

Catering & Food

Green Public procurement (GPP) Product Sheet



This Product Sheet forms part of the European Commission's GPP Training Toolkit, which can be downloaded from the GPP website http://ec.europa.eu/environment/gpp/toolkit_en.htm. Similar product sheets have been established for ten other product and service groups. More information on the reasons for selecting these criteria can be found in the [detailed background report](#) on the website.

For each product/service group two sets of criteria are presented:

- **Core GPP criteria** address the most significant environmental impacts, and are designed to be used with minimum additional verification effort or cost increases
- **Comprehensive GPP criteria** are intended for use by authorities who seek to purchase the best environmental products available on the market, and may require additional administrative effort or imply a certain cost increase as compared to other products fulfilling the same function.

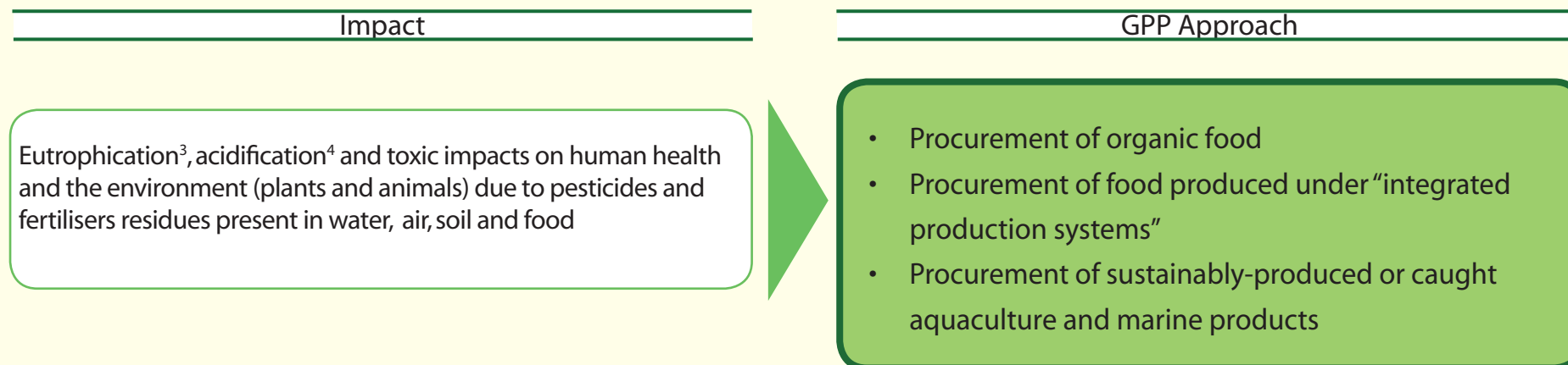
1 Scope

This sheet includes recommendations for the purchase of **food** and **catering services**.

Specifications are proposed for the following range of products: fruit and vegetables; aquaculture, marine, meat and dairy products; and drinks and beverages; as well as for the performance of relevant catering services.

- For food, the **Core** criteria address organic production methods and packaging waste. The **Comprehensive** criteria also address other aspects, such as the procurement of food produced according to Integrated Production standards¹ and animal welfare.
- For catering services, the **Core** criteria focus on organic food, and waste minimisation and selective collection; the **Comprehensive** criteria focus in addition on environmental selection criteria, the use of paper and cleaning products, kitchen equipment, nutrition etc.

2 Key environmental impacts



¹ Integrated crop management systems in the EU. Amended Final Report for European Commission DG Environment Submitted. Agra CEAS Consulting. May 2002: http://ec.europa.eu/environment/agriculture/pdf/icm_finalreport.pdf

³ Eutrophication is the process whereby bodies of water (such as lakes, estuaries, or slow-moving streams) become over-enriched with nutrients which results in the excessive growth of plants (algae, nuisance plants weeds...). When this enhanced plant growth dies and decomposes, the dissolved oxygen in water is reduced which can lead to the death of aquatic organisms (such as fish). Nutrients can come from many anthropogenic (human) sources, such as fertilisers applied to fields; erosion of soil; deposition of nitrogen from the atmosphere; and sewage treatment plant discharges.

