



FARMER COLLABORATION OPPORTUNITY

FEEDBACK'S

GLEANING NETWORK UK

Who We Are: Feedback's [Gleaning Network](#) works with farmers to prevent the waste of valuable food, and to redistribute fruits and vegetables to charitable organisations. Since the launch of the network in 2012, we have worked with more than 50 farmers and saved over 460 tonnes of food. 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 Surplus: If you sometimes have un-harvested fruits or vegetables which you cannot sell, we will organise groups of highly-motivated volunteers to come and harvest this produce. Each of our gleaning days is coordinated, run and supervised by a trained and experienced member of Feedback's staff.

Pack-house Surplus: If you have already-harvested produce which you cannot sell, we can work with one of our several partner organisations to arrange a collection of the food.

No food is wasted: Any and all of the fruits and vegetables that we recover will be used to help people in need. We work closely with [FareShare](#), who in 2017 helped to support 484,000 people every week through provision of food.

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 the logistics ourselves. We can visit the farm on a day that suits the farmer (weekday or weekend).

Professional: Our staff and volunteers are covered by Public Liability Insurance; we have clear and comprehensive health and safety procedures; all of our gleaning days are run by a member of Feedback staff who is trained in first-aid and experienced in supervising volunteers.

Tried, Tested and Trusted: From 2012 to 2018, we ran more than 240 gleaning days with farmers and growers across the UK. Farmer Peter Thompson from 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 arrange to visit you at your farm (in advance of any activity) to discuss arrangements, and answer any questions you have.

WHAT WE CAN OFFER FARMS

Potential to prevent waste and boost profits: Through working with the public and policymakers, and by commanding the attention of retailers with our targeted campaigns, we aim to transform the market to allow more of your farm's produce to reach the supermarket's shelves. In 2017, we worked with The Sunday Times to expose the scandal of British farmers being forced to waste hundreds of thousands of cauliflowers. This story delivered immediate impact, with Tesco pledging to buy an additional 220,000 British caulis, and Aldi significantly slashing prices with the aim of buying and selling up to 500,000 more.

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 a wide range of charities and community groups, such as homeless hostels, women's refuges and school breakfast clubs. So far we have gleaned and redistributed more than 460 tonnes of fresh fruits and vegetables, which goes some way to providing for the 8.4 million people in the UK experiencing food insecurity.

Environmental benefits: The [huge amounts of water, land and energy](#) (as well as your time and effort) employed to grow food are best used, in environmental and social terms, by feeding them to humans. In diverting un-sellable 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. We are also able to keep gleaning as a private arrangement, in which the farm and/or farmer will remain anonymous. This is entirely at your discretion.



**IF YOU WOULD LIKE TO DONATE YOUR UNSOLD PRODUCE TO CHARITY OR FOR MORE INFORMATION PLEASE CONTACT JAMES TURNER,
UK GLEANING COORDINATOR EMAIL JAMES@FEEDBACKGLOBAL.ORG OR CALL 020 3051 8633**