

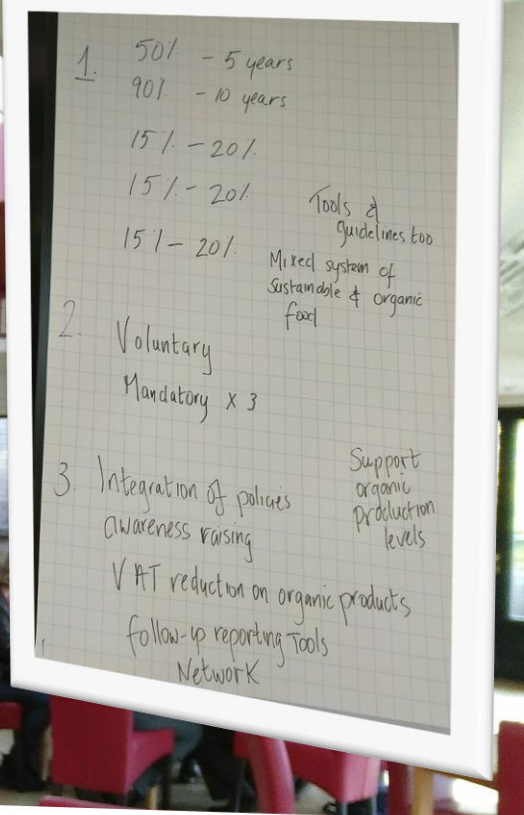


# Strategic Public Procurement on the move Sustainable Food Solutions

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Brussels, Procura+/COACH MAD 13/10/2022





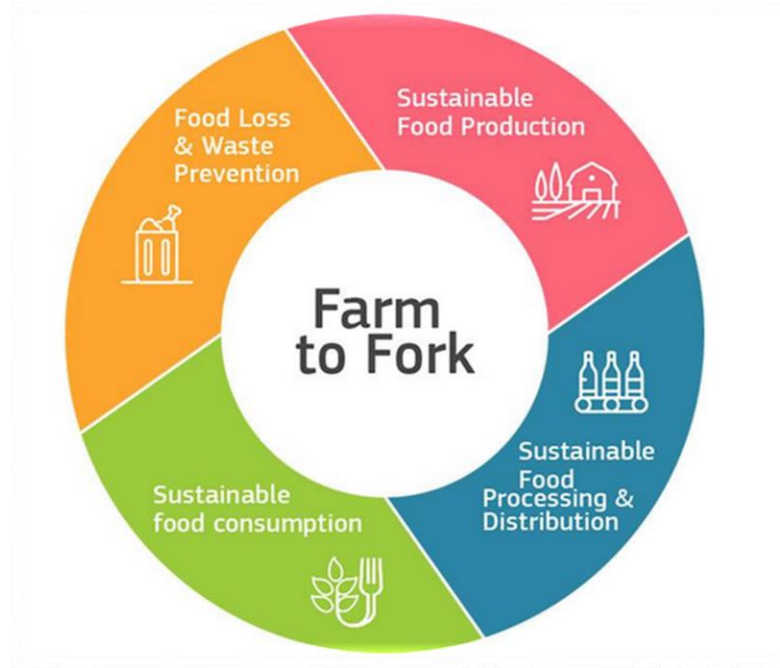
## Breakout Session 7



### **Sustainable from farm to fork: transforming catering and food procurement**

The aim of this session is to plan a path for progressively mainstreaming sustainable food procurement – taking school meals as an example – across Europe, with participants identifying and discussing key actions which could advance this goal.

# The momentum



*Launched on 20 May 2020, the 'Farm to Fork' strategy put forward the EU's ambition for making its food system a model of sustainability at all stages of the food value chain.*



## Member States

## EU institutions

-  **Federal Ministry  
Republic of Austria**  
Agriculture, Regions  
and Tourism
-  **Federal Ministry  
Republic of Austria**  
Climate Action, Environment,  
Energy, Mobility,  
Innovation and Technology
-  **Federal Ministry  
Republic of Austria**  
Social Affairs, Health, Care  
and Consumer Protection



