

Public procurement as a driver for sustainable foodsystems.

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PRE-CONFERENCE WEDNESDAY 14 OCTOBER 2015 (13:30 - 17:00)

MiCo, Milan, Italy

Can we feed Europe sustainably and equitably?

Abstract: Public procurement and foodservice is increasingly recognized as a powerful tool to impact food systems due to its size and scope. The paper forms an analysis of the Danish case and the role of the public in promoting sustainable consumption through public plate strategies. It will present findings from interviews with catering managers and procurement officials and looks at perceptions of the need for integration of nutrition and climate concerns in procurement strategies

Agenda

- Case of POPP's
- Case of climate strategies
- Case of food waste mitigation
- Potential for healthier & local seasonal foods
- Role and voice of foodservice workers

Sustainable diets

FAO, 2010,
Rome

Definition

Sustainable Diets are those diets **with low environmental impacts** which contribute **to food and nutrition security** and to **healthy life** for **present and future generations**. Sustainable diets are protective and respectful of biodiversity and ecosystems, culturally acceptable, accessible, economically fair and affordable; **nutritionally adequate, safe and healthy**; while optimizing **natural and human** resources.

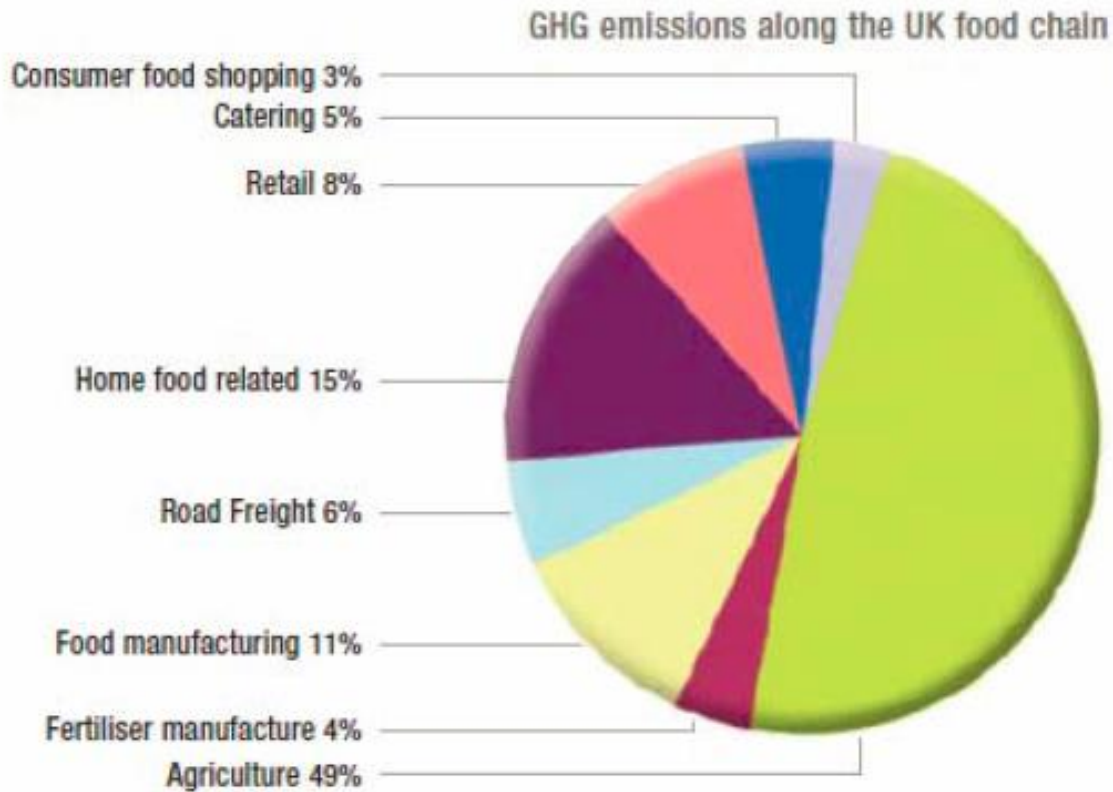
<http://www.fao.org/ag/humannutrition/23781-0e8d8dc364ee46865d5841c48976e9980.pdf>

Environmental impacts of food?

