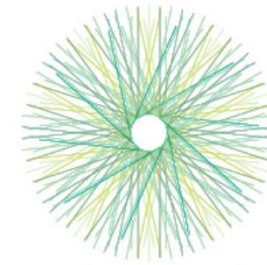


# EIP-AGRI Workshop

## Cities and Food

September 21 – 22, 2016 – Kraków, Poland



eip-agri  
AGRICULTURE & INNOVATION



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## Programme 21 September

### Sharing experiences in breakout sessions

11:00-12:30 Breakout sessions – Discussing cases in three groups

#### **1.1 Public procurement for connecting consumers and producers**

Future Green public procurement in the municipality of Copenhagen – Ms Bettina Bergmann Madsen, Copenhagen municipality, Denmark

***Criteria for Green Public Food Procurement in Vienna: Status Quo and prospects for the future – Mr Bernhard Kromp, Vienna Municipality, Austria***

# Criteria for Green Public Food Procurement in Vienna: Status Quo and perspectives

**Bernhard Kromp<sup>1)</sup> & Sandra Karner<sup>2)</sup>**

<sup>1)</sup> Head of ÖkoKauf Working Group 09 "Food"  
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STS – Institute of Science, Technology and Society Studies, Alpen-Adria University  
Klagenfurt/Vienna/Graz

**EIP-AGRI WS "Cities & Food"; Sept. 21<sup>th</sup>, 2016; Krakov/PL**

# Green Public Food Procurement (GPFP) accord. to "ÖkoKauf"

([www.oekokauf.wien.at](http://www.oekokauf.wien.at))

Criteria: organic-quota 30% monetary; obligatory in "KliP"\*) since 1999

\*) Vienna Climate Protection Progr. [www.wien.gv.at/umwelt/klimaschutz/programm/](http://www.wien.gv.at/umwelt/klimaschutz/programm/)

- Hospitals & Geriatric Centres [www.wienkav.at](http://www.wienkav.at)
- Retiree's Residential Houses [www.kwp.at](http://www.kwp.at)
- Kindergardens & Day-Cares (50% organic)
- All-day Public Compulsory Schools ( " )

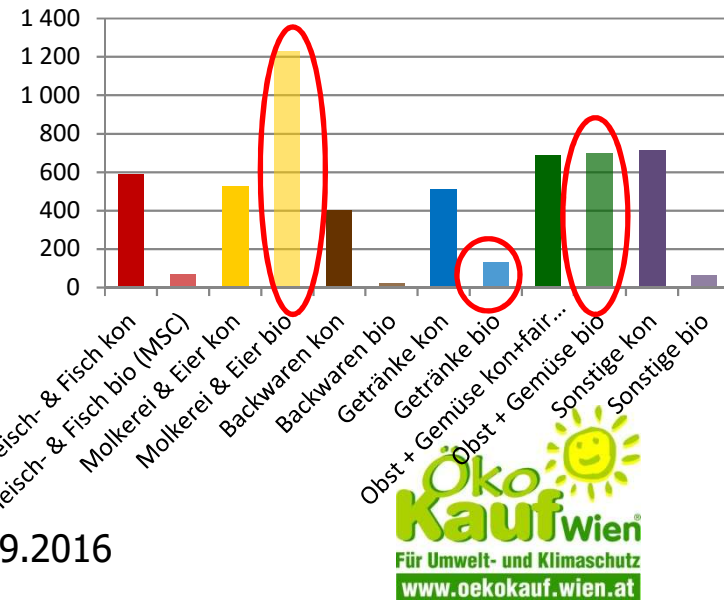
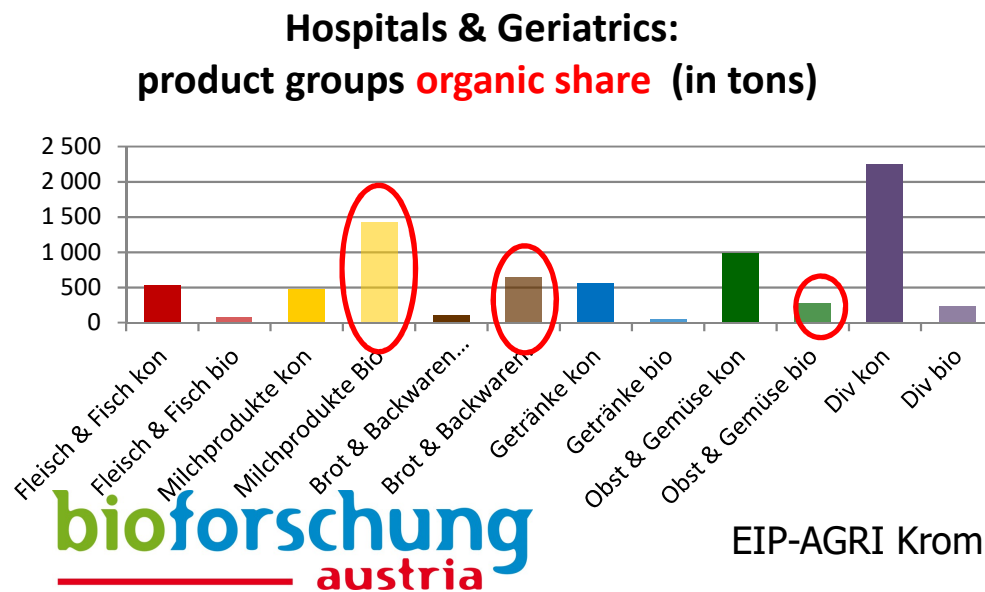
Full boards/meals: ca. 100.000 daily