Federal Ministry  
of Food  
and Agriculture



MINISTRY  
OF EDUCATION, SCIENCE,  
RESEARCH AND SPORT  
OF THE SLOVAK REPUBLIC



MINISTERSTVO PRÁCE  
A SOCIÁLNÍCH VĚCI

Ministry of Environment  
and Food of Denmark

REPUBLIC OF ESTONIA  
MINISTRY OF THE ENVIRONMENT



European Parliament

Pres. NAT Section  
Peter Schmidt

European Economic  
and Social Committee

## Other institutions

FLANDERS  
ENVIRONMENT AGENCY



## Flanders



**Flanders**  
in education & training

GEZOND  
LEVEN



Slovak  
Association  
for Nutrition  
and Prevention



**Prague  
innovation  
institute**



Österreichischer  
Staatsfonds

ity of  
iennaFundació  
Fisabio

**INOVATION**  
Innovation Agency





***Call for a coordinated global framework for action to ensure sustainable and healthy school meals in every school around the world, leaving no child behind.***

***3rd Global One Planet SFSP conference (Nov 2020)***

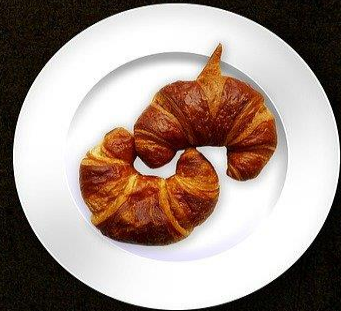
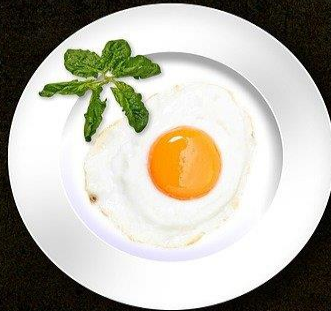






# SUSTAINABLE PUBLIC PROCUREMENT OF FOOD: A GOAL WITHIN REACH

*BY EU FOOD POLICY COALITION EXPERTS*





**Executive Summary**

The paper of this report is to provide background information to support the development of sustainable food procurement in public procurement in the EU.

The paper aims to provide background information and to identify measures and interventions that can be implemented in the public procurement of food in the EU.

The information presented in this paper should also serve as a reference to the public procurement of food in the EU.

It is important to note that the paper is not intended to provide a comprehensive overview of the public procurement of food in the EU.

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## MAKING THE 'BUSINESS CASE' FOR SUSTAINABLE FOOD PROCUREMENT

- 1 Sustainable food procurement should be strategic procurement and support systemic change
- 2 Sustainable food procurement can be cost-effective
- 3 Sustainable food procurement is working across Europe
- 4 EU public procurement legislation needs to clarify local/regional food procurement
- 5 Sustainable school food procurement is a 'low hanging fruit'





# MANIFESTO FOR ESTABLISHING MINIMUM STANDARDS FOR PUBLIC CANTEENS ACROSS THE EU

## SUSTAINABLE PUBLIC PROCUREMENT OF FOOD: A GOAL WITHIN REACH

May 2021

*Paper written in the framework of the EU Food Policy  
Coalition (EU FPC) Public Procurement Task Force\**

### PURPOSE

The aim of this paper is to provide five key arguments in favour of sustainable healthy food procurement to address the challenges of the EU food system.

The paper seeks to provide strong evidence and thereby overcome any misconceptions about the gains of implementing sustainable food procurement in a comprehensive form.

The information presented in this paper thereby also seeks to contribute to the strategic implementation of the Farm to Fork (F2F) Strategy, particularly with regards to determining the best modalities for setting minimum mandatory criteria for sustainable food procurement to promote healthy and sustainable diets, including organic products, in schools and public institutions.

Whereas the first four points of this paper focus on sustainable public food procurement for all public institutions (schools, hospitals, elderly care homes, etc.), the fifth point emphasises sustainable school food procurement as a 'low hanging fruit' for the implementation of the F2F Strategy, in light of the planned review of the EU school scheme legal framework, with a view to refocus the scheme on healthy and sustainable food in 2023.

\* **Coordination:** ICLEI - Local Governments for Sustainability, IFAM Organics Europe  
**Contributors:** Compassion in World Farming, Ecologie Institute, Euroclima, Eurogroup for Animals, European Environmental Bureau (EEB), European Heart Network (EHN), European Public Health Alliance (EPHA), Fair Trade Advocacy Office (FTAO), Four Paws, Friends of the Earth Europe (FoE), Greenpeace, Healthcare Without Harm (ICLH), IFAM Organics Europe, IPES-Food, Slow Food Europe, UNESCO Chair on World Food Systems.

\*\*\* **SUSTAINABLE DEVELOPMENT**

**Lead author:** ICLEI - Local Governments for Sustainability.

**Contributors:** Produced in the framework of the EU Food Policy Coalition, in particular: Buy Better Food (BBF), Compassion in World Farming (CIWF), Eurogroup for Animals, European Environmental Bureau (EEB), European Coordination Via Campesina (ECVC), European Federation of Food, Agriculture and Tourism Trade Unions (EFFAT), European Public Health Alliance (EPHA), Fair Trade Advocacy Office (FTAO), Four Paws, IFAM Organics Europe, Public Procurement Analysis, Slow Food Europe.