- Food one of the major contributors to GHG emissions
 - Energy and non-energy related emissions
 - Increased global (animal) food consumption because of increased global (average) wealth
- Increasing demand (competition) for agricultural land and fibres/nutrients
 - from use of biomass for materials, like bioplast
 - from use of biomass for biofuels, like bioethanol and biodiesel

Climate impact

Contribution of catering



UK: comparable data (CIAA, 2008)

Perceptions of catering

” – *a mundane activity in prosaic settings*”

Morgan and Sonnino (2007)

Further more: its ancillary

Iannis, G:1987 Working Lives in Catering

Morgan, K & Sonnino, R (2007). Empowering consumers: the creative procurement of school meals in Italy and the UK International Journal of Consumer Studies 31 (1), 19–25.

Evidence of procurement

Projects/programs

- iPOPY
- Foodlinks
- Purefoods
- Glamur
- Recent EU H2020 call
- Upcoming H2020

Evidence

Increasing interest due to its potential for creating desired social and economical outcomes (McCrudden 2004; Stefani et al., 2015).



OOH is becoming “politicised” evidence

- Keyhole
- Organic: Gold Silver Bronze
- Local food strategies
- Healthy “settings” eating strategies



Why is the public meal politicised

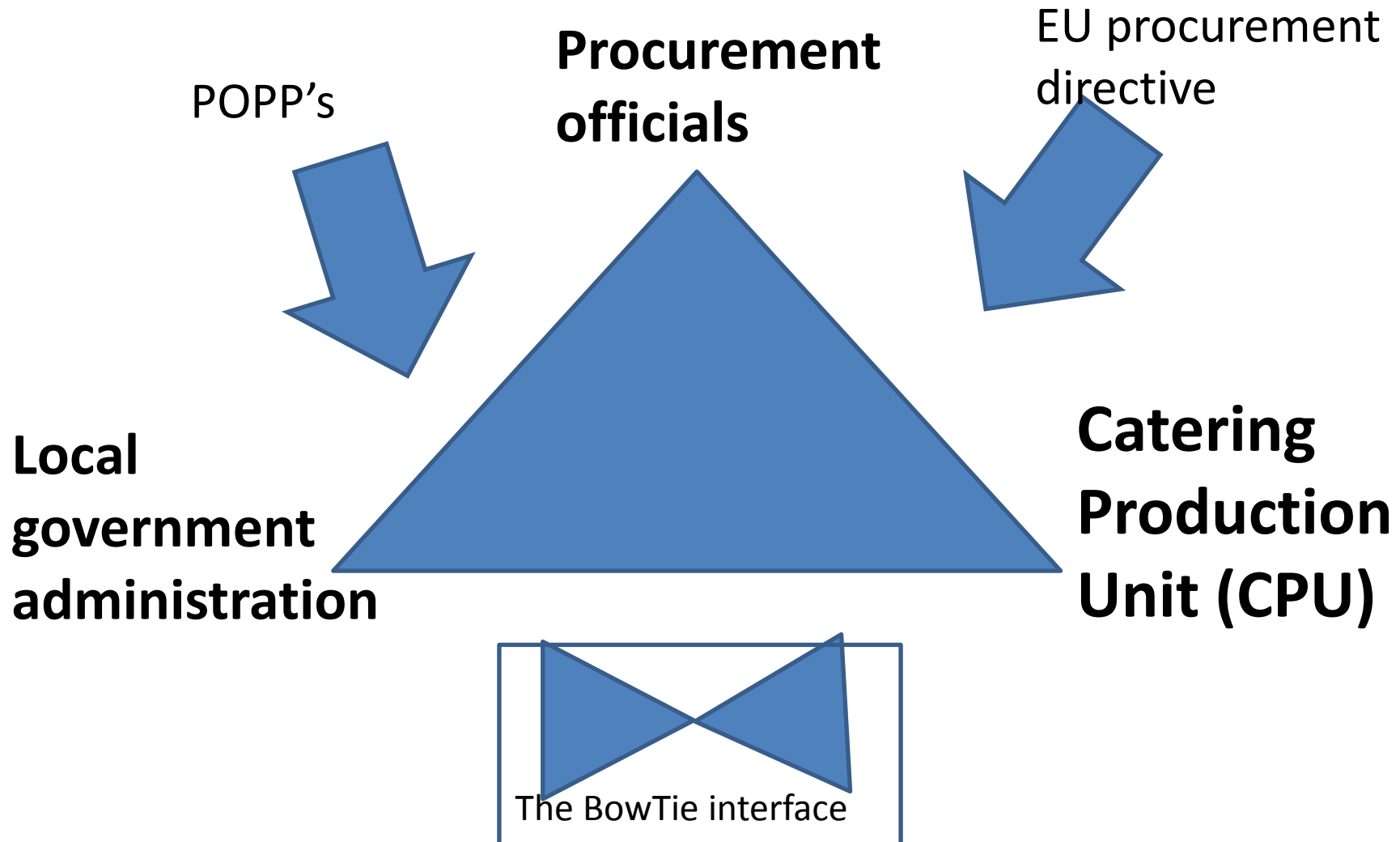
- Its an easy place
- We all own it
- We all eat there
- Its “public”
- That is: its not private
- As a result: It can be “politicised”*