Organic food total amount yearly: > 15.000 t

" " total costs yearly: ca. 14 Mio €



Retiree's Houses:  
prod. groups **org. share** (in tons)

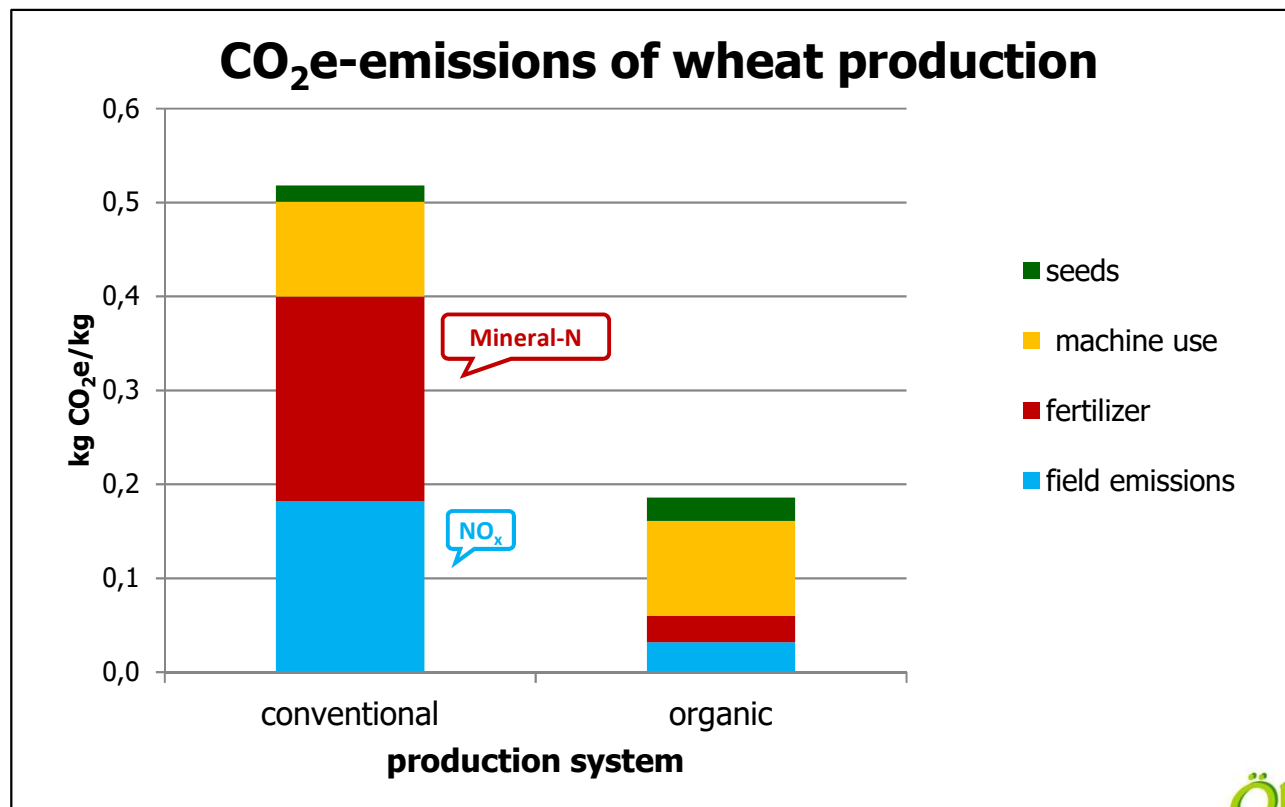


EIP-AGRI Kromp, 21.9.2016

# Procuring organic food saves 11.700t CO<sub>2</sub>-eq/year in Vienna

Worldwide 14% total greenhouse gas emissions from conventional agriculture  
(methan CH<sub>4</sub> from cattle digestion, NO<sub>x</sub> from soils)

Organic production of food causes less CO<sub>2</sub>-equivalents, e.g. organic minus 64 %  
(in bakery products despite processing still minus 25 %)

