair trading practices through working with the Groceries Code Adjudicator and other organisations.

Divert unharvested food for charity: We donate all the produce we harvest to charitable projects like [FareShare](#) (the largest redistributor of food surplus in the UK, who work with all the major supermarkets) – from them it goes to homeless hostels, womens' refuges, and other charities. Over 3 years, we have gleaned 110 tonnes of produce, equal to more than 2.6 million portions of fruit and veg, which goes some way to providing for the 8.4 million people in the UK experiencing food insecurity. You will get that glowing feeling of knowing that your unsalable produce has gone to where it is needed most. Fresh fruit and vegetables are especially valuable to the UK's poor who often cannot afford to buy them.

Environmental benefits: The [huge amounts of water, land and energy](#) (as well as your farm's time and effort) employed to grow food, are best used, in environmental and social terms, by feeding them to humans if they cannot be sold. This is shown by Feedback's [food waste hierarchy](#), which is now widely adopted by groups as diverse as [Tesco](#), [WRAP](#) and the [London Food Board](#). In diverting surplus produce for human consumption (opposed to animal feed or AD plants), farms have an opportunity to make further commitments to environmental sustainability.

Publicity: The Gleaning Network has achieved considerable press coverage in local, national and international media, including [Farmers Weekly](#), [Fresh Produce Journal](#), [South East Farmer](#), [Channel 4's River Cottage](#), [Jamie and Jimmy's Friday Night Feast](#), [The Guardian](#), [The Evening Standard](#), [BBC Radio 4's Food Programme](#) and [Al Jazeera](#). If we visit your farm, there will usually be the opportunity for some positive press, though we are also able to keep gleaning as a private arrangement keeping you anonymous if you wish.



**IF YOU WOULD LIKE TO DONATE YOUR UNSOLD PRODUCE TO CHARITY OR FOR MORE INFORMATION PLEASE CONTACT MARTIN BOWMAN,
UK GLEANING COORDINATOR EMAIL MARTIN@FEEDBACKGLOBAL.ORG OR CALL 07816088210**