Fragos Spiros, Ravin Shrestra & Bent Egberg Mikkelsen: Implementation of sustainable development in Denmark - case of public organic procurement policies (POPP's)

* Bruno Latour Politiques de la nature. Harvard University Press. Available in English: Politics of Nature: How to Bring the Sciences Into Democracy 2004

PROCUREMENT GOVERNANCE STRUCTURAL NETWORK



Public catering: DK

keyfigures

	Owner	Units/approx	Clients/users	All units	All clients
Hospital	Regions	80	30.000	yes	Yes
Nursing homes	Municipal	500	50.000	yes	Yes
Meals on wheels	Municipal	100	50.000	yes	Yes
Schools	Municipal	1800	625.000	No	no
Day Care	Municipal	4000	200.000	no	Yes
Higher educ/voc school	State	200	200.000	yes	No
Prison	State	20		yes	Yes
Military	State	20		yes	Yes
Canteens	State/mun/reg	350		yes	no

Organic food as strategy?

- Organic farming has a number of advantages
 - Nature, environment and health
 - Due to bigger diversity, other types of pesticides, the use of organic manure, lower nitrogen surplus in the soil etc.
- Organic food – some GHG reduction potential, but complex picture
 - Increased CO₂-uptake by the soil
 - Some products have lower climate impact: pork due to less industrialised input and less nitrogen surplus
 - Some products have higher climate impact: greenhouse vegetables due to lower agricultural yield

Organic procurement tends to favour more healthy food environments at school (He & Mikkelsen, 2014, 2015)

Facts about DK POPP's

- Public kitchens bought organic products for 526 million. kr. out of 4 billion = **10 % market share**
- Massive support to the idea of promoting **organic food in public** (Mørk et al 2014).
- The number of CPU's with the "The Organic Food Brand" **increased by more than 50 %**. from January 2014 to January 2015
- CPU already use organics, but have **intensified use**.
- **OOH is increasing**: total sales to food service grew by 7.6 per cent., Which contributes to the turnover of both organic and conventional p



Organic market shares

retail & catering

Sector	2013	2014
Out Of Home	5	6,5 (out of 19,5 billion DKK)
Retail	na	7,6

Organic foods in the Public food groups

Varegruppe	2013	2014	2013	2014
	— mio. kr. —		— pct. —	
Dairy	981,0	1 304,3	100,0	100,0
Grocery	398,0	497,0	40,6	38,1
F&V	303,0	436,3	30,9	33,5
Frozen	178,1	241,9	18,2	18,5
Meat, poultry, fish	83,3	89,3	8,5	6,8
	18,5	39,8	1,9	3,0
	208,8	257,3	21,3	19,7
	31,2	67,4	3,2	5,2