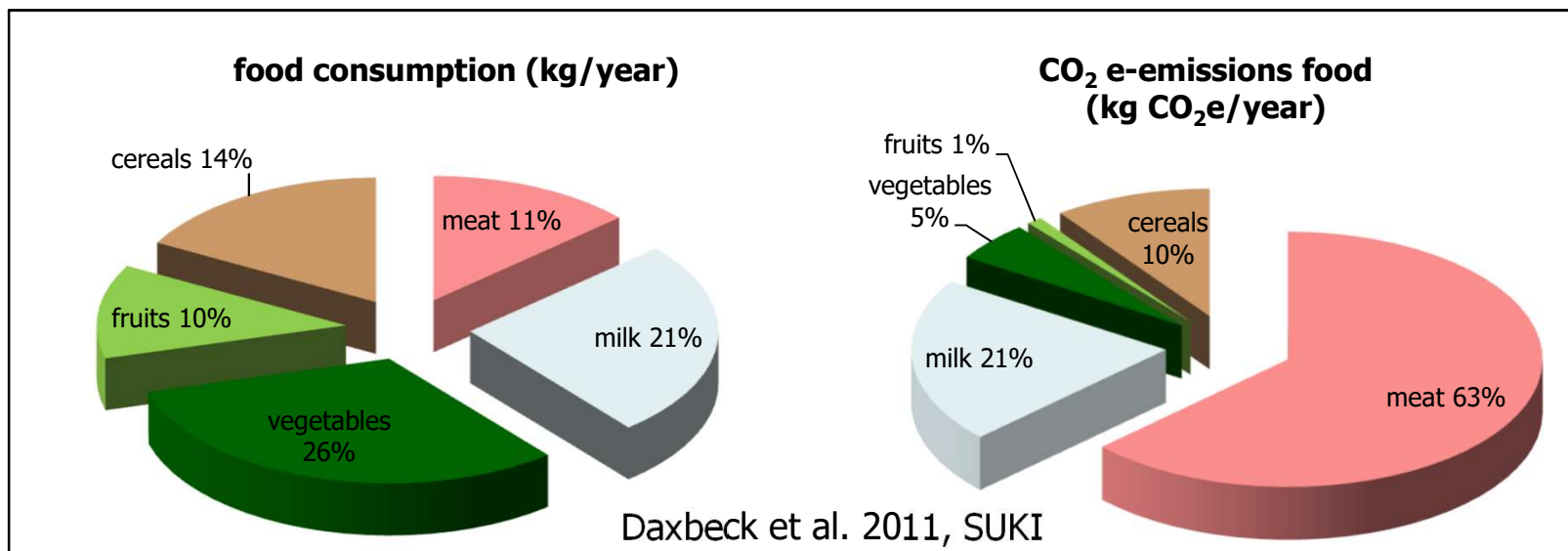


Quelle:  
Daxbeck et  
al. 2011,  
Projekt SUKI

## Meat-reduction really counts

Although meat counts for 11% of yearly total food-consumption only, its production emits\*) 63% of total CO<sub>2</sub> equivalents (in AT).

\*) Data from Austrian public canteens in project SUKI



Meat is also “driving factor” of food costs: in 1 hospital in Vienna (1.700 meals/day) meat was reduced from 45 t (= 40.16% of total food costs/year) in 2010 to 32 t (= 27.6%) in 2014 for affording organic quota.

Source: „Stakeholder“-Interviews, Kromp & Roth 2015

## Success Story: Gastronomic Concept of retiree's houses canteen kitchens

**Political mandate by city council Wehsely in 2010:** fresh-cooking & organic 30% in all 30 houses, but costs to stay steady (3,40 €/d/person)

### Measures by gastronomic manager (G. Schöberl):

- ✓ Centralizing purchase, reducing listed food items (6500 -> 2400)
- ✓ Pooling of suppliers: from 85 to 14
- ✓ Abandoning convenience food, e.g. instant soups (saved 240.000,- € in 2012)
- ✓ Frame contracting organic vegetable/fruit growers, domestic fisheries
- ✓ Educating canteen cooks for fresh-cooking



### Achievements:

- ✓ Increase of organic-quota: 17% (2010) -> 25% (2011) -> 30% (2012) -> 33% (2014)
- ✓ 72 % foodstuff of domestic origin, high satisfaction of retirees

## 30 KWP canteen cooks certified for "Umweltzeichen"



© Schedl; „30 proud cooks“, City Council Sonja Wehsely (in the middle)