⁴ Acidification is the build-up of excess sulphuric and nitric acids in soils, waters, and air caused by acid depositions. These depositions originate from anthropogenic (human) emissions of mainly sulphur dioxide, nitrogen oxides, and ammonia from, for example, the use of animal manure and other soil improvers in agriculture. Acid depositions have negative impacts on water, forests, and soil. They cause defoliation and weakening of trees; they can also change soil and water pH mobilising heavy metals and other harmful substances with toxic effects on soil and aquatic organisms; and also damage buildings and monuments.

Impact

Negative impact on the occupational health of farmers due to the mishandling and misuse of certain pesticides and fertilisers

Soil erosion, forest destruction and loss of biodiversity caused by inappropriate agricultural practices, over-intensive animal production and intense fishing and aquaculture practices

Animal cruelty due to a lack of respect for animal welfare

High energy and water consumption in food production and processing

Packaging waste

High consumption of cleaning agents and other chemicals which might have a negative impact on the occupational health of kitchen personnel and on the environment through waste water

High water and energy consumption of kitchen appliances

CO₂ and other pollutant emissions as a result of modes of transport used to carry out the catering services

GPP Approach

- Procurement of livestock products with high welfare standards
- Procurement of seasonal products
- Procurement in bulk or in packaging that has a high recycled content
- Use of reusable cutlery, crockery, glassware and tablecloths
- Use of environmentally friendly paper products
- Selective waste collection and staff training
- Minimisation of the use of hazardous chemicals and the use of environmentally friendly cleaning and dishwashing products
- Procurement of water and energy efficient kitchen appliances
- Improvement of transport routes and energy efficiency and reduction of emissions by vehicles used to carry out the catering services

3 Food – GPP criteria

3.1 Food - Core GPP criteria

Subject matter

Purchase of food (or a certain food product group) coming at least partially from organic sources.

Specifications

1. [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] must be organically produced according to Regulation (EC) No 834/2007

Verification:

Products carrying a Community or national organic label will be deemed to comply.

Award criteria

Additional points will be awarded for:

1. **Organic food**

Additional share of products coming from organic sources above the minimum requirement in the specification.

Verification:

Products carrying a Community or national organic label will be deemed to comply.

2. **Packaging**

Percentage of products that:

- Are supplied in secondary and/or transport packaging with more than 45% recycled content
- Are supplied in packaging materials based on renewable raw materials
- Are not supplied in individual portions (single-unit packages).

Verification:

The supplier must provide a signed declaration indicating which of these criteria it is able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance.

3.1 Food - Comprehensive GPP criteria

Subject matter

Purchase of food (or a certain food product group) with a percentage of products originating from organic and integrated production and with packaging reduced to a minimum.

Specifications

1. [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] must be organically produced according to Regulation (EC) No 834/2007
Verification:
 Products carrying a Community or national organic label will be deemed to comply.
2. Of the remaining non-organic produce, [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] must be produced in accordance with the criteria of Integrated Production or equivalent systems.
Verification:
 Products carrying the regional/national Integrated Production label will be deemed to comply.
 If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards.

Award criteria

Additional points will be awarded for:

1. **Organic food**
 Additional share of products coming from organic sources above the minimum requirement in the specification.
Verification:
 Products carrying the regional/national Integrated Production label will be deemed to comply.
2. **Integrated Production**
 Additional share of products coming from Integrated Production sources above the minimum requirement in the specification.
Verification:
 Products carrying the regional/national Integrated Production label will be deemed to comply.
 If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards
3. **Aquaculture and marine products**
 Proportion of aquaculture and marine products which are caught or produced through sustainable practices and methods as defined in a relevant label for sustainable fishing and aquaculture.
Verification:
 Aquaculture and marine products carrying a label for sustainable fishing or aquaculture practices will be deemed to comply. Any other appropriate means of proof which clearly indicates compliance with the sustainable fishery or aquaculture criteria of a relevant label for sustainable fishing and aquaculture will also be accepted.

