



## Providing sustainable, cost-effective public catering in Malmö

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### How is public catering structured in Malmö and how does this facilitate or impede SPP?

The City of Malmö, as is the case with other Swedish municipalities, is responsible for catering for kindergartens and schools, alongside homes for older people and those with disabilities. Hospitals are dealt with at the regional level, whereas the defence sector and prisons are catered for at the national level.

Malmö spends €15 million on food from the wholesale provider each year – this includes all products except dairy, fresh fish, fresh bread and fresh vegetables, for which there are separate contracts. The spend is high enough and competition on the market strong enough to drive the market towards offering better value, sustainable products - the two main wholesalers that bid for business are constantly challenging one another.

The State has funded free school meals for all children for the last half century. We procure the food itself, rather than the catering service with food included. In Malmö, we consider schools as a single entity i.e. menus are planned centrally for each school day, which all centres of education adhere to. There are 25 school kitchens that actually cook the food and another 60 that receive and prepare it ready for consumption. Altogether there are 40,000 school meals served each

day. Cooking from scratch enhances the possibility to procure fresh ingredients and organic food.

### Do you have a concrete sustainable catering policy in place, or specific targets?

Our '[Policy for Sustainable Development and Food](#)' forms part of the City of Malmö's goal to achieve 100% sustainable procurement. After collaboration with different stakeholders, the Policy was approved by a meeting of the municipal assembly on 28th October 2010. It is applied to those operations within the City of Malmö that procure, order, prepare and serve food and beverages. The policy is also relevant for those who procure catering services. Besides pre-schools, schools, and health care, the policy also includes all public hospitality, school cafeterias, social and leisure clubs and all events that are arranged by the City of Malmö.

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, compared to the 2002 levels. The Policy also states that ethically certified (e.g. fair trade labelled) products shall always be the first choice in the product groups where they are available.

The city uses an internal strategy as a supporting mechanism for staff required

to follow this policy. Awards are presented to those devolved purchasers at the forefront – those that are proactively with using the procurement mechanisms available to select sustainable food for their organisation.

### How successful has the implementation of this policy been?

Our overall ambition is for our citizens to enjoy healthier diets while limiting the environmental impact of their consumption. Both of these objectives can be met by reducing overall meat

#### Highlight Quote:

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consumption, introducing more coarse vegetables and promoting the use of seasonal food products. One of our main areas of focus is also on securing organic products, but our biggest challenge is reducing the CO<sub>2</sub> footprint associated with food and catering services.

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 the public sector in 2013 were very nearly met, with a total of 23% organic achieved. Currently, the City of Malmö is now spending 45 % of their food budget on organic produce, however, this is not the same as 45% by weight or number of products. We have driven down the price of organic food by selecting organic varieties of many food products in place of conventional options. We have been especially successful in achieving better value for money on organic milk.

One outcome of using strict animal welfare requirements as part of food procurement, such as requiring that all animals are stunned before slaughtering and 8 hours or less transportation of live animals is that more meat products are being purchased from within Sweden and neighbouring countries, which contributes towards a reduction in CO<sub>2</sub> associated with transporting livestock and food.

Currently however, we have reduced GHG emissions by just 5%, so we have a long journey ahead to achieve a 40% reduction by 2020. Meat, especially beef, causes the most significant carbon footprint of all food products. The first target is therefore to reduce overall meat content; our first steps taken towards this have been to provide a daily vegetarian lunch option in schools, and on one/two days each week there are only vegetarian options available. The second step is to replace high CO<sub>2</sub> meat (i.e. beef) with less impacting meat (e.g. chicken).

We also want to look at other aspects of the food supply chain such as transportation, which has a significant impact on food

carbon footprints. The Swedish Institute of Biotechnology developed a tool for internal monitoring of CO<sub>2</sub> emissions associated with the food procured by the city, which is helping us understand how far we have come and how much further we need to go to meet our targets.

We have a robust monitoring system in place that also helps us determine our progress – we can check the type of food being purchased by each individual kitchen due to the electronic buying system we have in place and the accompanying statistical module. Devolved buyers are assisted by a clear indication of which are the environmentally preferable products with green dots next to those items in the online catalogue and then using the statistic module, we can see what percentage of these products have been bought from the City's food contract.