**Additional endorsements:** Safe Food Advocacy Europe (SAFE), Agroecology Europe, Health Care Without Harm (HCWH), Feedback EU, Arche Noah, Urgenci, Birdlife Europe, and WWF European Policy Office.


Following a policy paper on 'Sustainable Public Procurement of Food: A Goal Within Reach', which presented the 'business case' for sustainable healthy food procurement, and key policy recommendations for using procurement for a systemic food transformation, this Farm to Fork Procurement Manifesto (hereafter 'F2F Procurement Manifesto') aims to inspire the European Commission and the EU Member States as well as regional and local public authorities with **seven actionable propositions** for establishing **minimum standards for public canteens in Europe**.

European public canteens, and in particular school meals, are **low-hanging fruit for the implementation of the EU Farm to Fork strategy**. They can be catalysts for food system transformation if their public spending actions include ambitious requirements that go beyond environmental or 'green' requests.

What if all public and school canteens across Europe had to abide by minimum mandatory criteria that **support the implementation of the Sustainable Development Goals**? Some may oppose higher costs, but as we all know by now, the costs of unsustainable practices related to any of these aspects are far higher for society and taxpayers ([see the previous EU FPC paper](#) for evidence on cost-effective food procurement).

So why buy cheap and unhealthy food when public food procurement provides such a good opportunity for tackling so **many sustainability policy goals on one plate**? Buying better to achieve more is the intention of this Manifesto.





# HEALTHY SCHOOL MEALS AND FOOD EDUCATION FOR ALL CHILDREN

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Demand the European Commission takes action now

# SMALL PLATE BIG IMPACT



**Sign the petition** to support healthy meals  
and food education for all school children







*Public procurement has the opportunity to incentivise more organic, sustainable and local production, leading to healthier diets and a fairer distribution of food in society.*

*It is therefore high time that the EU sets targets to promote organic, sustainable and regional food in public canteens, in hospitals and in schools!"*

*Sarah Wiener - Member of the European Parliament, chef & Buy Better Food Supporter*



1. HEALTHY FOOD
2. ORGANIC AND OTHER AGRO-ECOLOGICAL PRODUCTS
3. SMALL-SCALE FARMERS SUPPORT
4. CLIMATE ACTION
5. SOCIAL ECONOMY AND LABOUR RIGHTS
6. FAIR TRADE
7. ANIMAL WELFARE STANDARDS

**OVERARCHING PRINCIPLES**  
*GOOD GOVERNANCE FIRST*  
*MARKET ENGAGEMENT FIRST*



# SEVEN MINIMUM MANDATORY CRITERIA FOR PUBLIC CANTEENS IN EUROPE

*The proposed targets and criteria are provided as examples to inspire the European Commission and EU Member States (-> EU Farm to Fork strategy) as well as individual contracting authorities, and central purchasing bodies, to adopt similar practices. The precise wording of the targets and criteria should be adapted to the procurement practices in place within the organisation, in compliance with national/ regional legislation and policies.*

## 1. HEALTHY FOOD

### Target

**100% of all public meals are based on dietary guidelines that ensure sustainable, healthy nutrition for all relevant age groups and social contexts.**

### Procurement criteria

- › At least two age-appropriate portions<sup>4</sup> of fruit must be offered daily (during main meals and breaks).
- › At least two age-appropriate portions of raw or prepared vegetables must be offered daily (during main meals and breaks).
- › At least 75% of bread, pasta, rice, and other grain-based products must be offered as whole grain.
- › For catering contracts: economic operators<sup>5</sup> must prove their expertise and knowledge in cooking and preparing healthy food with high nutritional value (selection criteria).
- › For schools, daycare centres and the like: the sale and serving of sweetened drinks, including sugar sweetened beverages (such as juices, soft drinks, etc.), artificially sweetened beverages (such as diet beverages, etc.), and energy drinks, is prohibited, including in canteens, kiosks, vending machines or during any school-related event.
- › Marks will be awarded to economic operators who replace processed meat products with healthier alternatives.
- › Marks will be awarded to economic operators who replace snacks and desserts high in fat, sugar and/ or salt (HFSS)<sup>6</sup> - as defined by a health-oriented nutrient profiling model - in canteens, kiosks, vending machines or during events with healthier alternatives, such as fruit and/or nuts.<sup>7</sup>