Award criteria

4. *Animal welfare standards*

Proportion of animal products which are produced with high welfare standards according to national guidelines.

Verification:

Products presenting appropriate evidence of meeting relevant national voluntary standards going beyond mandatory legislation, such as certification from a recognised body, will be presumed to comply. Alternatively, the bidder will have to provide other appropriate evidence of compliance with welfare standards.

5. *Packaging*

Percentage of products that:

- Are supplied in secondary and/or transport packaging with more than 45% recycled content.
- Are supplied in packaging materials based on renewable raw materials
- Are not supplied in individual portions (single-unit packages).

Verification:

Suppliers must provide a signed declaration indicating which of these criteria their products are able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance.

3.3 Food - Explanatory notes

- **Integrated Production criteria:** As Integrated Production criteria are not international, in each country it will be necessary to know which products are available with this certification, and to refer to appropriate standards.
- **Aquaculture and marine products:** Given the large number of different sustainable fishing and aquaculture labels available for aquaculture and marine products, this criterion has been defined in a relatively open manner. Alternatively, it would be possible to use the criteria from a specific label (information in the [background report](#)), as long as alternative means of proof of compliance are also accepted.
- **Welfare standards:** In some European countries, national governments have provided voluntary certification systems to improve animal welfare. Where such systems are in place they provide a useful verification tool for contracting authorities.
- **% of organic food:** The contracting authority will have to specify how the percentage will be judged, either in volume, weight, or € spent.
- **Packaging:** According to article 3 of Directive 94/62/EC of 20 December 1994 on packaging and packaging waste, 'Packaging' consists only of:
 - (a) sales packaging or primary packaging, i. e. packaging conceived so as to constitute a sales unit to the final user or consumer at the point of purchase;
 - (b) grouped packaging or secondary packaging, i. e. packaging conceived so as to constitute at the point of purchase a grouping of a certain number of sales units whether the latter is sold as such to the final user or consumer or whether it serves only as a means to replenish the shelves at the point of sale; it can be removed from the product without affecting its characteristics;
 - (c) transport packaging or tertiary packaging, i. e. packaging conceived so as to facilitate handling and transport of a number of sales units or grouped packagings in order to prevent physical handling and transport damage. Transport packaging does not include road, rail, ship and air containers.
- **Award criteria:** Contracting authorities will have to indicate in the contract notice and tender documents how many additional points will be awarded for each award criterion. Environmental award criteria should, altogether, account for at least 10 to 15 % of the total points available. Where the award criterion is formulated in terms of "better performance as compared to the minimum requirements included in the technical specifications", points will be awarded in proportion to the improved performance.

4 Catering services - GPP criteria

4.1 Catering services - Core GPP criteria

Subject matter

Contract for catering services with the provision of food with a percentage of products originating from organic sources and carried out in an environmentally friendly way.

Specifications

Food

- [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] to be used in carrying out the service must be organically produced according to Regulation (EC) No 834/2007
Verification: Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if they specify the percentage of organic food that will be used in the relevant contract. Alternatively suppliers must indicate how they intend to meet the obligation within the proposed offer.
 Products carrying a Community or national organic label will be deemed to comply
- [In cases where the contracted company defines the menus] The main fruit, vegetables and marine products to be used in carrying out the service shall, whenever possible, be selected according to the season. The recommended guidelines are found in the seasonal calendar in Annex X [to be developed by the contracting authority].

Award criteria

Additional points will be awarded for:

1. Organic food

Additional share of products coming from organic sources above the minimum requirement in the specification.

Verification: Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if they specify the percentage of organic food that will be used in the relevant contract. Alternatively suppliers must indicate how they intend to meet the obligation within the proposed offer.

Products carrying a Community or national organic label will be deemed to comply

2. Packaging

Percentage of products that:

- Are supplied in secondary and/or transport packaging with more than 45% recycled content
- Are supplied in packaging materials based on renewable raw materials
- Are not supplied in individual portions (single-unit packages).

Verification:

Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if the certificate covers the above requirements.

Alternatively bidders will have to provide a signed declaration indicating which of these criteria it is able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance.