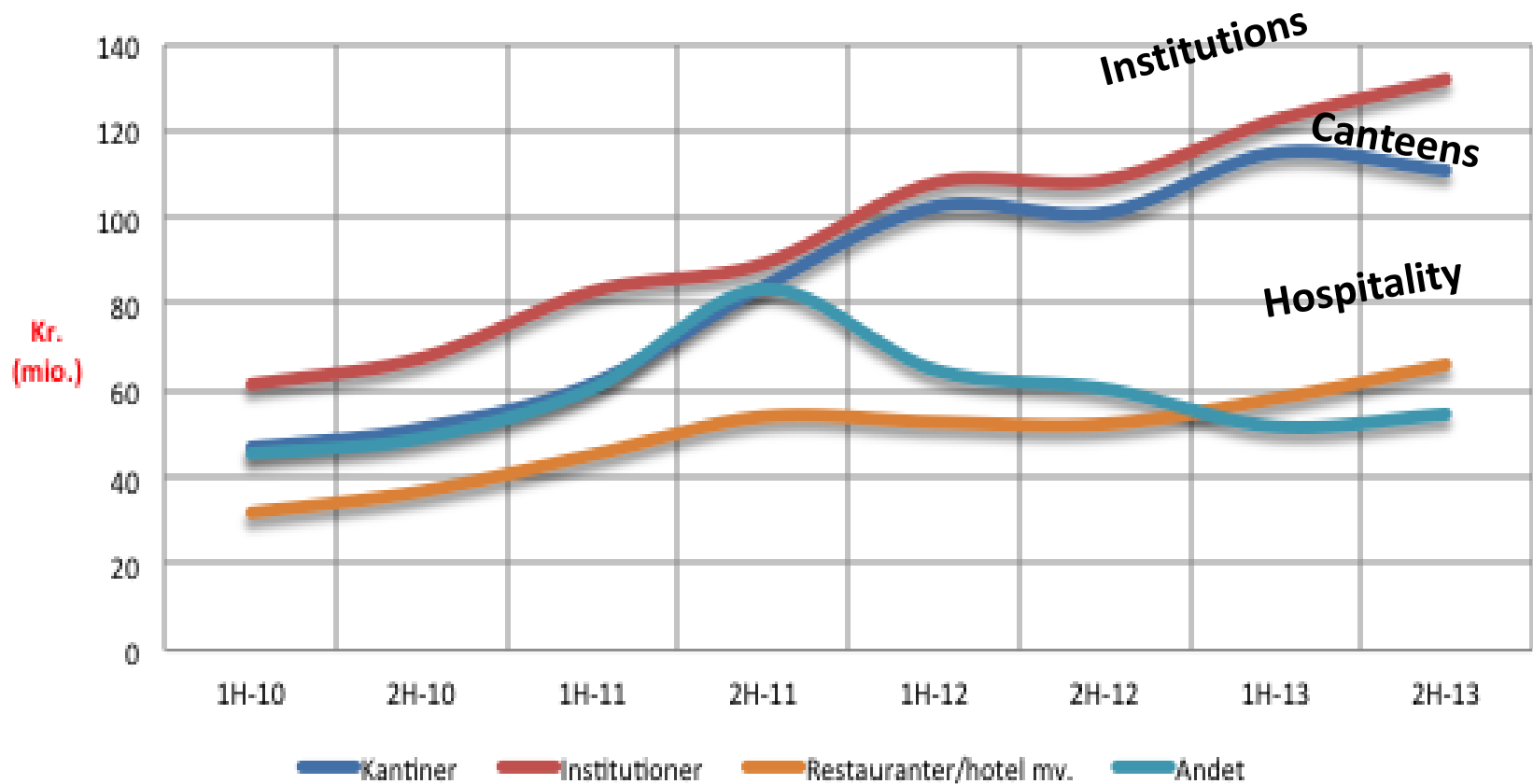
Anm.: Tallene viser fødevareleverandørers salg til disse køkkener, dvs. grossistpriser ekskl. moms.
 Det samlede salg er mere sikkert end salget fordelt på de fem overordnede varegrupper.