*For additional criteria on nutritious plant-based foods, such as fruit, vegetables, legumes and cereals - see criteria under 'climate-friendly food', including with a view on seasonality.*

## 2. ORGANIC AND OTHER AGRO-ECOLOGICAL PRODUCTS

### Target

*At least 20% of procured food is certified as organic, and marks are awarded for agro-ecological practices beyond the minimum organic requirement.*

### Procurement criteria

#### #Organic food content

*At least 20% of procured food (by mass/volume, value or number of food items - to be specified by contracting authority) shall originate from organic agriculture (see [EU GPP criteria](#), page 6 fll)*

#### #GMOs

*All food and feed shall be GMO free, as defined in Regulation (EC) No 1829/2003 (Art. 24-25).*

#### #Additional agro-ecological practices support

*Marks will be awarded to tenderers that commit to source food (beyond the minimum required to be certified organic) from farms that support the transition to agroecology, according to the FAO '10 Elements of Agroecology'<sup>9</sup> and the '13 Agroecological Principles'.<sup>10</sup> Higher marks will be awarded for system approaches such as organic farming than for less ambitious approaches based on single farming practices.*



### **3. SMALL-SCALE FARMERS SUPPORT**

#### **Target**

*At least 10% of food originates from small-scale farmers, defined by turnover, agricultural area and number of employees.<sup>11</sup>*

#### **Recommendations on supporting small-scale farmers in public procurement**

*Note: Though the EU Farm to Fork Strategy acknowledges increased "calls for shorter supply chains" and that Europeans "want to feel closer to their food (...) that is fresh, less processed and sustainably sourced" it is not possible yet to give direct preference to small-scale farmers under current EU procurement law.<sup>12</sup> To halt the drastic decline of small-scale farmers in Europe, EU policy makers are strongly encouraged to change this.*

#### 4. CLIMATE ACTION

##### Target

**25% GHG emissions reduction through more plant-based food, food waste reduction and a low-carbon food chain from farm to fork.**

##### Procurement criteria

*[Note: Some of the proposed criteria hereunder do apply for catering contracts only but where a municipality/school employs its own kitchen staff they should implement the criteria that are written into the catering contracts]*

##### #More plant-based food<sup>20</sup>

- › At least two plant-based days per week in public canteens.
- › At least 60% of the volume of meat dishes should consist of beans, grains, vegetables or legumes.

##### #Food waste reduction

- › Require food waste prevention measures such as accurate stock inventory and ordering systems, efficient storage, and adapting portion size.
- › Flexible meal planning (allowing the use of leftover food or food that is approaching its use-by date).
- › Award points for awareness-raising activities related to food waste reduction (see 'How to get there' for more details).
- › Require a donation agreement with food banks/food aid associations.

##### #Low carbon food chain

- › Each meal shall include at least one type of seasonal, fresh fruit, vegetable or legume (grown outdoors where possible).
- › Require provision of low-impact, free drinking water, and preferably from filtered water fountains (see [EU GPP criteria](#), page 35).
- › Award points for more climate-friendly transport modes or smart mobility or logistics concepts.

##### #Transversal

- › To better implement the above practices, staff training on environmental aspects shall be provided (e.g. 16 hours per year).



## **5. DECENT WORKING CONDITIONS**

### **Target**

*100% compliance with decent working conditions in conformity with applicable collective bargaining agreements as well as relevant national, EU legislation and international standards, and encouraging the employment of vulnerable workers in the farm to fork food chain.*

## **6. FAIR TRADE**

### **Target**

*At least 25% of the products typically originating from countries outside Europe, such as bananas, coffee and tea, shall be fairly traded.*

## 7. ANIMAL WELFARE

### Target

*A higher animal welfare standard in combination with higher plant-based food content.*

### Procurement criteria

#### #Eggs

100% of shell eggs and at least 50% of liquid eggs should be certified organic.

#### #Plant-based food

For increased plant-based food see criteria under 'climate-friendly food'.

#### #Increased animal welfare

Points will be awarded based on the percentage (by mass/volume/value - to be defined by contracting authority) of food products with high animal welfare standards, including no cages, no mutilation, slow-growing breeds, access to pasture, reduced use of antibiotics, and no transport to slaughter exceeding eight hours, or four hours for poultry and rabbits.



# *„Where do you see the limits of public procurers?“*

*“I do not like limits, at all”*

*“If you have something that needs to be tackled, you just have to talk to other wise persons and think how you can deal with it in your own city. You will find a way if you try hard enough.”*



Betina Bergman Madsen, Chief Procurement Officer, Copenhagen