Contract performance clauses

1. Waste generation

- In order to reduce waste generation, food and beverages must be served using cutlery, glassware, crockery and tablecloths which are renewable or based on renewable raw materials .
- Waste produced in carrying out the service will be collected separately according to the collecting system of the public administration, which includes the fractions of [define here the specific waste fractions to be separately collected, depending on local administrative rules].

2. Transport

The vehicles to be used in carrying out the service shall at least fulfil the exhaust emission requirements of EURO 4 or IV

Suppliers must provide a list of the vehicles to be used in carrying out the service and the respective technical sheets of these vehicles which state the relevant emission levels.

Catering services - Comprehensive GPP criteria

Subject matter

Contract for catering services with the provision of food with a percentage of products originating from organic and integrated production, and carried out in an environmentally friendly way.

Selection criteria

The contractor must prove its technical and professional capability to perform the environmental aspects of the contract through:

- an environmental management system (EMS) for catering services (such as EMAS, ISO 14001 or equivalent, [insert other national or regional official systems]), or
- an environmental policy for catering operations and work instructions and procedures for carrying out the service in an environmentally friendly way, or
- previous experience in applying environmental management measures in similar contracts,

Specifications

Food

1. [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] to be used in carrying out the service must be organically produced according to Regulation (EC) No 834/2007

Verification:

Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if they specify the percentage of organic food that will be used in the relevant contract. Alternatively suppliers must indicate how they intend to meet the obligation within the proposed offer.

Products carrying a Community or national organic label will be deemed to comply

2. Of the remaining non-organic produce, [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] to be used in carrying out the service must be produced in accordance with the criteria of Integrated Production or equivalent systems.

Verification:

Suppliers must indicate how they intend to meet the obligation. Products carrying the regional/national Integrated Production label will be deemed to comply with this criterion. If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards.

3. [In cases where the contractor defines the menus] The main fruit, vegetables and marine products to be used in carrying out the service shall, whenever possible, be selected according to the season. The recommended guidelines are found in the seasonal calendar in Annex X [to be developed by the contracting authority].

Paper products

4. Paper products, such as kitchen paper or paper napkins, to be used in carrying out the service must be made from recycled or sustainably managed virgin fibre.

Verification:

Products carrying the EU Ecolabel, or any other national ecolabel will be presumed to comply although other appropriate evidence, such as a technical dossier from the manufacturer or test report will also be admitted.

Award criteria

Additional points will be awarded for:

1. **Organic food**

Additional share of products coming from organic sources above the minimum requirement in the specification.

Verification:

Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if they specify the percentage of organic food that will be used in the relevant contract. Alternatively suppliers must indicate how they intend to meet the obligation within the proposed offer.

Products carrying a Community or national organic label will be deemed to comply

2. **Integrated Production**

Additional share of products coming from Integrated Production sources above the minimum requirement in the specification.

Verification:

Suppliers must indicate how they intend to meet the obligation. Products carrying the regional/national Integrated Production label will be deemed to comply with this criterion. If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards.

3. **Aquaculture and marine products**

Proportion of aquaculture and marine products (as compared to the total volume of aquaculture and marine products purchased) to be used in carrying out the service which are caught or produced through sustainable practices and methods as defined in a relevant label for sustainable fishing and aquaculture.

Verification:

Suppliers must indicate how they intend to meet the obligation within the proposed offer. Aquaculture and marine products carrying a label for sustainable fishing or aquaculture practices will be deemed to comply. Any other appropriate means of proof which clearly indicates compliance with the sustainable fishery or aquaculture criteria of a relevant label for sustainable fishing and aquaculture will also be accepted.

4. **Animal welfare standards**

Proportion of animal products to be used in carrying out the service which are produced with high welfare standards according to national guidelines.

Verification:

Suppliers must indicate how they intend to meet the obligation within the proposed offer. Products presenting appropriate evidence of meeting relevant national voluntary standards going beyond mandatory legislation, such as certification from a recognised body, will be presumed to comply. Alternatively, the bidder will have to provide other appropriate evidence of compliance with welfare standards.