POPP's

Types of catering

Value of procurement in mill. DKK

Salg fordelt pr. segment



Rikke Thorø Grønning Økologisk salg i
Foodservice, 1H-2010 → 2H-2013

Training is key

“Most of my knowledge on organic conversion I've gotten through the training and subsequent experience.”

Kindergarten foodservice worker

“We started in February with approximately 20% organic produce and now we are at 70% half years later”

Public canteen manager

Social learning

“...for us it has developed into a sort of competition. So by developing the organic in our own way we have got larger sense of ownership and achieved more professionalism and pride in what we deliver.”

School foodservice worker

“ ..we are generally more happy with our work and find it more satisfying because the implementation process challenged us”.

School foodservice worker

Problem based learning

“The idea of getting together and exchange ideas with caterers that are different from ourselves are important and we learned a lot others in the group”.

Kindergarten foodservice worker

“The biggest challenge is definitely to keep up the commitment. I'd like to see that the group I was part of in the project could still hold together, share experience, sharing recipes etc.”

School foodservice manager

Supply chain is conservative

“..we enjoy having direct contact with a supplier who is working hard to deliver what we want when it comes to organic products”.

School catering manager

Climate strategies

themes from interviews

*Off course we prefer to have **local DK tomatoes** but the procurement contracts are centralized and beyond our control*

Food service manager

*If we charge the elderly 7 Euroes a meal its a bit difficult to cut **skip the meat right?***

Food service worker

*We are concerend about the **transport part** and yesterday i complained about the delivery truck driver not turning off the engine and she answered: dont worry I've got a **particle filter***

Food service worker

Carbon eq recommendations

- 800 g/meal
- Used by Mat Klimat/KLIMP in city of Malmö



Marine Stewardship Council

Certificeret bæredygtigt fiskeri

Climate Mitigation in catering

Climate Balance tool (NL) & MenuTool (SE)

Klimaatweegschaal

De manier waarop voedselproducten worden gemaakt, bewaard en bereid heeft invloed op het klimaat. Hoeveel invloed verschilt per product. De Klimaatweegschaal maakt dit inzichtelijk. Stel hieronder een maaltijd samen en zie hoe het klimaat wordt beïnvloed. Bewaart en bereidt. Je ziet de invloed van het product op het klimaat voor een toef van tijd. Het klimaat verandert door de keuze van het product.

Aardappel, pa...

Aardappel rauw

Groente

Bonen sperzie- in b

Vlees

Varkensvlees

Invloed op het kli...



De resultaten zijn a...

De arcering geeft het gemiddelde aan van de categorie waar het product toe behoort.

De rode lijn geeft de voorgaande waarde van het product ter vergelijking.



Friday, 26. September 2008

KTH Research Project Database

» KTH Research Projec...

- » Architectural and Civil Engineering
- » Chemistry and biotechnology

- » Computer Science & Information Technology
- » Electrical Engineering
- » Mathematics
- » Physics and Energy
- » Production and Mechanical Engineering
- » Social Sciences

PROJECT

MenuTool - Developing an interactive tool for environmental menu planning, evaluating it and making recommendations for further use (»Add to Infobox)

Research Leader: Annika Carlsson-Kanyama

Industrial Ecology

In MenuTool a prototype version of an interactive tool for environmental menu planning is developed and tested. The project is carried out in collaboration between researchers from the Division of Industrial Ecology at KTH and the Department of Home Economics, Göteborg University. A consultancy firm, Energivision, will develop the interactive digital instrument. The goal is to increase the capacity for environmental menu planning mainly among the interested citizens and school pupils. Results from a previous research project where the

