

Sustainable Food for Thought in Malmö

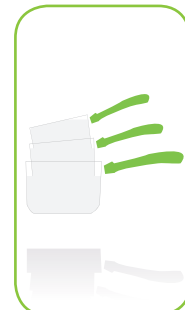
CITY OF MALMÖ, SWEDEN

Procurement objectives

To establish the feasibility of preparing and serving organic meals in Malmö's schools, a pilot project was carried out from 2004-2007. The aim of the project was to serve 100% organic food in a school restaurant which was considered to be a good model for replication. Djupadal School serves 500 meals daily and was chosen as the pilot school because its kitchen was due to be refurbished.

Background

Malmö's goal is to serve 100% organic food in all of its public catering services by 2020. €36 million was spent on school restaurants in the last four years. Switching to more organic produce and redesigning menus is expected to reduce greenhouse gas emissions from food supply by 40% by 2020, based on 2002 levels.



Criteria used

- **Requirements on the bidding companies:** Proving their financial, technical and professional capacity; supplying two professional references; and providing information on their environmental and social or ethical credentials
- **Food:** Meat must be free of hormones and meet rules of EUROP classification; fish products have to comply with Marine Stewardship Council criteria (or equivalent); and organic products (according to the definition provided by Regulation EEC 2092/91) must also be included in the product assortment
- **Deliveries and transport:** Deliveries to be made once a week and on a more regular basis when needed; transportation vehicles must be in accordance with the transport sustainability criteria adopted by the city (for example, fulfilling minimum of EURO 5 standard for heavy weight vehicles).

Results

By the end of the pilot project (in 2007), 97% of food purchased by Djupadal School was organic, and the current share is 85%. Although there were often price premiums for organic food items, the new restaurant menus made it possible to purchase organic food with largely unchanged budgets. One way was to reduce the amount of meat served by replacing it with seasonal fruit and vegetables. This compromise made it possible for Malmö to address both the health and environmental impacts of its catering services. At the end of 2009, 43% of the food served in all school restaurants in Malmö was organic.

Environmental impacts

The City of Malmö's Service Division and Environment Department, calculated and measured the impact on greenhouse gas emissions from different menus. It was difficult to measure carbon dioxide emissions generated from transporting food. However, reducing the amount of meat served, in combination with serving vegetables not grown in heated greenhouses, was found to be the most environmentally preferable approach to adopt.

Lessons learned

- Training of kitchen staff got the relevant staff on board and personally involved them in the implementation of the project by having them set up individual action plans for every product unit.
- Written agreements and contracts between suppliers and procurers guaranteed the amount and type of food required, and aided the balance and issues with supply and demand.
- Support from top-level management was instrumental, as was the cooperation between various City departments involved and the Djupadal School canteen.

For more information, please see European GPP criteria for [food and catering services](#), as well as the [background report](#) identifying the main environmental impacts.