5. **Packaging**

Percentage of products that:

- Are supplied in secondary and/or transport packaging with more than 45% recycled content.
- Are supplied in packaging materials based on renewable raw materials
- Are not supplied in individual portions (single-unit packages).

Verification:

Suppliers presenting a type I ecolabel certificate for restaurants will be presumed to comply with the criteria if the certificate covers the above requirements. Alternatively bidders will have to provide a signed declaration indicating which of these criteria it is able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance.

Award criteria

6. Equipment

The following criteria must be met:

- Refrigerators and freezers to be used in carrying out the service are free of ozone-depleting substances (HCFCs) and HFCs.
- The equipment used meets one or more of the following energy efficiency standards where such standards exist: Energy Star, EU energy label (classification A), or [other national standards] or equivalent.
- The equipment used is water efficient according to the EU label (classification A) or equivalent standards.

Verification:

Suppliers must provide a list with the equipment to be used in carrying out the service, identifying those with relevant efficiency labels, or providing alternative appropriate evidence that the criteria are met.

7. Cleaning products

The cleaning products to be used in carrying out the service must meet the following criteria:

(insert Core criteria from the [Cleaning Products and Services Product Sheet](#)).

Verification: (insert Core criteria verification from the [Cleaning Products and Services Product Sheet](#)).

Contract performance clauses

Waste generation

- In order to reduce waste generation, food and beverages must be served using cutlery, glassware, crockery and tablecloths which are reusable or based on renewable raw materials.
- Waste produced in carrying out the service will be collected separately according to the collecting system of the public administration, which includes the fractions of [define here the specific waste fractions to be separately collected].

Transport

The vehicles to be used in carrying out the service shall at least fulfil the exhaust emission requirements of EURO 5 or V

Suppliers must provide a list of the vehicles to be used in carrying out the service and the respective technical sheets of these vehicles which state the relevant emission levels.

Staff training

The catering staff must be trained in waste minimisation, management and selective waste collection as well as in product information (origin, environmental and social quality of the products). The contractor will present a training plan once the contract is awarded and, at the end of the contract, a certificate stating the training undertaken by both new and permanent staff will be submitted to the contracting authority.

Service management

[If selection criteria are not included] The contractor shall endeavour to ensure that, where possible, food used in carrying out the service is produced in a manner that minimises adverse environmental impacts. Therefore within the first 6 months of the contract, the contractor will have structured and documented environmental procedures for at least the following areas:

- Evaluation of the most significant environmental aspects of the service provided.
- Food selection, manipulation and conservation.
- Waste minimisation and selective collection.
- Reduction of energy and water consumption in food preparation and transport.
- Training.

4.3 Catering services - Explanatory notes

- **% of organic food:** The contracting authority will have to specify how the percentage will be judged, either in volume, weight, or € spent.
- **Integrated Production criteria:** As Integrated Production criteria are not international, in each country it will be necessary to know which products are available with this certification, and to refer to appropriate standards.
- **Seasonal products:** Seasonal products are those products that are grown outdoors in the region where the procurement is carried out. Each contracting authority will have to attach to the tender, in an Annex, a self-developed or already existing seasonal food “calendar” of the region, where it is marked in which months the main food products (mainly vegetables and fruit but also marine products) are grown outdoors/fished in the region.
However products need not actually come from the region.
- **Aquaculture and marine products:** Given the large number of different sustainable fishing and aquaculture labels available for aquaculture and marine products, this criterion has been defined in a relatively open manner. Alternatively, it would be possible to use the criteria from a specific label (information in the [background report](#)), as long as alternative means of proof of compliance are also accepted.
- **Welfare standards:** In some EU countries, national governments have provided voluntary certification systems to improve animal welfare. Where such systems are in place they provide a useful verification tool for contracting authorities.
- **Packaging:** According to article 3 of Directive 94/62/EC of 20 December 1994 on packaging and packaging waste, ‘Packaging` consists only of:
 - (a) sales packaging or primary packaging, i. e. packaging conceived so as to constitute a sales unit to the final user or consumer at the point of purchase;
 - (b) grouped packaging or secondary packaging, i. e. packaging conceived so as to constitute at the point of purchase a grouping of a certain number of sales units whether the latter is sold as such to the final user or consumer or whether it serves only as a means to replenish the shelves at the point of sale; it can be removed from the product without affecting its characteristics;
 - (c) transport packaging or tertiary packaging, i. e. packaging conceived so as to facilitate handling and transport of a number of sales units or grouped packagings in order to prevent physical handling and transport damage. Transport packaging does not include road, rail, ship and air containers.
- **Award criteria:** Contracting authorities will have to indicate in the contract notice and tender documents how many additional points will be awarded for each award criterion. Environmental award criteria should, altogether, account for at least 10 to 15 % of the total points available. Where the award criterion is formulated in terms of “better performance as compared to the minimum requirements included in the technical specifications”, points will be awarded in proportion to the improved performance.

