Innovative public procurement for sustainable food supply

CoP Sustainable Food Systems Webinar
15 May 2020

Mojca Hrabar, Oikos d.o.o.
The objectives of the webinar

• Present the current situation of public procurement of food in EU
• Explore the potential of public procurement for increasing sustainability of food systems and food supply chains
Today we will talk about...

• **Status and opportunities of public procurement in sustainable food systems**

• **Example from Slovenia**: procurement of local food in schools and kindergartens

• **Example from Gloucestershire**: procurement system for schools; use of IT developments and so-called 'anchor institutions’

• **Current public procurement situation in Mid Wales**

• **Current Situation of **School Food Procurement in Lisbon Metropolitan Area**

• **Public food procurement in Tukums, Latvia**: towards local sourcing?

• **Wrap-up**
Status of public procurement of food

- Contracting authorities: public procurement for supplies and services, including food
  - → possibility to influence sustainability and public health effect while considering EU free movement of goods
- Opportunity of the European social food service market (JRC, Maltese EU Presidency Team and DG SANTE, 2017):
  - € 82 billion (estimate)
  - just under € 18.5 billion number of meals provided annually in social food service across largest 15 EU countries (88% of the total market in the EU-28)
- Meal preparation/catering: mixture of public and private providers, depending on the country
- Numerous rules and dispersed implementation between and within EU Member States
  - Often price is the only or key criterion
  - Rigid procurement rules → administrative burden
Challenges for use of public procurement for sourcing sustainably produced food

- **Cultural aspects** – awareness, valuing of quality food, environmental sustainability, taste preferences
- **Assessment of quality**
  - Quality standards – quality schemes, but also other approaches, such as Participatory Guarantee Systems (PGS)
- **Accounting for environmental impact** - storage, transport (food miles)
- **Matching supply and demand** in case of different scales of the sectors
  - School meals are large segment, but not provided in all countries
  - Small-scale, mixed farming has small supply potential
- **Concept of “local”**
Potential of public procurement for sustainability

• Setting clear criteria related to quality and environmental impact
  • quality schemes
  • Packaging
  • Environmental impacts of transport and storage

• Sectoral cooperation for synergies
  • Public health, social issues (inequality, rural and urban poverty)
  • Farming policy, including quality schemes, agri-environment measures and marketing
  • Public administration – teaming up, exchange of experience, link to public procurement

• Variety of institutions: schools, hospitals, nursing homes, ”meals on wheels”

• Innovative approaches to procurement: inspiration from Covid-19 situation?
Example from Slovenia: procurement of local food in schools and kindergartens

Mojca Hrabar, Oikos
First... some context on kindergartens and schools in Slovenia

• **almost all are public** and funded by the municipalities
• **Mandatory school meals**: a snack and a lunch each day → kitchens in schools
  • School Nutrition Law; a “Food Officer” in charge of the diet, menu, quality
  • increasingly demanding standards in terms of workload (FTE/no. of meals)
  • Some provision of takeaway lunches to external clients, mostly retirees
  • Some outsourcing to large catering companies (e.g. Sodexho), but experiences vary
  • Increasing number of “picky eaters” and dietary restrictions

• **Subsidized meals + additional subsidy** for children from vulnerable groups
• Many schools **join various initiatives** such as healthy school, eco-school, school eco-gardens,...
**JEDILNIK**

Sposobali učenci in starši!

Če imate kakšno željo, vpisvanje o šolski prehrani, se lahko oglašite na pogovorni uri, ki jo bom imel **vsak ponedeljek, od 7.30 do 8.30 ure**, (v kabinetu biologije), razen v primeru moje odsotnosti, kar bo vidno iz nadomestnica. Veselim se pogovora z Vami.

**Organizator šolske prehrane:** Blaž Mikuž

**DIETNA PREHRANA NA OŠ PRESERJE PRI RADMILJAH**

Šolska prehrana - ostale informacije

---

**Tabela alergenov:**

1 - gluten, 2 - raki, 3 - najca, 4 - ribe, 5 - arašidi, 6 - oreščki, 7 - žveplov dioksid SO₂, 8 - soja, 9 - mleko, 10 - sezamovo seme, 11 - listna zelena, 12 - gorčično seme, 13 - volčji bob, 14 - mehkučki

---

Pridružujemo si provico, da ob nepredvidljivih dogodkih spremenimo jedilnik brez predhodnega obvestila.

Kljub dietetičnim sevanjem se ne moremo izključiti navadne kontaminacije živil.

Hvala za razumevanje!

---

<table>
<thead>
<tr>
<th></th>
<th>ZAJTRK</th>
<th>MALICA</th>
<th>KOSILO</th>
<th>POP. MALICA</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PONEDELJEK</strong>&lt;br&gt;18.5.</td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
</tr>
<tr>
<td><strong>TOREK</strong>&lt;br&gt;19.5.</td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
<td><a href="#">Detajli</a></td>
</tr>
</tbody>
</table>

Source: http://os-preserjeradomljje.splet.arnes.si/2010/10/03/jedilnik/
Public procurement rules

• **Law on Public Procurement** (since 2015): focus on price as the main selection criterion, however...