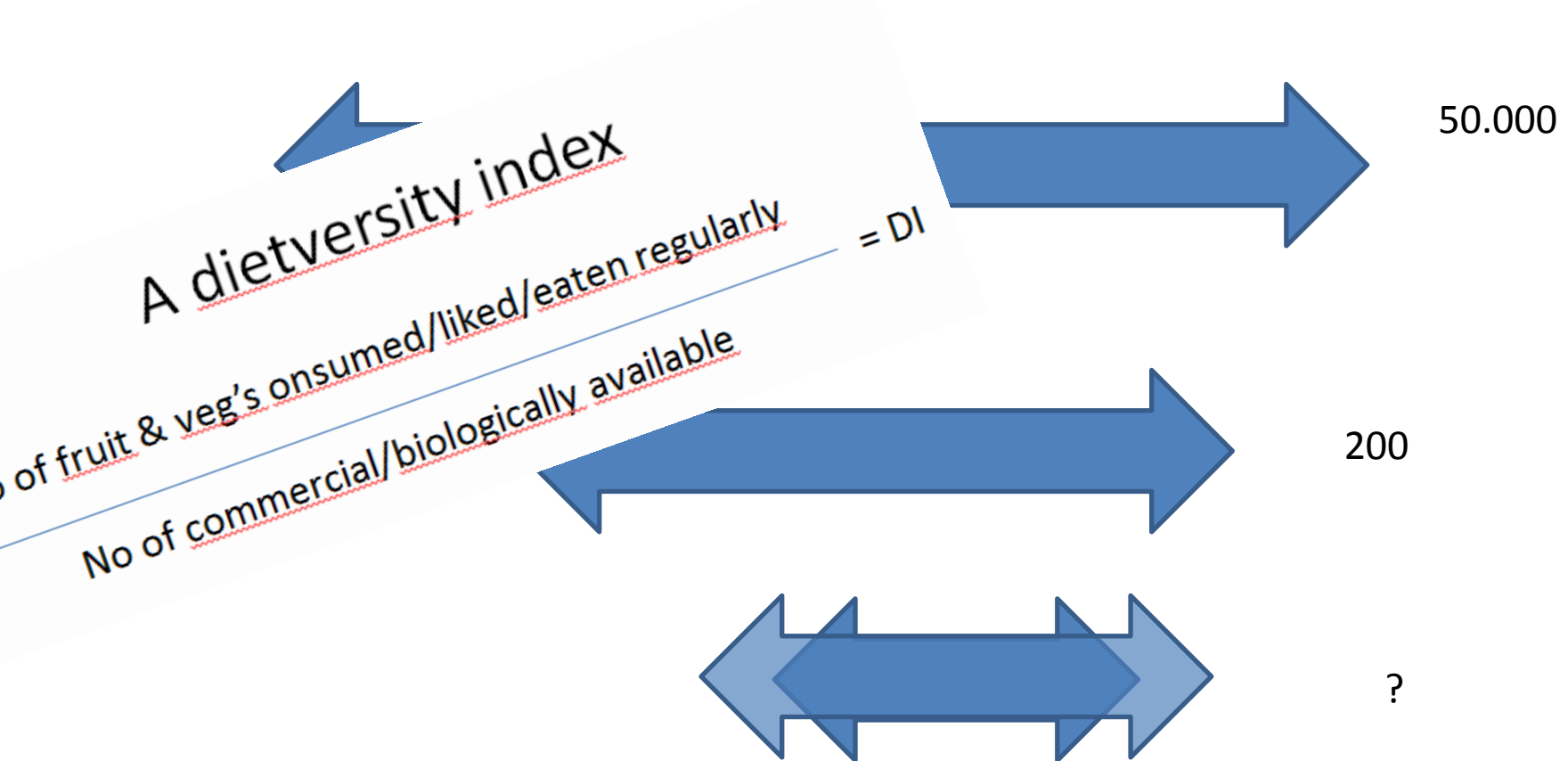
gemiddeld

TOTAAL

hoog

OVERVIEWS

Dietversity as a metric



Sansolios, S. & Storm Slumstrup, C. 2010, "Pilot European Regional Interventions for Smart Childhood Obesity Prevention in Early age: Resultat af Baseline mad indtag i børnehave A, B, C og F og intervention mad indtag i børnehave A og F", [Online],

Conclusions

- Public procurement could **potentially** be a **powerful tool**
- But a **systems approach** is necessary if sustainability thinking should **reach all corners**
- **Case of POPP's** has created new insight into systems dynamics and governance
- Governance should value **both top down** and **bottom up** (mixed model)
- **Food waste**, local sourcing (**locavorism**), **seasonality** and “**freshness**” are important touchpoints (counteracting NPM)



Thanks to

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