

EU GPP Helpdesk celebrates the publication of 100 GPP examples



The EU GPP Helpdesk is celebrating today's publication of its [100th GPP Example](#) with a festive edition of the GPP News Alert dedicated to food and catering.

'GPP In Practice' examples are published each month to showcase green procurement policies, approaches to implementation and especially GPP criteria used in public tenders. They focus on the procurement of a wide range of product, service and works categories and are sourced from national, regional and local public authorities from

across Europe. The hope is that other public sector organisations will be inspired by this good practice.

This month's News Alert celebrates the festive season with four examples from Turin, Copenhagen, Barcelona and Helsinki. These GPP approaches and tenders aim to reduce a wide range of impacts by opting for organic, seasonal, low environmental impact, food and catering services. They demonstrate how much can be achieved when GPP is backed by ambitious targets and robust monitoring systems.

The European Commission's GPP Helpdesk would like to thank all those who have provided interviews and have shared their good practice examples over the last five years, for their good work and their willingness to encourage others to drive green procurement in the public sector. Wishing all our readers an enjoyable and green festive season!



Zoom in on... Tender for biodegradable containers

Réseau des acheteurs hospitaliers d'Île-de-France (Resah), the network for hospital procurers in the Paris region, recently issued two Calls for Tender as part of the [INNOCAT](#) project. The tenders are targeted at catering service providers who can provide eco-friendly and innovative solutions to address one (or all) of the following needs; recyclable food containers, biodegradable food containers, and a consultancy service to reorganise internal logistics in order to sort organic waste from other wastes. The biodegradable containers must meet EU standard [EN13432](#) and must be able to be disposed of as organic waste. The Contract Notice is available in both [French](#) and [English](#).

[More information...](#)

Providing sustainable, cost-effective public catering in Malmö



Gunilla Andersson works for the City of Malmö's Environment Department and is responsible for the sustainability of food provided to the city's schools and care homes.

the City of Malmö's goal to achieve 100% sustainable procurement. One principle objective is that all food that is served in the City of Malmö shall be certified organic by 2020 and another key policy goal is to reduce greenhouse gas emissions (GHG) relating to food shall by 40% by 2020.

How is public catering structured in Malmö and how does this facilitate or impede SPP? Malmö spends €15 million on food from the wholesale provider each year. The spend is high enough and competition on the market strong enough to drive the market towards offering better value, sustainable products.

How successful has the implementation of this policy been? In terms of obtaining organic produce in favour of conventionally farmed food products on a national level; The Swedish Government's ambitions to reach 25% organic produce in public sector in 2013 were very nearly met, with a total of 23% organic achieved. We have driven down the price of organic food by selecting organic varieties of many food products in place of conventional options.

Do you have a concrete sustainable catering policy in place, or specific targets? Our '[Policy for Sustainable Development and Food](#)' forms part of

To view the interview in full, click [here](#).



Zoom in on... Hospital Food Report

The UK government recently published: [The Hospital Food Standards Panel's report on standards for food and drink in National Health Service \(NHS\) hospitals](#). The report looks at standards relating to patient nutrition and hydration, healthier eating across hospitals and sustainable food and catering services. It also includes guidelines on how to achieve these goals. The aim of this report is to ensure that the highest level of care possible is provided to patients by ensuring that the quality and nutritional value of the food that is served and eaten is high. Hospitals will be legally obliged to comply with the recommendations.

[More information...](#)



GPP examples

Procurement of 100% organic, seasonal food in Copenhagen

The Municipality of Copenhagen aims to serve 90% organic food in its public kitchens by 2015. In order to achieve this goal, the Municipality has been working together with the Copenhagen House of Food. The goal of the House of Food is to improve the quality of meals offered by the City of Copenhagen to its citizens and to create a healthy, happy and sustainable public food culture. In 2013 the Municipality of Copenhagen published a public tender to provide 100% organic, seasonal fruit and vegetables to supply 80 large kitchens in the City of Copenhagen, serving approximately 20,000 meals per day. These kitchens provide the food for the cities nursing homes, elderly homes, schools, day-care centres and homes for people with intellectual disabilities.

Download the full case study [here](#).

Calculating the impact of the City of Helsinki's catering services

Palmia provides catering services to the cities' schools, daycare centres, staff restaurants, hospitals, social service centers, and retirement communities. The catering service serves approximately 22 million meals per year. During the course of the City of Helsinki's Culinary Culture strategy in 2010, the city realised that the global food chain has a much higher impact on climate than traffic and logistics. As a result, the "Responsible Meal 2012-15" project was launched. The project included calculating the CO₂ emissions of the catering services of the City. The overall aim of this project was to raise awareness of the climate impact of food amongst Helsinki's and Palmia's food service customers, stakeholders, and personnel.

Download the full case study [here](#).

Organic, seasonal food for kindergartens in Barcelona

Barcelona City Council's Municipal Education Institute (IMEB) is responsible for an extensive network of 100 kindergartens, schools and other centres of education, excluding universities. One of the Institute's tasks is to arrange all the in-situ catering services. In May 2013 IMEB issued a tender for organic, seasonal food for 49 kindergartens. As well as using green criteria to minimise the environmental impacts of the school catering service, the tender was divided into six lots covering different geographic areas in order to stimulate competition and the inclusion of SMEs. Creating demand for organic agriculture and seasonal produce aims to lessen the environmental impacts associated with traditional farming methods.

Download the full case study [here](#).

Monitoring sustainable catering services in Turin

The City of Turin is strongly committed to becoming a 'smarter' city, fostering sustainable, intelligent and inclusive urban growth. In 2013, the City of Turin and its Smart City Foundation launched a strategic planning process producing 'Smart Mobility Inclusion Life & Health and Energy' (SMILE) - Turin's Smart City Master Plan. They identified 45 actions to be implemented in the short to medium term. One specific area of focus was how to achieve low carbon school catering services. School catering represents a significant part of the procurement budget for the City of Turin. Approximately 8 million meals are delivered annually, with a total value of approximately 40 million EUR per year.

Download the full case study [here](#).

To read more GPP examples, visit the GPP [website](#).
Previous News Alerts are available [here](#).



Zoom in on... Exploring sustainable supply chains

UNEP's [10YFP on Sustainable Public Procurement](#) has published a pre-study analysing whether the private sector is ready to meet the sustainability requirements of public procurers. Globalisation, the study finds, has made supply chains (such as seafood) more complex. As a product may be assembled in several countries, it is difficult to clearly ascertain whether each step of the process has met sustainability criteria. The need for greater transparency and a method to tackle this complexity is highlighted as a necessary step in greening supply chains.

[More information...](#)



Zoom in on... The Nordic Network

The [Nordic Seminar on Sustainable Procurement in Public Kitchens](#) took place in Helsinki in October of this year. The seminar, which took place over two days, included [presentations](#) from public representatives from Finland, Denmark, Sweden and Norway. One of the primary outcomes of the seminar was the creation of the Nordic Network, which aims to establish long-term Nordic collaboration on public food procurement. This network aims to realise the full potential of public food procurement to act as a powerful catalyst for creating a sustainable economy. Over twenty Nordic cities have joined the network to date.

[More information...](#)

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