  ...some sets of food can be excluded from this, provided that
  • the value of excluded sets (per set) excl. VAT < 80.000,00 € / year
  • overall value of the excluded sets < 20 % of the total value

• **Other criteria for food**: quality schemes (e.g. organic), national food quality regulations, sustainably produced and processed food with higher freshness or lower transport environmental impact (= local, seasonal food)

• **Market analysis**: facilitated by the Food Catalogue for Public Procurement ([https://www.katalogzivil.si/](https://www.katalogzivil.si/)) by Chamber of Agri-Food Companies

• **Public tender** for supply of selected food categories (fruits, selected types of vegetables, meat, butter, eggs,...) for a time period – usually 3 months
V katalogu preko 4100 izdelkov

V 27-ih kategorijah, 136-ih podkategorijah in 3578-ih tipih živil je zbrana ponudba izdelkov za javna naročila in za izločene sklope. Ponudba v katalogu se spreminja skladno z aktualnim stanjem na trgu in potrebami javnih zavodov.
Example of Ljubljana Urban Region

• estimated **100-120 schools and kindergartens**; sharing of knowledge and experience

• Pressures for outsourcing of meals

• Municipality of Ljubljana:
  • approx. 70 schools and kindergartens
  • City Council provides administrative support - handles public procurement for those that decide so (approx. 80%)

• **Mostly staple food** purchased through “20 % exemption”
  • Apples and other fruits, potato, eggs, flour
  • Honey, dairy products (milk, butter, yoghurt, cheese)
  • ... but also other: pasta, meat products

• Most **producers are from the region**, however...
  • Seasonal variations in quantity may result in purchases from other regions
  • Organic food is mostly imported due to low supply on local and national level
Success of the approach

• Shortened food supply chains: increase of share of locally produced food in public procurement in 60% of schools since 2012 (survey by MAFF and NIPH, 2016)
• Improved quality of food
• Satisfaction and trust of parents (anecdotal evidence)
• Use of own examples of food and food supply issues (farm to fork) for teaching
• Some Farmers’ Associations started to provide support; potential for cooperatives
  • E.g. Association of Organic Fruit Producers
• Stability of farmers’ earnings
  • Not as high as could be by constantly competing on the market (at food processing companies, retailers, farmers’ markets)
  • Reliable, trusted relationships
• Link to public health
  • Children from vulnerable groups, takeaway for retirees
Challenges of the approach

• How to balance cost and effect of “the 20 %”?  
  • spending it on meat amounting to 2 lunches or on apples/eggs for entire month?

• Experience and availability of “Food Officers”: teachers who may already have very full schedule

• High administrative burden both for the institutions (buyers) and the farmers/distributors

• What is local/local enough? What about quality?  
  • Purchase from distributors: guaranteed delivery, but not necessarily local  
  • Seasonality of produce  
  • Issue of free movement of goods

• Supply may not meet the demand  
  • Organic produce: 10 % of purchased food must be organic in line with national Regulation on Green Public Procurement – but most is imported;  
  • Competition in case of expansion (more public institutions involved): not enough farmers are willing to participate.
Potential for expansion of this approach

• Public contracts for food: almost 6 % (approx. 240 mio EUR) of all public procurement in Slovenia
• High schools and universities: limited provision of food, but strong potential
• Retirement homes: approx. 300 in the entire country, most are publicly owned; “meals on wheels”
• Hospitals: publicly owned
Potential for improvement of organization and governance

• **Simplification** of procedures and/or introduction of innovative approaches,
• **Joint body for public procurement of food** in a municipality/several municipalities

• **Coordination with various stakeholders**
  • health authorities (National Institute for Public Health) for improved public health aspects,
  • farmers’ organisations (Chamber of Agriculture and Forestry, various associations) for improved involvement of farmers
  • Ministry of Agriculture, Forestry and Food for link to other initiatives (Slovene Fruit Scheme, Slovene Breakfast)
  • Ministry of Education, Science and Sport for personnel standards

• **Improved information** on supply side (beyond the Food Catalogue) by closer cooperation with farmers and their association

• **Introduction of more innovative approaches**, such as dynamic procurement system
Example from Gloucestershire: procurement system for schools; use of IT developments and so-called 'anchor institutions’

Daniel Keech, CCRI University of Gloucestershire
Current public procurement situation in Mid Wales

Deserie Mansfield, Montmouthshire Business & Enterprise
Current Situation of School Food Procurement in Lisbon Metropolitan Area

Maria José de Azevedo Ilheu, technical support unit of the National Rural Network Portugal, Directorate General of Agriculture and Rural Development
Public food procurement in Tukums, Latvia: towards local sourcing?

Sandra Šūmane, Mikelis Grivins, Baltic Studies Centre; Artūrs Doveiks, Municipality of Tukums
Wrap-up

- Public procurement is a powerful tool that can shorten food supply chains, improve sustainability of food supply and strengthen links between rural and urban areas.

- There are numerous aspects and issues that influence the extent of use of public procurement for local food supply:
  - Extended engagement with the suppliers/food producers
  - Policy-making issues
  - Governance issues
  - Skills/knowledge transfer
  - Innovation

- There are strong synergies with other sectors/institutions
  - Health, education, environment