## “Short ways” by contracting City Farm of Vienna

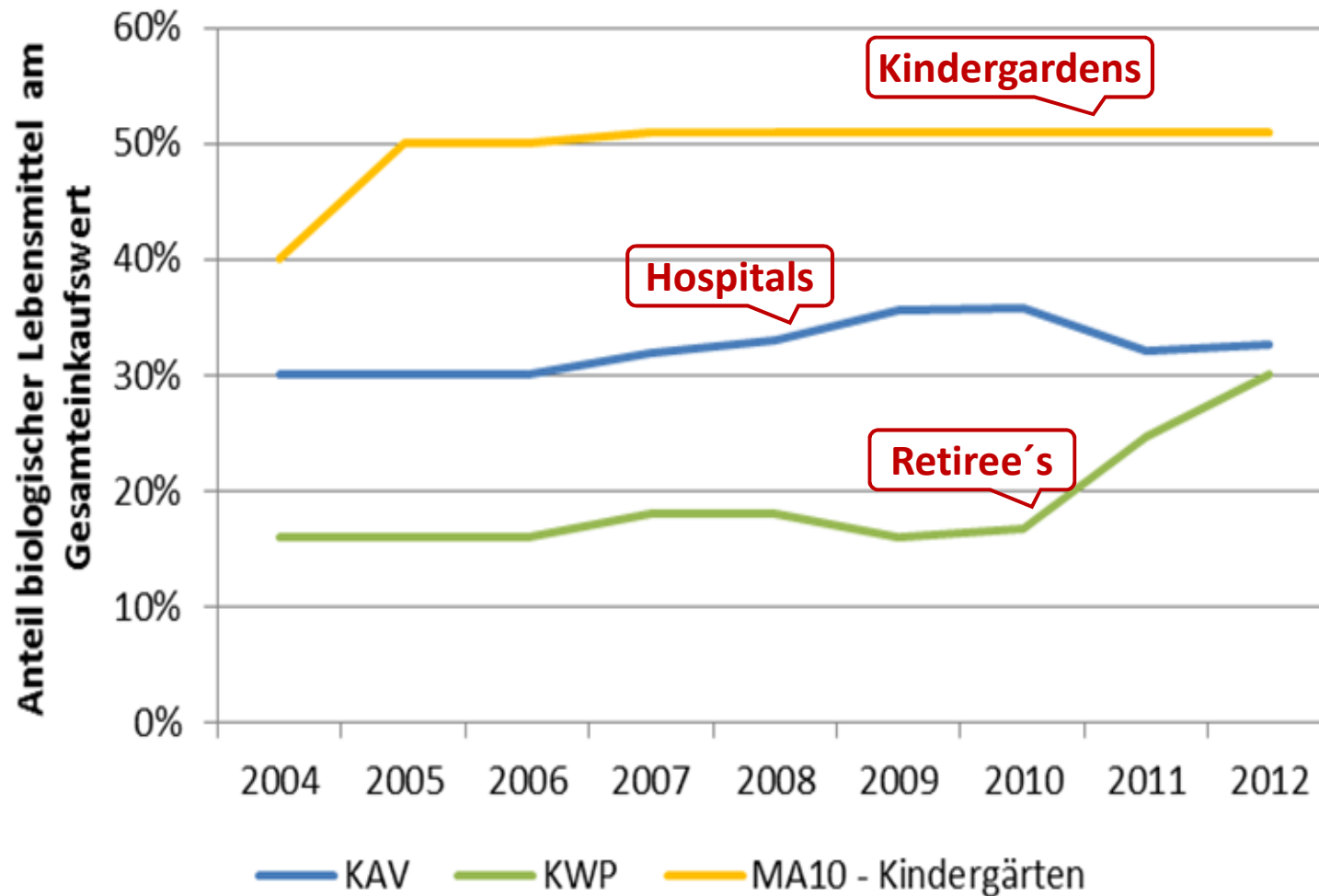
Started in 2014 180 tons of **organic potatoes** for KWP: both sides content



Gerhard Schoeberl, gastronomic manager KWP & Karl Maier, City Farm manager

Recently discussed “**Bio-Cluster**” **Vienna**: production of organic **fruit vegetables** on 25-30 hectares in Vienna for purchase to public kitchens

## Beside KWP, organic quota stagnates in Vienna's GPF



## Main reasons of stagnation

- **„Frozen“ budgets** despite increasing food-prizes, organic as well as conventional (e.g. daily rates 3,60 € in hospitals; savings by meat reduction already exhausted, now threatening organic products)
- **Limited availability** of certain organic products (e.g. white meat, fresh fish, domestic deep-frozen vegetables)
- **Centralization of tenders** (e.g. meat, cut cheese): needed big amounts only by low-price imports from international market
- **Outsourcing** (under discussion) to big catering companies causes shift in governance

# Current revision of Vienna's GPFP: finding ways forward

## Recommendations

- Strengthen political commitment for high-quality food in public kitchens
- Raise awareness for sustainable nutrition in the general public
- Enhance local organic food production, but not by displacing producers from wider surroundings
- Enhancing "fitness" of organic producers by close-to-practice research and knowledge transfer (e.g. "Bodenpraktiker" [www.bioforschung.at](http://www.bioforschung.at) )
- Use the "window of opportunity" of rapidly growing interest in all aspects of urban gardening (for an overview [www.garteln-in-wien.at](http://www.garteln-in-wien.at) )

**Finally: sufficient money spent now will pay back manifold in reduced health, environmental & social costs in the future !**



**Thank you for your attention !...**

[www.bioforschung.at](http://www.bioforschung.at)

[www.garteln-in-wien.at](http://www.garteln-in-wien.at)