5 Cost considerations

In many cases, organic products are more expensive than conventional products. However, prices vary depending on demand and availability.

6 Relevant European legislation and information sources

Council Regulation (EC) No 834/2007, of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91), creates the framework for the production, labelling and inspection of organic farm products and foodstuffs.

There are a number of specific pieces of legislation regarding **animal welfare**.

A broader presentation on these can be found at:

- http://ec.europa.eu/food/index_en.htm
- http://ec.europa.eu/agriculture/index_en.htm
- http://ec.europa.eu/fisheries/index_en.htm

On packaging, the main piece of legislation is Directive 94/62/EC of 20 December 1994 on packaging and packaging waste.

- EU Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91: http://eur-lex.europa.eu/LexUriServ/site/en/oj/2007/l_189/l_18920070720en00010023.pdf
- EU Regulation (EEC) No 2092/91 of 24 June 1991 on organic production of agricultural products: <http://eur-lex.europa.eu/LexUriServ/site/en/consleg/1991/R/01991R2092-20000527-en.pdf>

- Directive 94/62/CE of 20 December 1994 on packaging and packaging waste:
<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31994L0062:EN:HTML>
- Environmental Impact of PROducts (EIPRO). Analysis of the life-cycle environmental impacts related to the final consumption of the EU-25. IPTS/ ESTO project. May 2006: http://ec.europa.eu/environment/ipp/pdf/eipro_report.pdf
- Integrated crop management systems in the EU. Amended Final Report for European Commission DG Environment Submitted. Agra CEAS Consulting. May 2002: http://ec.europa.eu/environment/agriculture/pdf/icm_finalreport.pdf
- Study on costs/benefits of Green public procurement in Europe, Öko-Institut & ICLEI 2007: http://ec.europa.eu/environment/gpp/index_en.htm
- Integrated Pollution Prevention and Control (IPPC)- Reference Document on Best Available Techniques in the Food, Drink and Milk Industries (BREF report): <http://eippcb.jrc.es/pages/FActivities.htm>
- Guidelines for the Environmentally Sound Organisation of Events during Germany's EU Council Presidency and G8 Presidency in 2007. Federal Ministry for the Environment, Nature Conservation and Nuclear Safety (BMU) and Federal Environmental Agency (UBA). Germany. 2006:
<http://www.umweltdaten.de/publikationen/fpdf-l/3035.pdf>
- Information on catering equipment based on renewable raw materials can be found on the following web-sites:
- <http://www.nnfcc.co.uk/metadot/index.pl?id=2184;isa=Category;op=show;>
- [http://www.biowerkstoffe.info/cms35/Biokunststoffe.801+M5501fa89fca.0.html;](http://www.biowerkstoffe.info/cms35/Biokunststoffe.801+M5501fa89fca.0.html)
- [http://www.valbiom.be/index.php?url=fr/bioproducts/#bioplastiques;](http://www.valbiom.be/index.php?url=fr/bioproducts/#bioplastiques)
- [http://www.ademe.fr/partenaires/agrice/htdocs/action05.asp;](http://www.ademe.fr/partenaires/agrice/htdocs/action05.asp)
- [http://www.ademe.fr/partenaires/agrice/htdocs/action01.asp.](http://www.ademe.fr/partenaires/agrice/htdocs/action01.asp)

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